

RECIPES

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DREAMERY

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RECIPES

STOCKELD LOX BAGEL



INGREDIENTS

- 500 grams large carrots
- A generous amount of coarse salt (to cover the carrots)
- 2 tablespoons lemon juice
- 1/2 cup olive oil
- 3 tablespoons maple syrup
- 1/2 tablespoon smoked paprika
- Black pepper and salt to taste
- 1/2 cup chopped fresh dill

FOR SERVING

1. Bagel
2. Stockeld Cream Cheese Original
3. Some finely chopped red onion
4. Fresh dill (optional)
5. Capers

HOW-TO

1. Preheat the oven to 200°C
2. Place the carrots in an oven-proof dish and generously sprinkle with salt. Bake in the oven for 30-40 minutes.
3. Remove the carrots and let them cool. Rinse off excess salt.
4. Remove the carrots and let them cool. Rinse off excess salt.
5. Place the carrots in the marinade and let them marinate for as long as possible, preferably overnight.
6. Spread a generous amount of Stockeld Cream Cheese on the toasted bagel halves. Add some slices of marinated carrots along with a bit of chopped red onion & dill! Put the two halves together and enjoy.



INGREDIENTS

1 SERVING

- 1 bagel
- 0.5 oz mandolined carrot
- 0.7 oz pickled red onion
- 0.7 oz (1 slice) beefsteak tomato
- 2 leaves cosmopolitan/romaine/crunch lettuce
- 0.1 oz Za'atar
- 1.8-2.1 oz Stockeld Cream Cheese Original (spread on both halves)
- 0.4 oz secret sauce, recipe below

SECRET SAUCE

- 3.5 oz Parsley
- 0.7 oz Mint
- 0.7 oz Garlic
- 2.5 oz Lemon Juice
- 1.8 oz White Wine Vinegar
- 0.4 oz Maple Syrup
- 0.3 oz Jalapeno
- 0.2 oz Salt
- 0.1 oz Onion Powder
- 7.1 oz Olive Oil

HOW-TO

1. Mix all the ingredients for the secret sauce using an immersion blender.
2. Mandoline a carrot and slice the beefsteak tomato.
3. Toast the bagel and spread Stockeld Cream Cheese Original on both halves.
4. Layer on pickled red onion, secret sauce, mandolined carrot, lettuce, tomato, zaatar.
5. Top with the other half of the bagel.

6. Serve!

STOCKELD OG BAGEL

GREEN BAGEL



INGREDIENTS

- Stockeld Cream Cheese Garlic & Herb
- 2 everything bagels
- 1 avocado
- A piece of cucumber
- Watercress
- Salt & Pepper

HOW-TO

1. Slice the cucumber and avocado into thin slices.
2. Toast the bagel.
3. Spread generously with Stockeld Cream Cheese Garlic & Herbs on both bagel halves along with avocado, cucumber, and watercress.
4. Sprinkle with desired amount of salt and pepper, smash and enjoy!

INGREDIENTS

- Stockeld Cream Cheese Smoked Paprika & Chili
- 2 everything bagels
- Red onion
- Grilled red pepper
- Watercress
- Salt & Pepper

HOW-TO

1. Slice the red onion and grilled red pepper into slices
2. Toast the bagel.
3. Spread generously with Stockeld Cream Cheese Paprika & Chili on both bagel halves and top with red onion, grilled red pepper, and watercress.
4. Sprinkle with desired amount of salt and pepper, smash and enjoy!

SMOKED BAGEL



INGREDIENTS

- A slice of good bread (we use levain)
- Stockeld Crem Cheese Original
- 1 red bell pepper
- Olive oil
- A handful of pistachios
- Basil (optional)



HOW-TO

1. Preheat the oven to 225°C (435 °F).
2. Slice the bell pepper, place on a baking sheet, drizzle with olive oil, and season with salt and pepper.
3. Roast in the oven for about 15-20 minutes.
4. Meanwhile, peel and chop the pistachios.
5. Toast or fry a slice of bread in a little oil for extra crunchiness.
6. Spread a generous layer of Stockeld Cream Cheese on the toasted bread.
7. Place the freshly roasted bell pepper on the bread and finally sprinkle some chopped pistachios and basil on top!

TOAST WITH GRILLED PAPRIKA



PIZZA BIANCO WITH TRUFFLE CREAM

INGREDIENTS

- 10.5 oz Stockeld Cream Cheese Original for the pizza
- 1.75 oz Stockeld Cream Cheese Original for the cream
- 1 large pizza base, 1/1 size
- 5.3 oz zucchini
- 1 teaspoon olive oil
- 3.5 oz mushrooms
- 0.35 oz garlic, pressed
- 2 tablespoons olive oil
- 1/2 teaspoon truffle oil
- 2 tablespoons Stockeld Cream Cheese Original
- Salt and pepper to taste
- Garnish: Fresh basil leaves

HOW-T

Note: Make the cream first so it has time to cool!

