

ASPARAGUS WRAPS WITH *SUMMERLEE* DRESSING

16 asparagus spears
4 long sprigs rosemary
2 rashers prosciutto, halved lengthways
Spray olive oil

25g Te Mata Cheese *Summerlee*
3 tablespoons lemon juice
2 tablespoons extra virgin olive oil
Salt and freshly ground black pepper to taste
¼ cup chopped parsley

Snap the tails from the asparagus spears. Blanch in boiling water until bright green. Drain and refresh in icy water. Take four asparagus spears with a rosemary sprig. Wrap with a rasher of prosciutto. Repeat with the remaining asparagus, rosemary and prosciutto. Heat an oiled ridged frying pan until very hot. Place the wrapped asparagus in the pan. Pan-fry on all sides, until the prosciutto is crisp. To make the dressing, whisk all the ingredients in a bowl. Drizzle over the asparagus and serve.

TE ANA BAKED CHEESECAKE

250g pottle Te Mata Cheese *Te Ana*
100g Creme Fraiche
2 eggs
100g sugar
Sultana
Pinch vanilla (or) brandy (or) lemon zest

Line cake tin with sweet short rolled pastry and blind bake. Combine above ingredients and fill tin. Bake for approx, 25mins at 170° C

Or try
**SUMMERLEE FRESH FRUIT BAKED
CHEESECAKE**

BABY RED CAPSICUMS WITH SUMMER- LEE AND PESTO

250g baby red capsicums
1 cup Te Mata Cheese *Summerlee*
2 cloves garlic, crushed
Grated zest of 1 lemon
Olive oil, to drizzle
¼ cup good quality basil pesto

Slice tops off capsicums and discard seeds. Mix Te Mata Summerlee in a bowl with garlic, zest, salt and pepper, and use to stuff capsicums. Place in a baking dish, drizzle with oil, warm through on the side of the BBQ for about 10 minutes.

Serve drizzled with pesto.

WOOD ROASTED GARLIC WITH *SUMMERLEE* AND BREAD

4 bulbs garlic
4 thyme sprigs
1/3 cup extra virgin olive oil, plus extra to serve
250g Te Mata Cheese *Summerlee*
1 loaf woodfired bread, thickly sliced

Using a sharp knife, cut the top off each garlic bulb to expose tops of the cloves. Do not remove the papery skin.

Cut out 4 large squares of foil and place a garlic bulb and a sprig of thyme on each. Drizzle with olive oil, season with salt and pepper, then wrap tightly. Place in the fire or on the BBQ for 30 minutes.

To serve, peel away the garlic papery skin, squeeze out the soft cloves, then mash. Spread garlic onto bread slice, top with *Summerlee* and drizzle with olive oil.

Serve immediately.

SUMMERLEE AND PUMPKIN TART

2 sheets ready rolled butter puff-pastry
1 butternut pumpkin (use the upper unseeded end)
Olive oil
150g Te Mata Cheese *Summerlee*
Sea salt and freshly ground black pepper
1 egg, lightly beaten, for glazing
Small bunch of sage leaves
Handful black olives

Preheat the oven to 220 C. Place 1-2 sheets pastry on a lightly greased baking sheet. Leaving the skin on the pumpkin, cut 4 10cm discs across the upper, unseeded end. Place the discs on top of the pastry, then cut around each, leaving a 1 cm border of pastry. Discard the pastry scraps.

Place 4 spoonfuls of Te Mata Cheese *Summerlee* over each pumpkin disc and season to taste. Brush the beaten egg over the exposed pastry. Dip the sage leaves in the remaining egg and arrange over the pumpkin and pastry.

Bake tarts for 30 minutes or until the pastry has puffed, golden and cooked underneath, and the pumpkin is tender. Scatter with olives and serve.

SUMMERLEE CROSTINI WITH WALNUT PESTO

1 baguette, thinly sliced
2 tbsp olive oil
1 garlic clove, peeled, halved
150g Te Mata Cheese *Summerlee*

Preheat oven to 180C. Lightly brush each side of sliced baguette with olive oil and place on a baking tray lined with non-stick baking paper. Bake for 10 minutes, turning once during cooking time, or until golden and crisp. While warm, rub one side of each slice with the cut garlic clove.

Walnut pesto

125g (1 cup) walnuts, lightly toasted, chopped
2 garlic cloves, chopped
50g (1/2 cup) freshly grated parmesan cheese
2 tbsp freshly chopped flat leaf parsley
Olive oil
Sea salt and freshly ground black pepper

Process walnuts, garlic, parmesan and parsley until well blended. With the motor running, add the olive oil a little at a time until pesto reaches a smooth consistency. Season to taste. Makes 1 cup.

To serve

Pile the crostini on a serving platter, place walnut pesto and *Summerlee* in small dishes and allow guests to top crostini with curd and a little pesto.

GRILLED VINE-RIPENED TOMATOES WITH SUMMERLEE, THYME AND WARM BAGUETTE

4 vine-ripened tomatoes sliced in half
¼ cup goat's curd or other immature
250g *Summerlee*
4 sticks of thyme
1 Tbsp olive oil
Sea salt & freshly cracked black pepper
1 fresh baguette

Drizzle tomato halves with olive oil and sprinkle lightly with salt and pepper. Strip thyme sticks and sprinkle over tomatoes.

Place under a hot grill for about 5 minutes or until tomatoes start to brown at the edges.

Warm baguette in the oven. Remove tomatoes and spoon a little Summerlee onto each tomato.

Replace under the grill for another two minutes. Remove. Slice baguette into chunks.

RASPBERRIES WITH SUMMERLEE & HONEY

300g raspberries
150-180g Te Mata Cheese *Summerlee*
4-5tbsp clear honey

Arrange the raspberries on a plate, spoon the goat's curd over, followed by the honey.

TE ANA HERB & GARLIC DIP

250g pottle of Te Mata Cheese Te Ana
Fresh Herbs of choice
1 garlic clove, crushed
Salt & Pepper to taste

Combine above ingredients, chill & serve

TE ANA CURD CAKE

125g unsalted butter
1/2 cup caster sugar
2 eggs
1 T milk
1 t grated lemon zest
1 t vanilla extract
1 cup plain flour
1 t baking powder
1/2 t salt

TOPPING

500g Te Ana (fresh Cow's curd)
1 c Sour Cream
1 c caster sugar
4 eggs

Cream butter & sugar until light. Beat eggs one at a time then slowly, then add milk, lemon zest, vanilla extract. Sift flour, baking powder & salt. Fold into batter then set aside.

In separate bowl, whisk together Te Ana and Sour cream until smooth. Beat in caster sugar then add 4 eggs one at a time.

Pour batter into a lined 23cm round cake tin with removable base. Pour the topping gently over the batter and smooth. Bake 180°C for 35-45 minutes or until firm.