

Taverna

Professional

SEE
RECIPES
INSIDE



EASY,
MEATFREE
COOKING!



Golden,
Crisp and
delicious!

*Make the
future green*
With Taverna
Cheese



FOOD IS SHAPING OUR FUTURE:

Cooking is one aspect, but what are your customers on the receiving end concerned about? Today, cooking is not just about creating the perfect meal; it's about cooking to accommodate everyone's concerns and wishes, which sometimes feels like a bit of jigsaw puzzle.

We strive to create foodstuffs that accommodate as many consumer preferences as possible:

GREENER COOKING

Let's make meat-free the centre of attention at every meal, adding cheese, lentils, eggs and other protein rich sources into the mix.

LESS MEAT

Let's be honest: we do like our red meat occasionally, but we see it as a luxury item more than a daily staple. Our mission is to provide you with tasty, filling, more climate friendly and greener alternative ingredients that nurture the mind as well as the body.

AVOIDING FOOD WASTE

Food is precious, and we don't want to waste even the smallest amount in the kitchen or on the plates of our guests. That's why we constantly work to deliver precise, useful recipes for delicious meals that make leftovers a thing of the past.

Cooking Cheese



HALLOUMI

A traditional Cypriot Cheese, Halloumi is a white cheese with a stable texture. When fried or grilled Halloumi does not melt and has a distinctively squeaky sound when you bite into it.

CHEESE FRIES

A modern delicacy that is quick and easy to prepare, simply fry for a few minutes. They go incredibly well on the side of a burger or salad, or great as a snack or appetiser for your menu.

PANEER

Paneer is an Indian cottage cheese with a loose texture. It is silky to the touch before frying. Great for oven baking, curries and spiced dishes.

GRILLING CHEESE

Soft and creamy frying cheese that is great when fried in a pan. It acts as a staple protein for most meals, including salads and burgers.



Have an idea? Get in touch...

Are you working in the food industry and looking for that next great idea to develop your portfolio? Or do you already have an idea but are looking for a white cheese supplier? We are ready to assist. Our team of industry and white cheese specialists have many years of expertise and experience in the food sector, developing solutions for all kinds of different products, for all occasions and markets. With dairies and offices across Europe to assist you, we are ready for our next adventure together.

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THE FUTURE OF EATING

Cooking is one aspect, but what are your customers on the receiving end concerned about?

Today, cooking is not just about creating the perfect meal; it's about cooking to accommodate everyone's concerns and wishes, which sometimes feels like a bit of jigsaw puzzle. In our work, we strive to create foodstuffs that accommodate as many consumer preferences as possible:

MEAT-FREE:

Because it's not meat, yet it's still filling, our cheese appeals to meat eaters and non-meat eaters alike.

ON-THE-GO CONVENIENCE:

Easy to wrap in a tortilla or add to a sandwich, and it keeps well.

NATURAL:

It really is just cheese. No additives, no complicated ingredients. What you see is what you get.

PRODUCT INFO

HALLOUMI

The classic white cheese that is traditionally associated with being fried or grilled on the BBQ. It's made from a mix of cow, sheep and goat milk, with an added touch of mint. This cheese is typically enjoyed with a fresh tomato and cucumber salad, but it's just as great in alternative dishes. We love to add it to our burgers, roasted vegetables, sandwiches or simply to top a simple green meal.



PREPARATION



HALLOUMI FRIES

Choose your favourite

Frozen

Available packaging

1 kg

Flavour

Natural

HALLOUMI

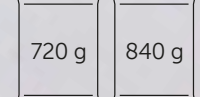
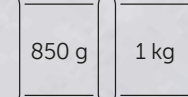
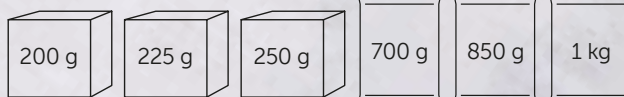
Choose your favourite

Block

Slices

Burgerslices (60 g)

