



You Don't Know **PHILLY**

Discover a world beyond bagels & cheesecake



Education Recipe Book

Hi Chef,

Thanks for the download!

In a recent study 2 out of 3 chefs said they **preferred to work with Philly** over other cream cheeses^, but after talking to chefs a little more they told us that they only currently use it in a limited number of recipes. So, we approached school chef supreme, **Nicole Pisani**, with a simple challenge – show fellow chefs how there is so much more to Philly than cheesecake and bagels.

The resulting recipes are impressive and demonstrate Nicole's in-depth knowledge of catering for this market and her **real appreciation for quality ingredients**. The recipes have been created with education caterers in mind so can be easily scaled up and batch cooked if required.

So, whether you are just looking for a few hints and tips or to add a new dish to your menu, dig in and be sure to let us know your thoughts on the [@PhiladelphiaProfessional_UKIE](#) Instagram.



Our Education Ambassador

Nicole Pisani, Head Chef, Gayhurst School, Hackney

Nicole is known in the industry for her authentic approach to cooking and has previously worked at Ottolenghi's restaurant NOPI and Anna Hansen's The Modern Pantry in London. Now Head Chef at Gayhurst, she has revolutionised the school's food offering.

"Using Philly in dishes offers a depth of flavour and creamy texture that children love."

The Education Recipes

Put **PHILLY** to work, it can handle it



Cook

8 out of 10 chefs say Philly does not split during cooking¹



Bind

Chefs say Philly is significantly creamier than competitors, with 9/10 chefs rating it highly²



Pipe

Chefs say Philly **works better** than other cream cheeses when piped³



Bake

8/10 chefs agree that Philly does not release too much liquid⁴

LUNCH



Butternut Squash & Philly

Pasta



10

Servings

30

Prep time
(mins)

50

Cook time
(mins)

V

Suitable for
vegetarians

£1.04

Cost per
serving*

WHY PHILADELPHIA?

Only Philly has the rich flavour and texture that makes this dish sing. There is never a worry of it splitting as it's a very stable ingredient.

Typical values

Per serving

Energy

2124kj
508kcal

Fat

10g

Carbohydrates

90.5g

Protein

14.3g

Saturated fat

3.8g

Salt

0.40g

Dietary fibre

6.5g

Sugars

22g

Allergens: milk, gluten (wheat), egg

Ingredients

- 400g Carrots, Roughly Chopped
- 400g Butternut Squash, Roughly Chopped
- 400g Sweet Potato, Roughly Chopped
- 200g Leeks, Roughly Chopped
- 40ml Oil
- 400g Red Onion, Roughly Chopped
- 10g Garlic, Sliced
- 100g Maple Syrup
- 200g Tomato Passata
- 1 Litre Vegetable Stock or Water
- 800g Dried Spaghetti
- 400g Philadelphia Light

Chef's Notes

Swap out some of the vegetables for seasonal additions – it is a very adaptable recipe so you can simply work with what you have available to you.

Method

1. Roast the prepared carrots, butternut squash, sweet potato and leeks for 20 mins at 180°C.
2. Fry the red onion and garlic in the oil in a large pan. Add the roasted vegetables, passata, vegetable stock and maple syrup. Cover, and cook on a low heat for 30 minutes.
3. Blitz into a thick sauce and check seasoning.
4. Boil the spaghetti for the recommended time on the packet. Drain and fold through the hot sauce along with the Philadelphia to give a rich, creamy finish.



LUNCH



Philly Chicken Kiev

with Turmeric Panko and Pickled Cucumber



10

Servings

20

Cook time
(mins)

45

Prep time
(mins)

£2.34

Cost per
serving*

WHY PHILADELPHIA?

The Philly holds itself well in the cooking process due to its unique consistency and is a great textural pairing for the crunchy panko coating.

