



You Don't Know  
**PHILLY**

Discover a world beyond bagels & cheesecake



Restaurants & Pubs Recipe Book

# Hi Chef,

Thanks for the download!

In a recent study, chefs rated the **taste and creaminess of Philly** significantly higher than other cream cheeses^, but, and here's the thing, this staple ingredient is being seriously pigeonholed. So, we approached the accomplished chef **Jonny Pons**, with a simple challenge – show fellow chefs how there is so much more to Philly than cheesecake and bagels.

Jonny's collection of **inspiring recipes**, created exclusively for pubs & restaurants, demonstrate how this **simple, premium ingredient** can help to **elevate classic dishes** to new heights.

So, whether you are just looking for a few hints and tips or to add a new dish to your menu, dig in and be sure to let us know your thoughts @PhillyChef on Instagram and Twitter.



## Our Restaurants & Pubs Chef Ambassador

**Jonny Pons**, Head Chef, The Kingham Plough, Chipping Norton

Well-known in Cotswolds culinary circles, this highly skilled chef worked his way up through the ranks and has previously worked under one of the country's most renowned chefs, David Kelman.

*"Philly's rich, creamy taste and smooth texture works brilliantly across starter, main and dessert menus."*

# The Restaurants & Pubs Recipes



## Starter

'Smokin Bros' Smoked Salmon, Philly and Chive Scones



## Main

Chicken, Smoked Ham Hock and Philly Suet Pie



## Starter

Roast Vegetables, Philly & Harissa Puff Pastry Tarts



## Dessert

Eton Mess with a Philly Twist



## Main

Pan Roasted Chicken Breast with a Philly and Tarragon Sauce



## Dessert

Passionfruit, Philly & Raspberry Millefeuille

Put **PHILLY** to work, it can handle it



### Cook

8 out of 10 chefs say Philly does not split during cooking<sup>1</sup>



### Bind

Chefs say Philly is significantly creamier than competitors, with 9/10 chefs rating it highly<sup>2</sup>



### Pipe

Chefs say Philly **works better** than other cream cheeses when piped<sup>3</sup>



### Bake

8/10 chefs agree that Philly does not release too much liquid<sup>4</sup>

STARTER



# Smokin Bros' Smoked Salmon, Philly and Chive Scones



20

Servings

20

Prep time  
(mins)

20

Cook time  
(mins)

V

Suitable for  
vegetarians

£1.30

Cost per  
serving\*

## Why PHILADELPHIA?

The Philly added generously into the scone mixture itself brings a different texture and moistness to this classic.

Typical values Per serving

Energy 1535kj  
367kcal

Fat 18.6g

Carbohydrates 36.5g

Protein 14g

Saturated fat 11.5g

Salt 3.2g

Dietary fibre 1.5g

Sugars 1.9g

Allergens: milk, gluten (wheat), fish, egg

# Ingredients

## Scone

- 70g Parmesan Cheese
- 20g Chives
- 30g Salt
- 100g Philadelphia Original
- 940g Self-Raising Flour
- 200g Cheddar Cheese
- 230g Unsalted Soft Butter (Not Melted)
- 1 Whole Egg
- 270ml Milk

## Philly Dill Mix

- 200g Philadelphia Original
- 1 Whole Lemon, Zest and Juice
- A Pinch of Salt
- 10g Dill, Chopped
- 600g Smoked Salmon, Long Sliced or By Hand

## Tip

For canapé sized scones, roll to 1 cm and cut with 2cm ring and once on parchment, cook at 160°C for 7-9 mins.

# Method

1. Place all scone ingredients in a mixer, except for the milk and egg, slowly paddle mix until it is a crumble texture.
2. Add the egg and milk, being careful not to over work. When the dough starts to come together take it off the mixer and finish by hand.
3. Roll out to 2cm thick and cut with a 4-5 cm cutter. Once cut, place on parchment, egg wash and bake at 160°C for 12-15 mins.
4. Combine all Philly mix ingredients together with a spoon. Put in a piping bag ready for service.
5. Warm the scone in an oven at 180°C for 3-4 minutes. Cut in half and place the smoked salmon on top. Generously pipe on the Philly dill mix and garnish with fresh lemon zest and sprig of dill.



