



# Fantastic Feta

eBook for Cooks

EVERYDAY GOURMET RECIPES FROM PRÉSIDENT® CHEESE





## Elevate Every Plate

For more than 80 years, Europe's most celebrated cheeses have been perfected under the Président® brand. What began humbly in the Loire Valley of France has expanded across the globe, capturing the hearts and palates of cheese lovers everywhere.

As more and more customers crave intense flavors and food with international flair, there's never been a better time to discover the Président portfolio. The brand is dedicated to putting sophistication within reach, with affordable options that elevate everything from salads and sandwiches to entrées.

### CHEF TO CHEF

Customers love the flavor of Feta.

So, it's no wonder they're always looking for new ways to enjoy this classic Mediterranean cheese.

The Président culinary team has curated a collection of recipes that transforms traditional ingredients into next-level dishes with the help of Président Feta. These concepts provide the perfect way to highlight the cheese and your creativity.

Enjoy!



Chef Warren Katz

Président Culinary Team



## THE PRÉSIDENT® FETA DIFFERENCE

Authentically crafted in the U.S. with the finest ingredients, every bite of this award-winning Feta is melt-in-your-mouth delicious. Kosher certified and made with rBST-free\* milk, Président Feta is a high-quality cheese that provides exceptional value in all your menu applications. Choose the format that's right for your restaurant:

### – TRADITIONAL CRUMBLES –

Finer crumbles designed for the most authentic look

### – CLASSIC CHUNK –

Versatile slab is ideal for slicing or crumbling

### – FETA IN BRINE –

Longer shelf life, plus the flexibility to crumble, chunk, or marinate

\*No significant difference has been shown between milk derived from cows treated with artificial growth hormones and those not treated with growth hormones.

# The Recipes



Greek Sunrise Flatbread



Crispy Eggplant Stacks



Zesty Scapece Flatbread



Minted Mediterranean Salad



Shrimp Saganaki with Polenta



The Ultimate Greek Pita



# Greek Sunrise Flatbread

## INGREDIENTS

- ½ cup Extra virgin olive oil
- 4 Garlic cloves, minced
- 4 tbsp. Parsley, chopped
- 4 Flatbreads, par-baked
- ¼ cup Galbani® Grated Parmesan cheese
- 2 cups Baby spinach leaves, roughly chopped
- 8 Scrambled eggs, cooked soft
- 1 cup Grape tomatoes, halved
- 8 oz. Bacon, cooked and chopped
- 8 oz. Président® Feta, crumbled**

## METHOD

Preheat the oven to 425 degrees F. Line a baking sheet with parchment paper and set aside.

Combine olive oil, garlic, and parsley. Brush mixture on one side of each flatbread. Sprinkle each flatbread with 1 tbsp. Parmesan cheese.

In a bowl, mix spinach, scrambled eggs, grape tomatoes, and bacon together. Divide and spread the mixture evenly on top of the flatbreads.

Scatter about 2 oz. of the crumbled Feta cheese on top of each flatbread.

Bake the flatbreads in the oven for 5 to 7 minutes or until warmed through.





# Crispy Eggplant Stacks

## INGREDIENTS

**8 oz. Président® Feta**, cut into 12 slices, plus crumble remaining for top of stack

Fresh basil leaves for garnish

## FOR THE OIL

¼ cup Fresh parsley leaves and stems, blanched and squeezed dry

1 cup Extra virgin olive oil

½ tsp. Salt

## FOR THE EGGPLANT

1 Medium eggplant (about 1¼ lb.)

Kosher salt

2 Large eggs

1 cup Panko breadcrumbs

¾ cup Galbani® Grated Parmesan cheese

1 tsp. Garlic powder

½ tsp. each Salt, pepper, dried basil

½ cup Flour

Canola oil (or another oil with a high smoke point)

## FOR THE SAUCE

1 tbsp. Extra virgin olive oil

½ Medium onion, finely chopped

4 Garlic cloves, minced

¼ cup Capers, drained, rinsed, and finely chopped

1 28 oz. Can diced tomatoes, drained

½ tsp. each Dried thyme and dried basil

Salt and freshly ground pepper to taste



## METHOD

### FOR THE OIL

Squeeze all excess moisture from the parsley using paper towels. Place in a blender with oil and salt. Pulse a few times until well pureed. Strain through a coffee filter overnight.

### FOR THE EGGPLANT

Slice the eggplant in  $\frac{1}{4}$  thick round slices. Sprinkle heavily with kosher salt and let stand for 45 to 60 minutes.

Rinse eggplant slices well and drain on paper towel.

In a small bowl, whisk the eggs together. Season with salt and pepper.

In a food processor, blend the panko, Parmesan cheese, herbs, and spices, until breadcrumbs become very fine.

Dip the eggplant slices in the flour first, shaking off any excess flour. Then dip in the egg, followed by the breadcrumb mixture.