Typical values Per serving

| | |
|---------------|-------------------|
| Energy | 2287kj 547kcal |
| Fat | 10.4g |
| Carbohydrates | 74.6g |
| Protein | 42.2g |
| Saturated fat | 4.5g |
| Salt | 1.56g |
| Dietary fibre | 6.9g |
| Sugars | 12.7g |

Allergens: milk, gluten (wheat), egg, mustard, sulphites

Ingredients

Chicken Kiev

- 10 x Small Chicken Breasts (125g each)
- 200g Philadelphia Light
- 5 Garlic Cloves, Peeled and Crushed
- 150g Flour
- 300g Panko Breadcrumbs
- 15g Ground Turmeric
- 3 Large Free-Range Eggs

Pickled Cucumber

- 2 Cucumbers, Thinly Sliced
- 1tsp Salt
- 2 Shallots, Finely Diced
- 100g Sugar
- 200ml Cider Vinegar
- 2tsp Ground Turmeric
- 2tsp Coriander Seeds
- 2tsp Black Peppercorns
- 2tsp Yellow Mustard Seeds
- 2tsp Red Chilli Flakes
- 2tsp Ground Cinnamon
- 4 Star Anise

To serve

- 1.2kg Sweet Potato Wedges
- 100g Baby Gem Lettuce

Method

Pickled Cucumber

1. Combine the sliced cucumber and salt in a bowl, toss well then leave to stand for 30 minutes.
2. Dissolve the sugar in the vinegar along with all the spices by warming slightly then leave to cool.
3. Drain off the liquid and brush off any excess salt from the cucumbers, then transfer to a bowl or jar and cover with the sugar and vinegar solution.

Chicken Kiev

4. Cook off the garlic in a pan to take the raw edge off the flavour and then combine with the Philadelphia ready to stuff the chicken breasts.
5. In a large bowl, beat the eggs and set aside. In another large bowl, add the panko breadcrumbs and turmeric and set aside.

6. Rinse the chicken and pat dry. Lay a chicken breast on a chopping board and use a sharp knife to make a deep pocket inside the breast. Spoon or pipe the Philadelphia mix into the slit and then seal it back up. Try not to overfill the pocket.
7. Coat the chicken in flour first, then egg and then dredge in panko, shaking off any excess. Set coated pieces aside and repeat with the remaining chicken.
8. Heat oven to 190°C, pre heat the tray, then drizzle with oil and place the chicken on the hot tray and cook through for 15-20 minutes to achieve core temperature of 75°C and a crunchy crumb.

Serve

9. Serve the kiev with sweet potato wedges, baby gem lettuce and the pickled cucumber on the side.



LUNCH



Sweet Potato Philly Curry

with Scotch Bonnet



10

Servings

40

Prep time
(mins)

20

Cook time
(mins)

V

Suitable for
vegetarians

£0.91

Cost per
serving*

WHY PHILADELPHIA?

Adding Philly to the curry's sauce gives it body and a depth of flavour. You can also be sure that it won't split when you're cooking it.

Typical values

Per serving

| | |
|---------------|-------------------|
| Energy | 1105kj 264kcal |
| Fat | 15.9g |
| Carbohydrates | 27.7g |
| Protein | 5.7g |
| Saturated fat | 8.6g |
| Salt | 0.91g |
| Dietary fibre | 4.4g |
| Sugars | 12.1g |

Allergens: milk, mustard

Ingredients

- 25g Ginger
- 25g Garlic
- 160ml Coconut Milk
- 500g Philadelphia Original
- 25g Medium Curry Powder
- 3g Scotch Bonnet
- 15ml Oil
- 2 Banana Shallots, Finely Diced
- 15g Mustard Seeds
- 15g White Miso
- 600g Carrots, Diced
- 400g Sweet Potatoes, Diced
- 600ml Vegetable Stock
- 300g Cherry Tomatoes, Diced
- 600g Butternut Squash, Sliced on Mandolin
- 15g Maple Syrup
- 15g Desiccated Coconut
- 15g Olive Oil
- 1 Red Chilli, Julienne
- 3 Spring Onions, Finely Sliced
- 50g Baby Cress (optional)
- Lime Wedges (optional)
- Rice (optional)

Chef's Notes

In place of mustard seeds, you could use the same amount of prepared horseradish. This still adds spice and complexity to the dish but allows you to remove this allergen if required.