- 1.** Chop the mushrooms roughly and fry in a pan with oil, cook until they are well browned. Add pressed garlic and cook for another minute.
- 2.** Transfer to a bowl and use an immersion blender to puree the mushroom mixture (alternatively, use a blender). Add truffle oil and season with salt and pepper to taste. Keep in mind that truffle oil is quite flavorful and can easily dominate. Add Stockeld Cream Cheese to the cream last and gently stir.
- 3.** Slice the zucchini very thinly (about 1 mm) per pizza base (e.g., using a grater or mandolin). Then place in a bowl/dish, add the olive oil and massage it into the zucchini.
- 4.** Spread a layer of spread on the pizza base and then spread the zucchini over it to cover completely. Season with salt and pepper. Bake at the highest temperature until done.
- 5.** Serve as slices, hot or cold, with mushroom & truffle cream on top and a basil leaf on each slice.

INGREDIENTS

THE DIP

- 2 cloves garlic
- 5.3 oz marinated artichoke hearts in oil
- 1 teaspoon chili flakes
- 1.1 oz fresh spinach
- 1 x 5.3 oz jar Stockeld Cream Cheese Original
- 0.4 cup vegan mayonnaise
- 1 lemon, zest
- Sea salt
- Black pepper

FOR SERVING

Chips, bread, or vegetable sticks

HOW-TO

- 1.** Preheat the oven to 200°C (400°F).
- 2.** Peel and slice the garlic, then place in an oven-safe skillet.
- 3.** Chop the artichoke hearts and sauté in the skillet with chili flakes.
- 4.** Chop the spinach, add to the skillet, and sauté for about a minute.
- 5.** Add the mayonnaise, Stockeld Cream Cheese, lemon zest, salt, and pepper to taste. Stir until creamy.
- 6.** Transfer the skillet to the oven and bake for 15-20 minutes.



ARTICHOKE DIP

PIZZA WITH CARAMELIZED ONION & LEMON



INGREDIENTS

- 1 pizza dough or pizza crust
- 5.3 oz Stockeld Cream Cheese Original
- 3 large yellow onions
- 1 teaspoon sugar
- 2 tablespoons margarine
- 2 cloves garlic
- Black pepper
- Sea salt

TOPPING

- Lemon zest
- Lemon juice
- Fresh thyme
- Arugula salad
- Olive oil

HOW-TO

- 1.** Slice the onions and add them to a skillet with the margarine. Cook for about 15 minutes over medium heat before adding the sugar. Continue cooking until golden brown and caramelized, about another 15 minutes. Preheat the oven to the highest possible temperature.
- 2.** Stockeld Cream Cheese Original on the pizza dough.
- 3.** Top with chopped garlic, the caramelized onions, salt & pepper.
- 4.** Bake according to the instructions on the dough package and top with lemon zest, lemon juice, fresh thyme, arugula, and olive oil.



CHEESECAKE

INGREDIENTS

This recipe provides a thinner cheesecake; double the quantities in the cheesecake mixture for a taller cake.

CHEESECAKE FILLING

- 0.8 cups vegan heavy cream
- 0.4 cups gelatin sugar
- 2 x 5.3 oz Stockeld Cream Cheese Original
- 1/2 teaspoon vanilla powder
- Juice from 1/2 lemon

CHEESECAKE CRUST

- 20 Biscoff cookies
- 2.6 oz margarine

HOW-TO

1. Begin by blending the cookies in a mixer and melting the margarine. Mix the melted margarine with the ground cookies and press them into the bottom of a cake pan using your fingers.

2. Bake the cookie crust in the oven at 200°C (400°F) for 5 minutes, this will help everything hold together and stay crispy.

3. In a small saucepan, combine the heavy cream and gelatin sugar and let it simmer for 1 minute or until the sugar dissolves.

4. Whisk together the Stockeld Cream Cheese with lemon zest, lemon juice and vanilla.

5. When the sugar and cream mixture has cooled slightly, add it to the cream cheese mixture and whisk for 3 minutes with an electric mixer.

6. Pour the cheesecake mixture over the cookie crust and let it cool for at least 4 hours in the refrigerator. Top with your choice of fruit, preferably something in season!



CARROT CAKE

INGREDIENTS

- 4 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 tablespoon lemon juice
- 1/2 teaspoon salt
- 1/2 teaspoon nutmeg
- 1 tablespoon ground cinnamon
- 1 tablespoon ground cardamom
- 1 cup vegetable oil (canola oil)
- 1.5 cups granulated sugar
- 1.5 cups finely grated carrots
- 0.75 cup cream, such as oat or soy cream

TOPPING

- 2/3 cup margarine
- 2/3 cup Stockeld Cream Cheese original
- 1 cup powdered sugar
- 1 lemon, juice and zest
- Coconut flakes for decoration

HOW-TO

CARROT CAKE

1. Preheat the oven to 200 °C (400°F) or 175 °C (350°F) for a convection oven.
2. In a bowl, mix together the all-purpose flour, baking powder, baking soda, salt, and spices.
3. In a separate large bowl, whisk together the vegetable oil and granulated sugar thoroughly. Add the grated carrots and lemon juice, then gently fold in the cream.
4. Add the dry ingredients to the batter and mix until combined
5. Pour the batter into a greased pan (use oil), about 22-24 cm (9-inch) in diameter. Bake the cake for approximately 40-50 minutes. Remove the cake from the oven and let it cool completely.

FROSTING

In a bowl, beat together the margarine and powdered sugar with an electric mixer. Then whisk in the juice from half a lemon and the lemon zest. Finally, add the Stockeld Cream Cheese and beat for about 30 seconds. Spread the frosting on the cake and decorate with coconut flakes.