

Paskha Cheese



Vegetarian



Gluten Free

READY IN



45 min.

SERVINGS



10

CALORIES



465 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- ☐ 0.3 cup brandy
- ☐ 2 pounds fromage fraise
- ☐ 5 ounces golden raisins loosely packed
- ☐ 2 large hardboiled egg yolks for another use if desired (reserve whites)
- ☐ 1 cup heavy cream chilled
- ☐ 0.3 teaspoon salt
- ☐ 1 cup cup heavy whipping cream sour
- ☐ 0.8 cup sugar

- ☐ 0.5 cup butter unsalted softened
- ☐ 2 teaspoons vanilla

Equipment

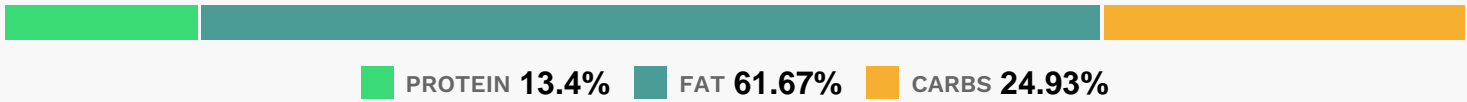
- ☐ bowl
- ☐ sauce pan
- ☐ sieve
- ☐ plastic wrap
- ☐ hand mixer
- ☐ aluminum foil
- ☐ cheesecloth
- ☐ potato ricer

Directions

- ☐ Heat brandy with raisins in a small saucepan over low heat until warm, then remove from heat and let steep until raisins are softened, about 15 minutes.
- ☐ Force cheese and yolks through a potato ricer or a medium-mesh sieve into a bowl.
- ☐ Beat together butter and sugar in a large bowl with an electric mixer at medium speed until pale and fluffy, about 2 minutes.
- ☐ Add cheese mixture, sour cream, vanilla, and salt and beat until just combined. Beat cream in a bowl with cleaned beaters until it holds soft peaks. Fold whipped cream and raisins with any remaining brandy into cheese mixture gently but thoroughly.
- ☐ Line mold (or flowerpot) with a single layer of cheesecloth, leaving a 2- to 3-inch overhang on all sides. Spoon cheese mixture into mold, then fold ends of cheesecloth over top. Put lid on cheesecloth, then put weights on lid (or on foil and small plate if using flowerpot). Chill mold on a large plate (to catch drips) at least 24 hours.
- ☐ Remove lid from mold and open cheesecloth. Invert a serving plate over top of mold and invert mold onto plate. Unlock hinges and open mold, removing cheesecloth. Loosely cover cheese with plastic wrap and let stand at room temperature 30 minutes.
- ☐ *Available at some supermarkets, many cheese shops, and Murray's cheese shop (888-692-4339).

**We got our mold from Toroney's Custom Woodwork and Church Supply (610-942-3506).

Nutrition Facts



Properties

Glycemic Index:14.18, Glycemic Load:16.54, Inflammation Score:-4, Nutrition Score:4.070869549461%

Flavonoids

Kaempferol: 0.38mg, Kaempferol: 0.38mg, Kaempferol: 0.38mg, Kaempferol: 0.38mg Quercetin: 0.34mg, Quercetin: 0.34mg, Quercetin: 0.34mg, Quercetin: 0.34mg

Nutrients (% of daily need)

Calories: 465.34kcal (23.27%), Fat: 30.96g (47.64%), Saturated Fat: 18.51g (115.7%), Carbohydrates: 28.17g (9.39%), Net Carbohydrates: 27.61g (10.04%), Sugar: 25.06g (27.84%), Cholesterol: 132.1mg (44.03%), Sodium: 450.22mg (19.57%), Alcohol: 2.95g (100%), Alcohol %: 1.9% (100%), Protein: 15.14g (30.28%), Vitamin A: 828.79IU (16.58%), Vitamin B2: 0.17mg (9.97%), Selenium: 4.95µg (7.07%), Phosphorus: 67.88mg (6.79%), Calcium: 54.45mg (5.44%), Vitamin D: 0.77µg (5.14%), Potassium: 174.08mg (4.97%), Vitamin E: 0.69mg (4.6%), Vitamin B6: 0.08mg (3.81%), Vitamin B12: 0.22µg (3.61%), Copper: 0.06mg (3.23%), Vitamin B5: 0.31mg (3.1%), Manganese: 0.05mg (2.68%), Magnesium: 10.25mg (2.56%), Iron: 0.43mg (2.37%), Vitamin K: 2.43µg (2.31%), Fiber: 0.57g (2.27%), Zinc: 0.3mg (2%), Folate: 7.5µg (1.87%), Vitamin B1: 0.02mg (1.22%), Vitamin B3: 0.21mg (1.07%)