



Egmout Pan de Yuca

Cassava cheese bread rolls filled with 3 cheese cream,
& tamarillo hot sauce

INSIGHT – CHEF TODD THORBURN **ANCHOR FOOD PROFESSIONALS**

In this dish I have created my version of a savoury profiterole with a modern twist.

Mainland Egmout Cheese melts evenly and smoothly through the dough providing even coverage and consistent flavour.

Egmout cheese is a perfect fit for our cheese cream as you can achieve a smooth velvety texture and perfect silky finish.

My favourite way to serve and eat these pan de yuca, is when warmed and then filled with the cold silky cheese cream and eaten immediately while the savoury profiterole is still warm, chewy and moorish. Great for sharing and as a bar snack.



Egmont Pan de Yuca

INGREDIENTS

650g yuca, cassava or tapioca starch/flour
1kg Mainland Egmont Grated Cheese
1 tsp baking powder
Pinch of salt

125g Mainland Unsalted Butter, room temperature, cut into 8 pieces
2 large eggs
2–4 tablespoons of water or milk, add more if the dough is dry
Tamarillo hot sauce, to serve

METHOD

Combine the yuca starch or flour, cheese, baking powder and salt in a food processor, and blend to mix well.

Add the butter and eggs.

Mix until small dough balls begin to form, if it's too dry add 1–2 tablespoons of water or milk. Add more if needed.

Remove the dough from the food processor and roll into a ball, you can make the dough ahead and store in the refrigerator for up to a day.

Pre-heat the oven to 250°C.

Make small round shaped breads with the dough and place on a cookie sheet with parchment paper.

Bake immediately or store in the fridge until ready to bake. I find that they turn out best if you do let them chill in the fridge for about 30 minutes before baking.

Once the oven reaches 250°C, place the breads on the middle rack and bake until the breads are golden, about 5–7 minutes.

Serve immediately or leave to cool to fill later, can be served alone or with tree tomato aji.



Mainland Egmont Grated Cheese has a full cheddar flavour with nutty, slightly sweet notes reminiscent of Swiss-style cheeses. With excellent melting qualities, Egmont is a splendid cheese for all your baking and cooking needs.



Mainland Blue Cheese Rinds are a great ingredient cheese, saving you time and money while still being very versatile. Great for imparting our amazing blue cheese flavour to help lift, balance and finish a wide range of dishes that are sure to become crowd favourites.

3 Cheese Cream Filling

INGREDIENTS

1L Anchor Blue Top Milk
100g Mainland Unsalted Butter
100g plain flour
30g Mainland Blue Cheese Rinds

100g Mainland Haloumi, grated
200g Mainland Egmont Grated Cheese
2ea free-range eggs

METHOD

Melt butter and add flour. Add milk and bring up to heat until thickened, constantly whisking.

Add egg yolks, one at a time, and cookout slightly until the mixture comes away from the sides.

Add all cheeses and whisking until smooth.

Cool and transfer to a piping bag when set.



Pure New Zealand butter! **Mainland Unsalted Butter** is made from all-natural ingredients – no added colouring, preservative or artificial flavour. Just the pure, natural butter taste we all know and love.