cooking with cream & sour cream

freeform goats cheese pie

125g plain flour

60ml olive oil

2 medium brown onions, finely sliced

1 bunch thyme

1 tsp caraway seeds

150g firm ricotta cheese

100g goat's cheese crumbled

60ml **Pauls Thickened Cream**

1 egg lightly beaten

Salt

Optional: pitted black olives, semi-dried tomatoes, roasted capsicum

To make the pastry, combine the sifted flour with a pinch of salt. Make a well in the centre and add the oil, mixing with a spatula until crumbly. Gradually add 3-4 tbsp of water to form a soft, pliable dough. Shape into a disc, wrap in cling film and chill for 30 mins.

Gently fry the sliced onions in a little olive oil over low heat, stirring occasionally for 10-15 mins, season with salt and pepper, add caraway seeds and half of the thyme leaves, fry for a further 5 mins.

Preheat the oven to 180°C. On a floured surface, rollout pastry to a 30cm circle and transfer to a baking tray lined with baking paper. Spread the cooked onions evenly on the pastry leaving a 4cm edge free. Crumble cheeses over onions with the rest of the thyme (add any of the optional flavourings at this stage). Fold in edges of the pastry over the filling being careful not to stretch and break it.

Combine the egg and cream, pour carefully over the cheese filling and bake in the oven for 40 mins until golden.

pumpkin spinach tart

2 sheets of filo pastry

50g melted butter

¼ butternut pumpkin, diced & steamed

1 bunch fresh spinach, wilted

2 eggs

200ml **Pauls Buttermilk**

2 green spring onion chopped

1 tsp cumin seeds

Pepper

Grated tasty cheese

Tossed salad to serve

Preheat oven to 180°C. Fold two sheets of filo pastry widthways into four then cut in half. Brush sheets with melted butter and press firmly into the base and sides of a non-stick muffin tin. Beat the eggs and buttermilk together in a bowl, add spring onion and season to taste.

Divide pumpkin and spinach between each tart case. Pour in egg mixture and sprinkle each tart with cumin seeds. Top with grated cheese and bake in oven for approximately 15 mins or until set.

Serve warm with a tossed salad.

spaghetti carbonara

500g spaghetti

4 tbsp olive oil

1 large brown onion finely diced

3 cloves garlic finely diced

300g pancetta (or bacon) chopped roughly

Dash white wine

2 eggs lightly beaten

300ml **Pauls Whipping Cream**

60g freshly grated parmesan cheese

Chopped chives to serve

Cook the pasta to maker's instructions in a large pot of salted water. Drain. In the same large pot heat 2 tbsp olive oil over medium heat, then gently fry the onions for a couple of minutes before adding the pancetta (bacon) and garlic and turning up the heat.

Fry for a further 5 mins, then add a dash of white wine and stir to release any bacon that has been caught on the pot. Pour in the cream and allow to reduce and thicken before adding the eggs and stir continuously. Return the spaghetti to pot and stir through the sauce before finally stirring through the grated parmesan.

Serve and sprinkle fresh chives over the top.

beef stroganoff

625g lean beef stir fry strips

1 finely diced onion

250g sliced mushrooms

1 tbsp vegetable oil

3 tbsp unsalted butter

2 tsp Dijon mustard

330g **Pauls Extra Light Sour Cream**

1 tbsp lemon juice

Pinch of nutmeg

1 tbsp paprika

Pepper

Potatoes to serve

Heat oil and half of the butter in a saucepan. Add meat strips in batches, stir to seal on all sides. As each batch cooks, transfer to a strainer sitting over a bowl, keeping the juices.

When all meat is cooked, add remaining butter to pan. Add onion and mushrooms, stirring until onion is translucent and mushrooms are soft. Stir in mustard and pepper to taste, and cook briefly. Add a dash of water and scrape up brownings from the bottom of pan. Add sour cream to pan and stir well. Stir in lemon juice, nutmeg and paprika. Season meat with pepper and return to the sauce. Stir through for 2 mins on low heat.

Stir in meat juices to finish sauce. Serve with potatoes and garnish with parsley.

bread and butter pudding

4 stale croissants

4 eggs

90g caster sugar

250ml **Pauls Milk**

250ml **Pauls Thickened Cream**

1 vanilla pod split lengthways

1 handful flaked almonds

Pauls Thickened Cream to serve

Raspberries to serve

Preheat the oven to 180°C. Grease a 20cm flan dish with butter and fill with torn croissant pieces. In a mixer, beat the eggs and sugar until thick and pale. In a small pot bring the milk, cream and vanilla pod almost to a boil then remove from the heat. Remove the vanilla pod and slowly add to the egg mixture with the mixer on low speed. When fully combined, slowly pour over the croissants allowing time for the liquids to be absorbed by the bread. Sprinkle over the flaked almonds and bake for 40 mins or until skewer comes out clean when inserted into the middle.

Serve with raspberries and a dollop of Pauls Dollop Cream.

strawberry vacherin

500g fresh strawberries

600ml **Pauls Whipping Cream**

160g caster sugar

½ tsp vanilla essence

12 store-bought meringue nests

Mint leaves to garnish

Strawberry sorbet

Wash and hull the strawberries and cut into halves. In a bowl toss half of the strawberries and 80g of the caster sugar then let stand for 10 mins. Puree, strain and reserve the juice.

In a large bowl, whisk the remaining caster sugar with the cream and vanilla essence until light and fluffy. Roughly crush the meringues.