Method

1. Preheat the oven to 180°C.
2. Add the first 7 ingredients into a blender and blitz.
3. In a hot pan fry off the shallots in oil, add mustard seeds, carrots, sweet potatoes and miso and cook until soft. Add the stock and the diced cherry tomatoes and reduce by half.
4. Lay your oven tray with half the butternut squash slices. Add your carrot and tomato mixture and pour over the blended ingredients. Lay the rest of the butternut squash on the top.
5. Cover with foil, cook for 30 mins in the preheated oven.
6. In a small bowl mix the desiccated coconut, olive oil and maple syrup. Uncover the curry, pour this mixture over and cook for further 10 mins.
7. Garnish with red chilli, spring onion, baby cress and lime wedge (optional).
8. Serve with rice as an optional side.



LUNCH



Salmon and Philly Tart



10

Servings

30

Cook time
(mins)

45

Prep time
(mins)

£1.87

Cost per
serving*

WHY PHILADELPHIA?

The salmon, Philly and horseradish are a match made in heaven – you get the creaminess of the Philly, cut through with the interesting tastes and textures of the other ingredients.

Typical values

Per serving

Energy

1605kj
384kcal

Fat

25.6g

Carbohydrates

18.5g

Protein

20.0g

Saturated fat

12.0g

Salt

0.71g

Dietary fibre

2.2g

Sugars

3.5g

Allergens: gluten (wheat), fish, milk, egg

Ingredients

Pastry case

- 200g Plain Flour
- 100g Butter, Cut into Small Pieces
- 1 Egg Yolk
- A Little Water

Filling

- 500g Salmon Fillet
- 200g Tenderstem Broccoli
- 200g Asparagus
- 100g Samphire
- 4 Eggs
- 300ml Whole Milk
- 200g Philadelphia Original
- 50g Cheddar Cheese, Grated
- 10g Horseradish

Garnish

(served on the top)

- Baby Gem Lettuce
- Tomatoes
- Cucumber

Method

1. For a 23cm pastry case, blitz the flour and butter in a food processor with a pinch of salt until the mixture resembles fine breadcrumbs.
2. Add the egg yolk and enough water to bring the dough to a firm ball. The less water you add the better, as too much will cause your pastry case to shrink in the oven.
3. Pat the pastry into a flat round on a floured surface then roll out to a rough circle large enough to line the tart tin.
4. Lightly grease and flour the tin, shake out any surplus and lower in the circle of pastry, pushing into the edges without stretching it. Trim the overhanging pastry and place in the fridge to chill for 20 minutes.
5. Set the oven at 200°C. Put a baking sheet in the oven to warm. Line the pastry case with kitchen foil and baking beans and slide onto the hot baking sheet. Bake for 15 minutes, then remove from the oven and carefully lift the beans and foil out.
6. Return the pastry case to the oven for 5 minutes, until the surface is dry to the touch. Remove from the oven and set aside. Turn the oven temperature down to 180°C.
7. For the filling, place the salmon in a baking dish, brush with oil or butter, season lightly with salt and pepper and bake for 10 minutes. Remove from the oven and leave to cool a little, then break into large pieces. Place the pieces of fish in the tart case.
8. Chop the tenderstem broccoli, samphire and asparagus roughly. Add to the fish in the tart.
9. Gently whisk the eggs, horseradish, Philadelphia, cheese and milk, pour into the case and bake for 25 minutes, or until set.
10. Serve with a simple salad.



Chef's Notes

If you don't have access to samphire simply swap it out for 100g more asparagus.





Peach and Philly Cake



10

Servings

30

Prep time
(mins)

45

Cook time
(mins)

V

Suitable for
vegetarians

£0.40

Cost per
serving*

WHY PHILADELPHIA?

Philadelphia is luscious for baking and provides a silkiness that complements fruit well.