Heat  $\frac{1}{2}$  inch of canola oil in a heavy-bottom sauté pan to 350 degrees F. Fry a few slices at a time, being careful not to overcrowd your pan. Cook on both sides until golden brown. Place cooked eggplant in a 200 degrees F oven until ready to serve.

### FOR THE SAUCE

Heat the olive oil in a large, heavy skillet over medium heat, and add the onion. Cook, stirring often, until tender, 3 to 5 minutes, and add the garlic and capers. Add the tomatoes, salt, pepper, and herbs. Bring to a simmer and cook, stirring often, for 15 to 20 minutes, until the sauce is thick and fragrant.

### ASSEMBLY

Alternate layers of eggplant, tomato sauce, and sliced Feta. Garnish with parsley oil, fresh basil, and crumbled Feta.



*Crispy Eggplant  
Stacks*



A top-down photograph of two flatbreads on a wooden cutting board. The flatbreads are topped with a vibrant mixture of sliced cucumbers, red onions, crumbled feta cheese, and a drizzle of balsamic glaze. In the background, there are bowls of feta cheese and fresh mint leaves, and a small sprig of mint is placed next to the flatbreads.

# Zesty Scapece Flatbread

## INGREDIENTS

- 4 Flatbreads, par-baked
- ½ cup Extra virgin olive oil
- 1 cup Red onion, sliced thin
- 8 oz. Président® Feta, crumbled**
- 1 cup Fresh mint leaves
- 2 tbsp. Balsamic glaze

## FOR THE SCAPECE

- 1 lb. Zucchini (approximately 3), cut into ½-inch rounds
- 2 tbsp. Kosher salt
- 2 Garlic cloves, minced
- ½ cup Fresh mint, coarsely chopped
- ¼ cup White wine vinegar
- 2 ½ cups Extra virgin olive oil
- Salt and freshly ground black pepper to taste

## FOR THE SAUCE

- 3 tbsp. Extra virgin olive oil
- 1 Medium yellow onion, finely diced
- 2 Garlic cloves, minced
- 1 tbsp. Tomato paste
- 1 Red pepper, roasted and diced (approximately 1 cup)
- 1 28 oz. Can diced tomatoes, well drained
- 1 tsp. each Garlic powder and onion powder
- ½ tsp. each Dried oregano and dried basil





## METHOD

### FOR THE SCAPECE

Toss sliced zucchini with 2 tbsp. of kosher salt, and mix well. Let sit for 30 minutes. Drain on baking rack or paper towels.

Mix garlic, mint, white wine vinegar, and  $\frac{1}{4}$  cup of the olive oil together in a bowl to form a vinaigrette. Add salt and black pepper to taste. Set aside.

Heat remaining olive oil in a large saucepan to 350 degrees F. Fry the zucchini in small batches for 2 to 3 minutes or until zucchini turns golden brown. Let oil come back to temperature after each batch.

Drain zucchini on paper towel, and then mix with the vinaigrette. Refrigerate until ready to use.

### FOR THE SAUCE

In a large saucepan, heat the olive oil over medium heat. When the oil is hot, add the onion and garlic, and cook until wilted, about 2 to 3 minutes. Add the tomato paste, and cook another minute.

Add remaining ingredients, mix well, and let simmer for 15 minutes on low heat, stirring frequently. Adjust seasoning as needed.

### ASSEMBLY

Preheat oven to 425 degrees F.

Brush the flatbread tops with olive oil. Divide the tomato sauce evenly and spread on the breads.

Evenly divide and layer 1 oz. Feta crumbles, zucchini, red onion, and top with 1 oz. crumbled Feta. Bake for 5 to 7 minutes until Feta cheese is slightly melted.

Remove from oven. Garnish each flatbread with fresh mint leaves and balsamic glaze.





# Minted Mediterranean Salad

## INGREDIENTS

### FOR THE VINAIGRETTE

- ½ cup Extra virgin olive oil
- ¼ cup White balsamic vinegar
- 2 tbsp. Lemon juice
- 2 tbsp. Honey
- 2 tsp. Dijon mustard
- ⅓ cup Fresh mint leaves, chopped

### FOR THE SALAD

- 4 cups Curly endive
- 1 Red pepper, roasted, peeled, and sliced into thick strips (approximately 1 cup)
- 1 cup Caramelized onions
- 1 cup Pearl red onions, peeled and halved
- 1 cup Kalamata olives, pitted
- 1 cup Mixed olives, pitted
- ¼ cup Fresh mint leaves, chopped
- 1 tbsp. Lemon peel, diced
- 8 oz. Président® Feta, crumbled**
- Salt and freshly ground black pepper to taste





## METHOD

### FOR THE VINAIGRETTE

Place all the vinaigrette ingredients in a blender or food processor. Blend until smooth. Refrigerate until ready to serve.

### FOR THE SALAD

Artfully arrange the curly endive on a large, cold serving platter. Strew the red pepper strips evenly across the endive.

Continue to build the salad by evenly arranging the caramelized onions, pearl red onions, Kalamata olives, and mixed olives on top of the red pepper strips and endive.

