



Cheesy recipes for a delightful time

Cheese is one of the most versatile ingredients to have in the kitchen. From pasta to cheesecake, cheese can be used in a variety of different foods, both sweet and savoury. To satiate your cheese cravings and indulge yourself into a cheesy affair, here are few savoury cheese recipes for you to try out.



CHICKEN LASAGNE

Ingredients

400g chicken rasher
15 lasagne sheets
200g mozzarella
For the béchamel sauce –
50g butter
1 large onion
2 cloves garlic
3 tbsp flour
750ml milk
1 cup chopped mushrooms
1 cup shredded mozzarella
½ cup deshi cheese
Salt to taste
½ tsp pepper
½ tsp oregano
1 tsp parsley
1 tsp chilli flakes

Method

To make the béchamel sauce, add butter, chopped onions, and garlic in a pan, and cook until fragrant. Then, add in flour and stir until it becomes a thick mixture and the flour is cooked. Pour in milk and continue to stir. Keep on stirring the mixture while you add chopped mushrooms and condiments including salt, pepper, oregano, and parsley.

This will turn into a thick, gloopy mixture. Finally, add in the two types of shredded cheese and finish off with chilli flakes. For the chicken rasher, lightly pat them over a heated pan for five minutes on both sides. Before assembling, preheat your oven to 170°C.

In a large casserole, pour in a generous layer of the béchamel sauce and then add a layer of pasta. Add another layer of sauce and top with chicken rasher. Repeat this sequence until all the sauce is exhausted. At the very top, add a layer of

shredded mozzarella cheese and bake for 40 minutes.

POTATO DAUPHINOISE

Ingredients

6 large potatoes
2 cups cream
½ tsp nutmeg
1 tsp salt
½ tsp black pepper
1 tbsp butter
4 garlic cloves
200g mozzarella cheese

the dish is full and add a generous amount of cheese on the finally layer.

Bake this in a preheated oven at 160°C for an hour before serving piping hot.

QUICHE LORRAINE

Ingredients

For the crust –
1¼ cup flour
100g butter
1 egg
For the filling –
100g beef bacon
100g mushrooms



Method

Peel the potatoes and slice them in wafer-thin layers using a mandolin. To the cream, add salt, pepper, grated nutmeg and mix. Grease the sides of a casserole with butter and start with a layer of cream. Then place the potatoes in a layer and sprinkle over some garlic and cheese. Repeat this until

100g tofu
2/3 cup cherry tomatoes
1 tbsp oil
3 eggs
A pinch of nutmeg
½ tsp salt
½ tsp black pepper
2 tbsp chives



½ cup cream
½ cup milk
½ cup grated mozzarella cheese

Method

To make the crust, add cold, diced butter into the flour and use your fingertips to combine — this should have grainy consistency. Then, crack in one cold egg and combine to make a dough. Once the dough is formed, wrap it with cling film and refrigerate for 20 minutes. Once done, roll this out flat and place it on a greased tart pan. Pat the edges to smoothen out and bring to shape, then poke the surface with a fork. Bake this in a preheated oven at 160°C for 20 minutes.

To make the filling, heat oil in a pan and add in bacon, sliced mushrooms, and tomatoes. Sprinkle some salt and pepper and cook for 5 minutes. Beat the eggs and add black pepper, salt, nutmeg, chives, cream, and milk while mixing.

Disperse the cooked elements on the case along with little dices of tofu. Then add in grated mozzarella cheese, and finally, pour over the cream mixture. Bake for 30 minutes in the same oven and wait for it to cool down before slicing in.

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