Typical values

Per serving

| | |
|---------------|-------------------|
| Energy | 1147kJ 250kcal |
| Fat | 9.2g |
| Carbohydrates | 35.5g |
| Protein | 5g |
| Saturated fat | 5.5g |
| Salt | 0.89g |
| Dietary fibre | 0.8g |
| Sugars | 21.0g |

Allergens: egg, milk, gluten (wheat)

Ingredients

- 210g Wholemeal Plain Flour
- 1tsp Baking Powder
- ½tsp Bicarbonate of Soda
- 55g Butter, Softened
- 150g Golden Caster Sugar
- 2 Large Free-Range Eggs
- 1tsp Vanilla Bean Paste or Vanilla Bean Pod
- 150g Philadelphia Light
- 4 Ripe Peaches, Cut into Quarters

Glaze

- 25g Icing Sugar
- 1 Lime, Zested and Juiced
- 2 Passion Fruits (Optional)

Method

1. Preheat the oven to 180°C. Grease the side of a 23cm tin with butter and line with greaseproof paper.
2. Sift the flour into a medium bowl to separate but add the bran back in once finished. Add the baking powder and bicarbonate of soda.
3. In a separate bowl, beat the butter and sugar until pale and of sandy texture and then add the eggs in one at a time.
4. Once it is light and fluffy, add the vanilla and whisk the Philadelphia in.
5. Mix in a third of the flour slowly, then once incorporated, mix in the rest, folding as you go.
6. Transfer the mixture into the lined tin and top with the peaches – let them drop into the cake mix.
7. Bake for 45 mins then pierce with a skewer to check it is clean and therefore cooked.
8. Whisk together the sugar with the lime juice and zest, and seeds of the passion fruits (if using) in a small bowl until smooth.
9. Prick the cake with a skewer and drizzle with the glaze.



Chef's Notes

Don't throw away your vanilla bean pods once you've scraped the seeds out, pop them in with some caster sugar to give it a hum of extra natural flavour.





Chocolate, Philly

and Avocado Pots



10

Servings

V

Suitable for
vegetarians

10

Prep time
(mins)

£0.68

Cost per
serving*

WHY PHILADELPHIA?

The Philly in this recipe adds real depth of flavour and its slight savoury edge works incredibly well to balance out the recipe's sweetness.

Typical values

Per serving

| | |
|---------------|------------------|
| Energy | 852kj 204kcal |
| Fat | 14.4g |
| Carbohydrates | 15.2g |
| Protein | 4.0g |
| Saturated fat | 5.1g |
| Salt | 0.25g |
| Dietary fibre | 6.4g |
| Sugars | 9.2g |

Allergens: milk

Ingredients

- 575g Avocado Flesh
- 80g Unsweetened Cocoa Powder
- 200g Philadelphia Original
- 80g Icing Sugar
- ¾tsp Vanilla Extract
- 1tsp Ground Cinnamon
- Pinch of Nutmeg
- Pinch of Sea Salt

Method

1. Add all ingredients into a food processor and blend until creamy and smooth.
2. Divide between 10 small glasses or serving bowls and chill until ready to serve.



Chef's Notes

For a lighter option you can always switch out the Philadelphia from Original to Light.



Get to know the rest of THE PHILLY FIVE

Check out inspiring dishes created by our team of hero chefs, specifically for your sector.



Nicole Pisani
Education



Dean Crews
Hotels



Jessica Ayling
Food-to-Go



Jonny Pons
Restaurants &
Pubs



Gareth O'Hara
Healthcare

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^66% of chefs selected Philadelphia Original when asked 'Which cream cheese would you prefer to work with as a chef?' during independent blind taste tests with 3 competitor products, conducted by Good Sense Research in July 2020 with 101 chefs. ^89% of chefs stated that Philadelphia Original did not split when heated in a pan. Independent blind tests conducted by Good Sense Research in July 2020 with 101 chefs with 3 competitor products. ^93% of chefs stated that Philadelphia Original was either creamy or very creamy. Independent blind tests conducted by Good Sense Research in July 2020 with 101 chefs with 3 competitor products. ^33% of chefs feel Philadelphia Original performed best out of a total of 4 cream cheeses when used in an icing and piped onto a cake which is a majority share versus the other three competitors in the independent research conducted by Good Sense Research in July 2020 with 101 chefs. ^86% of chefs said Philadelphia Original's liquid release during the cooking process is just about right or slightly too dry during independent blind tests conducted by Good Sense Research in July 2020 with 101 chefs, performing significantly better than the other 3 competitor products tested. *Approximate ingredient costs are based on Bidfood list price as of August 2020.