

March 2011

## COOK UP THE PERFECT MOTHER'S DAY WITH PRIMULA

Mother's Day is just around the corner bringing with it the opportunity to show our mums just how much their love and hard work is appreciated.

To mark the occasion, why not let your mum put her feet up, don the chef hat for the day and cook up a storm with this easy squeezey Mother's Day Menu from Primula and make Mother's Day 2011 one she'll never forget.

### *Starter: Risotto Stuffed Peppers*

#### Shopping list

- 4 large red peppers
- 25g olive oil
- 1 onion, roughly chopped
- 2 cloves of garlic, roughly chopped
- 1 small green pepper, chopped
- 200g risotto rice
- 100g chorizo sausage diced
- 850 ml hot vegetable stock
- 150g tube of Primula Cheese
- 5 tbsps single cream
- 25g pine nuts



1. Heat oven 200oC/ Gas 6
2. Heat the oil in a large pan and gently fry the onion, green pepper and the garlic until the onions are softened
3. Add the rice and stir to coat the rice in the oil
4. Pour in quarter of the stock and bring to the boil. Reduce heat and simmer. Keep stirring until the liquid has been absorbed. Add a further quarter of the stock and continue in this way until it has all been added and absorbed, and the grains of rice are tender – this takes about 20 minutes
5. Remove the risotto from the heat and stir in the chopped chorizo sausage and the tube of Primula Cheese
6. Cut the red peppers in half length ways and deseed. Place on a baking tray and divide the risotto mixture between the peppers and sprinkle over the pine nuts
7. Bake in oven for 20 minutes

## Main Course: Fusilli Pasta with Pesto and Pine Nuts

### Shopping list

- 350g Fusilli pasta
- 90g pine nuts
- 100g green pesto
- 2 tubes of Primula Cheese or Primula Light
- Salt and pepper to taste
- Basil leaves to garnish



1. Cook and drain pasta as per packet instructions and return to empty pan meanwhile...
2. Carefully toast the pine nuts, either in a non-stick pan over a medium heat or under a hot grill, until golden brown
3. Squeeze the cheese spread over the pasta and add in the pine nuts, pesto and salt/pepper to taste
4. Stir well to coat all the pasta
5. Garnish with basil leaves and serve immediately

## Dessert: Chocolate and Almond Cheesecake

### Shopping list

- 175g Digestive biscuits, crushed
- 50g Amoretti biscuits, crushed
- 175g butter
- 100g plain chocolate
- 25g crushed Amoretti biscuits
- 3 tbsp milk
- 200g tub of Primula Cheese
- 142ml double cream
- 2 sheets gelatine
- 2 tbsp water
- 25g caster sugar
- 25g toasted almonds



1. Melt the butter and mix in the crushed digestive and amoretti biscuits. Press into a greased, loose based cake tin (20.5 cm / 8" diameter) and chill in the fridge
2. Melt the chocolate in a small heatproof bowl over a pan of gently simmering water. Ensure that the water does not touch the base of the bowl. Remove the bowl from the heat and allow to cool a little. Mix in 3 tablespoons of milk

3. Whisk the tub of Primula Cheese and the sugar into the chocolate mixture
4. In a medium bowl, whip the cream to soft peaks. Stir in the chocolate mixture and then the crushed amorette biscuits
5. Make up the gelatine as per pack instructions with the 2 tbsp of water
6. Stir the gelatine into the chocolate mixture
7. Pour the chocolate mixture into the cake tin. Sprinkle over the toasted almonds and chill until set
8. Once the cheesecake has set remove from the tin and serve

For more tasty recipes be sure to visit the Primula website [www.primula.co.uk](http://www.primula.co.uk).

### **Media Contact**

For media information please contact Charlie at Karol Marketing Group on 0191 265 7765 or email [charlie@karolmarketing.com](mailto:charlie@karolmarketing.com)

### **Notes to editor:**

Primula has been a leading family brand for over 80 years. Most famous for its cheese tubes, the squeezy cheese range consists of the original Primula Cheese, Cheese with Chives, Cheese with Ham, Cheese with Prawn and the new Primula Light.

Responding to the demands of health conscious consumers, Primula Light was launched in March 2010. Boasting 40% less fat, the tube contains 20% fewer calories than extra light vegetable spreads making it a tastier and lower calorie alternative to swirl on toast, bagels, crispbreads or whatever takes your fancy.

The recipe for Primula's famous spreadable cheese is a closely guarded secret. The original recipe was created in 1924 by Olav Kavli in Bergen, Norway and is still used today at the Kavli factory in Gateshead. Primula has resisted the move taken by other brands into cheaper, reduced cheese recipes and has geared its marketing effort to celebrate its high cheese content, quality ingredients and versatile use of the tube format.

Kavli Ltd manufactures a range of spreadable cheese and dips from its Gateshead site under the Primula brand. The company also owns Castle MacLellan Foods Limited, based in Kirkcudbright, proud makers of exquisite Scottish pâté made from the finest local ingredients.

Kavli is fully owned by the Kavli Trust which supports charities both in the UK and abroad.