Available packaging



Flavour

Natural/chili/pepper/basil

Natural

Natural

RECIPE HALLOUMI

Crispy rye and cheese balls



10 SERVINGS/
APPROX. 30 BALLS

Vegetables:

- 300 g peas
- 2 onions
- 20 g black garlic
- 100 g finely chopped parsley

Other ingredients:

- Around 500 g halloumi
- 200 g cooked rye kernels
- 300 g boiled rice
- 50 g water/vegetable stock
- 100 g cottage cheese
- 30 g salt
- 10 g black pepper
- 100 g flour
- Panko breadcrumbs, flour and beaten eggs to coat
- Oil for frying

Crispy balls of minced halloumi, peas, onion and black garlic. Covered in panko breadcrumbs and fried.

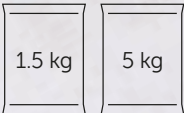
1. Finely chop the peas, onions and black garlic in a machine.
2. Grate or chop the halloumi into smaller pieces.
3. Fold all of the chopped ingredients together with all other ingredients to create a 'mince'.
4. Roll the 'mince' into approximately 30 balls and place them in the freezer for 60 minutes.
5. Remove the balls from the freezer and coat in the beaten egg first and then into the panko breadcrumbs. Fry the balls at 175°C for around 6 minutes.
6. The balls are ideally served with cottage cheese, an edamame dip or a lovely side salad.
7. Bon appetit.

PRODUCT INFO

PANEER

It is soft to the touch and has a light texture that absorbs flavours well. Paneer goes well in curries, once marinated and baked in the oven or other spicy and aromatic dishes.



PANEER	
Choose your favourite	
Cubes - Frozen	Fries – Frozen
Cook before consumption	
Available packaging	
Type of milk	Cow
Cube size	11/19 mm

PREPARATION

 Pan
  Oven
  Deep-fry

RECIPE PANEER

Tikka Masala



10 SERVINGS

Vegetables:

- 4 onions, diced
- 8 cloves of garlic, chopped
- Around 100 g fresh ginger, chopped
- 2 peppers, diced
- 1 sweet potato, diced
- 1 cauliflower in small florets (remember the stem can also be cut into small cubes and served)
- Around 500 g chopped tomatoes
- 500 g coconut milk

Spices:

- 2 tsp ground black pepper
- 1 tbsp ground cumin
- 1 tbsp ground coriander
- ½ tsp ground cardamom
- ½ tsp ground cloves
- 1 tsp ground cinnamon
- ½ tsp ground nutmeg
- ½ tsp chilli powder
- 1 tsp ground turmeric

Soy Sauce:

- 500 g cooked chickpeas
- 500 g paneer in cubes
- 1 litre vegetable stock
- Lime juice
- Salt
- Soya sauce

Vegetarian Indian tikka masala with Paneer and coconut milk.

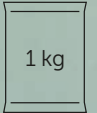
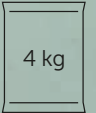
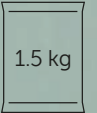
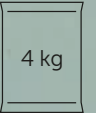
1. Place a frying pan (or saucepan) over a medium heat and add the vegetable oil.
2. Place the onions, garlic and ginger in the pan and cook until softened then add all the spices and mix well.
3. Add the chopped tomatoes, vegetable stock, coconut milk and sweet potatoes, then let it all cook together on a moderate heat.
4. Add the final ingredients and warm them all thoroughly.
5. Season with lime juice, soy sauce and salt to taste.
6. Serve with naan bread, rice and raita. (I would take out 'good' bread, it's not a standard phrase! I have suggested naan bread instead).
7. Bon appetit.



PRODUCT INFO

CHEESE FRIES

Imagine potato fries, but they're made entirely of salty cheese that doesn't melt and have a lovely crispy feel? You've got cheese fries, and trust us, everyone is going to love them. Serve as a side to burgers, as a salad topping or as a snack.