In 6 glasses, place some of the halved strawberries at the base with a couple tablespoons of the puree liquid over the top. Add a couple of spoons of the whipped cream, then a layer of crushed meringue and a scoop of strawberry sorbet. Repeat the layers again and garnish with fresh mint.

chicken and leek tart

2 sheets frozen puff pastry

3 eggs

2 leeks, whites only sliced thinly

20g butter

4 chicken thigh fillets, skin off

1 tbsp wholegrain mustard

150g **Pauls Extra Light Sour Cream**

60ml **Pauls Light Thickened Cream**

100g fetta cheese crumbled

1 bunch oregano

Pepper

Fry the chicken fillet in a little olive oil on medium heat until just cooked and allow to cool before slicing thinly. Turn the heat to low and in the same pan gently fry the sliced leeks in the butter until soft and translucent. Season with pepper and remove from the heat. Return the chicken to the pan and toss through the wholegrain mustard and some chopped oregano leaves.

Preheat the oven to 180°C. Using a non stick 30cm rectangular tart pan line the pastry in the tart pan. Prick the pastry with a fork and bake in the oven for 10 mins before removing to a wire rack. In a small bowl whisk together the eggs, sour cream and cream.

Fill the tart base with the chicken and leek filling and crumble the fetta cheese over the top. Pour in enough of the egg mixture to fill the tart to the top and bake for 30 mins.

carrot cake

310g self-raising flour

2 tsp ground cinnamon

1 tsp ground nutmeg

150g dark brown sugar

200g grated carrot

4 eggs

250g **Pauls Extra Light Sour Cream**

250ml vegetable oil

60g softened cream cheese

20g softened unsalted butter

1 tsp grated orange zest

2 tsp orange juice

125g icing sugar

Preheat the oven to 160°C and grease a 22cm round springform cake tin and line the base with baking paper.

Sift the flour and spices into a large bowl then stir in the brown sugar and grated carrot. In another bowl, whisk together the eggs, oil and sour cream and then add into the carrot mixture and stir until well combined. Spoon the mixture into the prepared cake tin and bake for 1 hr and 10 mins or until a skewer comes out clean when inserted into the middle. Leave to stand in the tin for 10 mins before turning out onto a rack.

For the icing, beat the cream cheese, butter, zest and juice until light and fluffy, gradually adding the icing sugar. Spread over the cooled cake.

polenta and sour cream cake with blackberry compote

150g softened unsalted butter

230g soft brown sugar

200g caster sugar

5 eggs

185g **Pauls Light Sour Cream**

1 tsp vanilla essence

155g plain flour

1½ tsp baking powder

150g polenta

250g blackberries (frozen if not in season)

150ml **Pauls Whipping Cream**, whipped to serve

Make the compote by mixing the berries and half of the caster sugar in a small saucepan and leaving over a low heat for 5-10 mins or until sugar has fully dissolved. Set aside to cool. Preheat the oven to 180°C. In a mixer, beat the butter, brown sugar and remaining caster sugar until pale and fluffy. Add the eggs one at a time. Reduce the mixer speed to low and add the vanilla essence and sour cream.

In a large bowl, sift the flour and baking powder. Add the polenta and stir in the butter and egg mixture until well combined. Pour into a non-stick 24cm loaf tin and bake for 45 mins or until a skewer comes out clean when inserted into the middle. Remove from the oven and allow to cool in the tin for 5 mins before turning out onto a wire rack to cool.

To serve, slice the loaf and spoon on some compote and whipped cream.

apple sour cream cake

150g plain sweet biscuits

80g melted unsalted butter

200g brown sugar

100g plain flour

Pinch each of ground cinnamon, ground cloves and grated nutmeg

1.2kg Granny Smith apples, peeled and thinly sliced

500g **Pauls Light Sour Cream**

Pauls Thickened Cream to serve

Finely grind biscuits and a pinch of cinnamon in a blender. Add butter and process until combined. Press mixture into base of a lined, buttered 23cm springform pan.

Combine sugar, flour, cloves, nutmeg and cinnamon in a blender. Place a layer of apple slices into a pan and sprinkle some sugar mixture over. Repeat layering process and finish with sugar mixture on top, always shaking and tapping the pan to ensure sugar mixture is distributed evenly. Spoon sour cream on top and spread evenly.

Bake at 180°C for 30 mins or until apple layers are all soft. Refrigerate overnight, remove from pan and serve with Pauls Dollop Cream.

asparagus omelette

6 eggs

100ml **Pauls Whipping Cream**

1 bunch fresh asparagus

Fresh sour dough loaf

40g butter

Olive oil

Button mushrooms halved

Pepper

Chopped chives to serve

Split half a dozen asparagus spears in half lengthways and blanche in boiling water for 30 seconds, then drain and cool under running water and set aside. In a small saucepan, melt most of the butter with a dash of olive oil and cook the mushrooms on a high heat, season with pepper. Once cooked, remove from heat and cover. In a bowl, whisk the eggs and cream until combined. Heat a 20cm frying pan on a high heat and melt the remaining butter. Pour in the egg mix and turn the heat down to medium. Without using utensils, move the liquid egg mix gently around the pan until almost all liquids are cooked. Place the asparagus spears over one half of the omelette. Use the tip of a knife to release the omelette from the other side of the pan and flip this half of the omelette over the asparagus and serve immediately. Serve with toasted sourdough, mushrooms and sprinkle with chopped chives.