In a bowl, toss mint and lemon peel with Feta crumbles. Add on top of the salad.

### ASSEMBLY

Just before serving, taste the vinaigrette and adjust seasoning with salt and pepper. Dress the salad liberally with the vinaigrette, and serve immediately.



Minted  
Mediterranean  
Salad





# Shrimp Saganaki with Polenta

## INGREDIENTS

1 lb. Grilled shrimp

8 oz. Président® Feta, crumbled

## FOR THE POLENTA

4 cups Chicken stock

1 cup Coarse grind corn meal

4 tbsp. Unsalted butter

Salt and freshly ground black pepper to taste

## FOR THE RAGÙ

3 tbsp. Extra virgin olive oil

¼ cup Yellow onion, finely diced

¼ cup Celery, finely diced

¼ cup Green pepper, finely diced

¼ cup Green olives, pitted and chopped

2 tbsp. Garlic, minced

Pinch Crushed pepper flakes

1 28 oz. Can diced tomatoes, drained

2 tbsp. Parsley, chopped





*Shrimp  
Saganaki with  
Polenta*

## METHOD

### FOR THE POLENTA

Bring chicken stock to a boil in a large saucepan. Pour the corn meal slowly into boiling stock, whisking constantly until all the corn meal is stirred in and there are no lumps.

Reduce heat to low and simmer, whisking often, until polenta starts to thicken, about 5 minutes. Polenta mixture should still be slightly loose. Cover and cook for 30 minutes, whisking every 5 minutes. When polenta is too thick to whisk, stir with a wooden spoon. Polenta is done when its texture is creamy and the individual grains are tender.

Turn off the heat, and gently stir butter into the polenta until butter melts. Adjust seasoning with salt and pepper to taste.

### FOR THE RAGÙ

Heat the olive oil in a large saucepan over high heat. When the oil is hot, add the yellow onion, celery, green pepper, and green olives. Cook, stirring constantly, for 2 minutes.

Add the garlic and crushed pepper flakes, and cook 2 minutes more, being careful not to brown the garlic.

When the vegetables are softened, add the diced tomato. Stir to mix well, and cook for 2 to 3 minutes longer. Remove from the heat, and stir in the parsley.

### ASSEMBLY

In a large serving bowl, arrange the polenta. Pour the ragù over the polenta, and place the cooked shrimp on top. Sprinkle liberally with crumbled Feta cheese.



# The Ultimate Greek Pita

## INGREDIENTS

- 4 Fresh pita breads
- 1 cup Hummus
- 1 cup Tabbouleh
- 1 lb. Gyro meat, cooked
- 8 oz. Président® Feta, crumbled

## FOR THE PICKLED TURNIPS

- 1 cup Water
- 1 ½ tbsp. Kosher salt
- 1 Bay leaf
- 1 pinch Chili flakes
- ½ cup White vinegar
- 1 Large turnip, peeled and cut into ½-inch thick batons
- 1 Small beet, peeled and cut into medium dice

## FOR THE PICKLED ONION

- 1 Small red onion, peeled and sliced
- 1 cup Red wine vinegar
- ½ cup Water
- 1 tbsp. Kosher salt
- 1 tbsp. Sugar







## METHOD

### FOR THE PICKLED TURNIPS

In a medium-sized pot, add the water, kosher salt, bay leaf, and chili flakes. Heat on medium heat, stirring until salt is completely dissolved, 3 to 5 minutes. Let cool completely, then add the white vinegar.

In a jar with a tight lid, place the turnips, beets, and vinegar mixture. Refrigerate for 5 days.

### FOR THE PICKLED ONION

Slice the onion very thin, and mix with the red wine vinegar, water, kosher salt, and sugar. Refrigerate for 24 hours.

### ASSEMBLY

On one pita bread, spread  $\frac{1}{4}$  cup of hummus, then  $\frac{1}{4}$  cup of tabbouleh. Add  $\frac{1}{4}$  lb. of gyro meat,  $\frac{1}{4}$  cup turnips, and  $\frac{1}{4}$  cup onions. Crumble 2 oz. Feta cheese on top. Repeat on the remaining three pita breads.







## Ask for Président® Feta

Enjoy the superior taste and texture of our premium Feta at a price that works for today's restaurants. Ask for the Président brand by name, and turn simple recipes into world-class dishes. To learn more about the Président portfolio of cheeses, including our domestic and imported Feta products, call 877.LACTALIS (522.8254) or visit [LactalisCulinary.com/President](https://LactalisCulinary.com/President).

RESOURCE #	
2008854	2/5 LB FETA CRUMBLE
2008857	4/2.5 LB FETA CRUMBLE
2008850	4/5 LB FETA CRUMBLE
2008863	2/9 LB FETA IN BRINE PAIL

2008854	2/5 LB FETA CRUMBLE
2008857	4/2.5 LB FETA CRUMBLE
2008850	4/5 LB FETA CRUMBLE
2008863	2/9 LB FETA IN BRINE PAIL