CHEESE FRIES		
Choose your favourite		
Fries	Cubes	
Cook before consumption		
Available packaging	 1 kg  4 kg	 1.5 kg  4 kg
Type of milk	Cow	
Fat in dry matter	40+	
Fries measure	12x20x60-80 mm	
Flavour	Natural/ Chili	

PREPARATION


 Deep-fry


 Oven


 Pan

RECIPE CHEESE FRIES

Romaine lettuce with cheese fries, soy and ginger glaze and pickled onion



10 SERVINGS

Vegetables:

- 10 large leaves of romaine lettuce
- 2 cm piece of ginger, finely chopped
- 2 cloves of garlic, finely chopped
- 3 red onions, cut into wedges
- 2 limes
- Chervil, cress, pea shoots or similar herb

Other ingredients:

- Around 50 cheese fries (5 per serving)
- 200 ml soya sauce
- 100 g sugar
- 2 tbsp of tomato paste/purée
- Salt
- 1 tsp pepper
- Oil

Tasty bites of fried cheese fries with an umami glaze of soya and ginger and lime-pickled onions.

1. First, make the soya glaze by boiling down the soya sauce, sugar, tomato paste, pepper, garlic and ginger at a medium heat until it thickens into a thin syrup, and then remove from the heat.
2. Coat the cheese fries in a little oil and roast in the oven for roughly 10-12 minutes at 200°C
3. While the cheese is roasting, coat the onions wedges in the juice and rind from 2 limes and a little salt.

4. Arrange lettuce leave on a dish, ready for serving. Place the warm cheese fries on the lettuce, drizzle over some of the glaze, a pinch of herbs and finally some lime-pickled red onions.

5. Bon appetit.

For an 'express' pickling, you could place the onions in a freezer bag and squeeze.

TASTE COMPOSITION

It is easy to add Cooking Cheese to your dish! With its salty, fatty and crisp taste and texture, you can easily use it as a back bone in salads, hot dishes, burgers, sandwiches and more!

SALTY, FATTY
AND CRISP

BITTER

UMAMI

SHARP
AND TANGY

SOUR

SWEET



PRODUCT INFO

GRILLING CHEESE

A soft and creamy frying cheese that is easy to fry and delicious in salads, burgers and as the staple protein for most meals. Grilling cheese does not have the squeaky feel traditionally associated with halloumi, and it is made from cow's milk only.

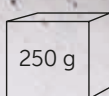
Add it to any dish that would benefit from a slightly saltier taste – and use it as finger food, too!



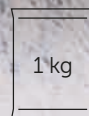
GRILLING CHEESE

Choose your favourite

Available packaging



250 g



1 kg

Type of milk

Cow

Fat in dry matter

40+

Cheese shape

Block/slices

Flavour

Natural/Chili

PREPARATION



Pan



Grill



Oven

RECIPE GRILLING CHEESE

Grilled cheese with roasted chickpeas, parsley gremolata and lemon oil



A tasty dish with grill cheese fried with chickpeas and spices and topped with a zesty parsley gremolata and lemon oil.



10 SERVINGS

Vegetables:

- 1 large bunch of parsley
- 5 spring onions
- 2 cloves of garlic
- Juice and rind of one unsprayed lemon

Other ingredients:

- Grill cheese, cut into slices of about 1.5 cm
- 500 g cooked chickpeas
- 2 tsp cumin
- 2 tsp paprika
- Salt
- Black pepper
- Lemon oil
- 4 tbsps oil for frying

1. First, make the parsley remolata. Coarsely chop the parsley including the stalks, chop the spring onions into strips and finely chop the garlic, then fold it all in the juice and rind from one lemon.
2. Add the vegetable oil into a large frying pan (or saucepan) over a medium heat.
3. Fry the grilling cheese in the frying pan over a medium or high heat until the slices are crispy and golden.
4. Toast the chickpeas in the same pan and then remove from the heat. Add the cumin, paprika and black pepper whilst the pan is still warm. Mix thoroughly.
5. Place the grill cheese slices on a plate, top with chickpeas and then the gremolata and a drizzle of lemon oil.
6. Bon appetit.

NOTE. The grilling cheese can also be grilled in the oven at



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