STARTER



# Roast Vegetables, Philly & Harissa Puff Pastry Tarts



20

Servings

15

Prep time  
(mins)

20

Cook time  
(mins)

V

Suitable for  
vegetarians

£1.52

Cost per  
serving\*

## Why PHILADELPHIA?

The Philly doesn't split or release too much liquid when baked so is the ideal ingredient in this recipe to bind everything together.

Typical values Per serving

Energy 1740kj  
416kcal

Fat 27.7g

Carbohydrates 32.5g

Protein 6.9g

Saturated fat 11.9g

Salt 1.19g

Dietary fibre 3g

Sugars 5.2g

Allergens: gluten (wheat), milk, egg

# Ingredients

- 180g Philadelphia Original
- 1 Whole Lemon, Zest and Juice
- 5g Table Salt
- 1.5kg Puff Pastry
- Egg Wash
- 10 Red Peppers
- 200ml Olive Oil
- 4 Sprigs of Thyme
- 1 Bunch of Basil, Just Stalks
- 6-10 Courgettes, Sliced (Depending On Their Size)
- Half a Bunch of Basil Leaves
- 400g Harissa
- 4 Punnets of Cherry Tomatoes, Halved
- 300g Spinach, Wilted

# Method

1. Mix the Philadelphia together with the lemon zest, juice and salt and put in a piping bag, ready for filling the tart.
2. Roast peppers on a BBQ or chargrill until the skin is charred. Leave to cool on a tray and with a knife peel away the skin.
3. Remove seeds and cut into 1 cm wide slices. Place in a container with olive oil, thyme and basil stalks and leave to marinate in the fridge.
4. Roll out the puff pastry, prick with a fork, then line a 10cm tart mould.
5. Egg wash and then bake at 190°C for 12-16 minutes until golden brown.
6. Wilt down a large handful of spinach. Pan fry the courgette slices and cherry tomatoes very quickly. Leave on a J-cloth ready to build the tart.
7. Put half of the spinach in the tart case, add a few pipes of Philly mix and some harissa at the bottom. Then, build up the tart in layers with courgette, pepper, Philly mix, basil leaves and tomato.
8. Bake on 180°C for 6 minutes and serve on a bed of the remaining spinach.



## Tip

This recipe would be perfect for making vegetarian canapés for events – simply use small vol-au-vent cases.



MAIN



# Pan Roasted Chicken Breast

with a Philly and Tarragon Sauce



12

Servings

30

Cook time  
(mins)

30

Prep time  
(mins)

£3.88

Cost per  
serving\*

## Why PHILADELPHIA?

The Philly brings a lovely creaminess to the dish and a gorgeous velvety finish. Its balanced flavour complements the other ingredients perfectly.

Typical values Per serving

Energy 2401kj  
574kcal

Fat 28.7g

Carbohydrates 23.2g

Protein 57.7g

Saturated fat 16.9g

Salt 2.20g

Dietary fibre 4.7g

Sugars 7.7g

Allergens: milk, sulphites

# Ingredients

## Roast chicken breast

- 12 Chicken Supreme
- 6 Springs of Thyme
- 12 Garlic Cloves
- 60g Butter

## Vegetables

- 300g Tender Stem Broccoli
- 300g Baby Carrots
- 300g Baby Leeks

## Fondant potatoes

- 12 Potatoes
- 60g Butter
- 12 Garlic Cloves
- 3 Sprigs of Thyme

## Sauce

- 300g Lardons
- 360g Silver Skins
- 360g Chestnut Mushroom, Washed & Halved
- 360g Philadelphia Original
- 350ml Jus
- 30g Tarragon

## Tip

The rich sauce from this recipe is idea served as an accompaniment to pasta dishes – it works particularly well with gnocchi.

# Method

## Chicken Breasts

1. Place an ovenproof pan on a medium heat, add a little oil and cook the chicken breasts skin side first.
2. When a lovely golden colour starts to form turn over. When it has a light golden colour all over, throw in the butter, garlic and a spring of thyme and cook in the oven at 180°C for 12 minutes with the skin side down.
3. When cooked remove the chicken, garlic and thyme but leave the juices in the pan.

## Vegetables & Fondant Potato

1. Prepare and lightly blanch vegetables, making sure they are refreshed in ice water to help maintain their lovely fresh colours.
2. Prepare the potato by first choosing the ring size then finding the potatoes that will fit. Peel and top and tail the potatoes and with the palm of your hand push the ring over the potato to make a cylinder.
3. Trim the ends and make them all the same height. Keep in water ready for cooking and serving.

