



NEW YEAR Recipe

CHEESE DANISH



Prep Time : 15 mins

Cook Time : 20-25 minutes

Servings : 6

Ingredients

- 225 g (8 oz) Stenby Cheese
- 1/3 cup + 2 tsp (95 ml) granulated sugar, divided
- 1 large egg
- 5 ml (1 tsp) vanilla extract
- 1 ml (1/4 tsp) fine sea salt
- 2 medium royal gala apples (or another apple you enjoy), thinly sliced
- 5 ml (1 tsp) lemon juice
- 1 sheet store-bought puff pastry, thawed
- Icing sugar, for sprinkling
- 2 ml (1/2 tsp) cinnamon (optional)

Procedure

1. Preheat the oven to 200°C (400°F), and line a baking tray with baking paper.
2. In a medium bowl, combine the Stenby Cheese, 85 mL (1/3 cup) sugar, egg, vanilla, and salt. Mix well, and set aside at room temperature.
3. In a small bowl, toss the sliced apples with the lemon juice and remaining 10 ml (2tsp) of sugar. Set aside at room temperature.
4. Using a pizza cutter, cut the thawed puff pastry lengthwise into six 15 cm (6-inch) squares. Divide the cheese mixture among the squares, and top with the sliced apples. Fold in the 2 opposite corners of each dough square to meet in the middle of the pastry, then pinch them together. Pinch the edges of the pastry together, but leave some room at the end for steam to escape. Sprinkle with icing sugar and cinnamon, and place the Danishes onto the prepared baking sheet.
5. Bake the Danishes for 20 to 25 minutes or until golden brown.
6. Enjoy at least 1 Danish fresh out of the oven, and let the rest cool on the counter. Transfer the Danishes to an airtight container. They will keep on the counter for up to 2 days.

Did You Know!

Did you know that Stenby Cheese is a soft cheese that has a short shelf life. When it is young it is sweet. The older it gets the stronger/bolder the flavour becomes as the lactic acid breaks down. It can be used in salads instead of feta. Or in dessert instead of ricotta or cream cheese.