4. When ready to serve, add butter to a pan at least 6cm deep and cook the potato until golden all over and soft in the middle.

## Sauce

1. In a frying pan, on a medium heat, put a good drizzle of oil and a knob of butter and bring to a foam without colour. Add the silver skins and fry until they have a lovely even caramelisation, then set aside.
2. Put the pan with the chicken juices onto a gentle heat and add the halved mushrooms. When they are half cooked add the lardons. Just before you finish colouring the lardons and mushroom, add the onions.
3. After 1-2 mins, add 2 tbsp of Philadelphia and leave under lights – this will slowly allow the Philly to warm through. When the Philly is melted add 2 tbsp of jus and the chopped tarragon to finish sauce.

## Serve

1. When everything is ready, refresh the vegetables and serve up all the elements of the dish.



MAIN



# Chicken, Smoked Ham Hock and Philly Suet Pie



10

Servings

80

Cook time  
(mins)

60

Prep time  
(mins)

£2.33

Cost per  
serving\*

## Why PHILADELPHIA?

The Philly helps produce the perfect pie sauce as it doesn't release too much liquid when heated so is the ideal ingredient for this.

Typical values Per serving

Energy 2573kj  
615kcal

Fat 38.9g

Carbohydrates 45.6g

Protein 21.7g

Saturated fat 21.2g

Salt 2.73g

Dietary fibre 2.7g

Sugars 3.7g

**Allergens:** gluten (wheat), sulphites, milk, celery

# Ingredients

## Filling

- 4 Chicken Legs
- 2 Smoked Ham Hocks
- 1 Onion
- 2 Carrots
- 1 Celery Stalk
- 3 Garlic Cloves
- 1 Leek

## Sauce

- 125g Butter
- 125g Plain Flour
- 700ml Ham Hock Braising Stock
- 200g Philadelphia Original
- 10g Tarragon, Chopped

## Suet Pastry

- 500g Self-Raising Flour
- 250g Suet
- 5g Salt
- 315ml Water

Jus, summer vegetables and spinach to serve

## Tip

If preferred, you could make this pie in a large tray and add a pastry top before baking. This would reduce the prep time required to make individual pies.

# Method

## Pie Filling

1. Place the ham hock in a pan with the stock vegetables and cover in water.
2. Cling film the pan twice and then add two layers of tin foil. Braise in the oven overnight on 100°C.
3. Once cooked, remove from the stock and leave to cool just enough that you can handle them, pick the meat off the bone, discarding the bones, skin and fat. Pass the cooking stock and leave to one side.
4. Season the skin of the chicken legs and roast at 190°C for 45 minutes, or until cooked depending on the size of the legs. Once cooked, leave to cool and pick the meat off the bone, once again discarding the bones and skin.
5. Make the sauce for the pie by melting the butter in a pan, then add the plain flour, slowly adding the stock, whisking in between. Remove from the heat and add the Philadelphia, letting it melt slowly into the sauce.
6. Mix just enough sauce through the ham hock and chicken so that the meat is covered and finish with the tarragon. Put in the fridge to cool completely.

## Suet Pastry

7. Place all the dry ingredients into a stand mixer with the paddle attachment, turn the mixer on slow and start to add the water slowly. Bring to a dough, being careful not to over mix. You should be able to see specs of the suet throughout the dough.

8. Wrap in cling film and leave to rest in the fridge for at least an hour.

## Building the Pie

9. Grease your desired mould (metal or plastic as the pies are steamed).
10. Roll the pastry out to 4 mm, using a ring cutter bigger than the mould and line moulds leaving overhang around the edge.
11. Fill to the top with filling, then cut another disc of pastry for the lid and attach with water. Crimp edges, pierce a small hole in the top and trim off the excess pastry off.
12. Once all the pies are made, steam for 60 minutes and leave to cool in the fridge.
13. Once cooled, remove the pies from the mould.

## Finishing

14. Put the pie on a lined tray and bake at 190°C for 15-20 minutes until golden and the center is hot when probed.
15. Heat up your jus/sauce and serve the pie with summer vegetables, spinach and finish with jus over the top.





# Eton Mess

with a Philly Twist



8

Servings

30

Prep time  
(mins)

8-10

Cook time  
(hours)

V

Suitable for  
vegetarians

£1.06

Cost per  
serving\*

## Why PHILADELPHIA?

A twist on a classic Eton Mess, replacing the cream with a Philly vanilla cream. I would only use Philly in this recipe as it holds well when whipped and doesn't split.

### Typical values Per serving

Typical values	Per serving
Energy	1278kj 306kcal
Fat	16.1g
Carbohydrates	40.9g
Protein	3.2g
Saturated fat	10.1g
Salt	0.25g
Dietary fibre	1.1g
Sugars	40.6g

Allergens: egg, milk

# Ingredients

## Strawberry Meringue

- 90g Egg Whites
- 90g Caster Sugar
- 100g Icing Sugar
- 15g Dried Strawberry Crumb

## Philly Vanilla Cream

- 180g Double Cream
- 180g Philadelphia Original
- 50g Icing Sugar
- 1 Vanilla Pod or 1/2tsp Vanilla Bean Paste

## Strawberries Per Portion

- 60g Strawberries, Halved or Quartered
- 1tsp Caster Sugar
- 1 Pinch Mint
- 30g – 40g Philly mix

## Tip

You can of course use preprepared meringue for this recipe if required and simply serve in a more traditional sundae style.

# Method

1. Whisk the egg whites to form soft peaks and then slowly add the icing sugar and caster sugar.
2. Once all the sugar is incorporated, whisk until you have a stiff and glossy mixture. Then thinly spread between 2 silicone mats on gastro trays as evenly as possible.
3. Scatter dried strawberry crumb over the meringue and bake overnight 70°C for 8-10 hours. Remove carefully leaving large shards. Place in an airtight container.
4. Lightly whip cream, icing sugar & vanilla. When soft peaks have formed, fold in the Philadelphia and whisk until desired consistency, leave in a container for service.
5. Create the strawberry mix just before serving by combining the strawberries, sugar and mint together. Then add 30-40g of the Philly vanilla cream and mix gently.
6. Using a pastry ring, put the mixture in the ring, remove the ring and gently place shards of meringue around the mix, garnishing with more mint if desired.





# Passionfruit, Philly & Raspberry Millefeuille



8

Servings

30

Prep time  
(mins)

10

Cook time  
(mins)

V

Suitable for  
vegetarians

£1.24

Cost per  
serving\*

## Why PHILADELPHIA?

Philly is particularly useful in this recipe as it holds its shape well and keeps everything in place.

### Typical values Per serving

Typical values	Per serving
Energy	3883kj 928kcal
Fat	56.1g
Carbohydrates	104.3g
Protein	8.7g
Saturated fat	35.3g
Salt	0.27g
Dietary fibre	2g
Sugars	58.8g

**Allergens:** gluten (wheat), milk

# Ingredients

## Philly & Passionfruit Cream

- 240g Double Cream
- 240g Philadelphia Original
- 65g Icing Sugar
- 100g Passionfruit Puree

## Shortbread

- 465g Plain Flour
- 135g Caster Sugar
- 335g Unsalted Butter, Chilled
- ¾ tsp Vanilla Paste

## Raspberry Sorbet – makes 30 portions

- 600g Caster Sugar
- 600g Water
- 100g Glucose
- 1ltr Raspberry Purée

Punnet of fresh raspberries

# Method

1. Lightly whip cream and icing sugar together. When you have soft peaks, fold in Philadelphia and passionfruit puree and work until desired consistency. Leave in a container for service.
2. Cube the chilled butter and (paddle) mix with the flour, sugar and vanilla paste until it forms a dough. Don't overmix - finish by hand and then rest it in the fridge for up to an hour.
3. Roll out to 5mm and then cut out with an 8cm mould.
4. Bake at 170°C for 7-9 minutes on silicone mats, rotating the trays halfway through. Leave to cool on wire rack and then store in an airtight container.
5. To make the raspberry sorbet, put the sugar, water & glucose in a pan and bring to the boil. Add the puree and chill in the fridge. When cool churn and leave to freeze until a smooth whipped cream stage.
6. Place a small amount of the Philly mix on a plate to stop the tower moving. Place a shortbread disc on top. Carefully place raspberries around the short bread then fill with the Philly mixture. Then place another disc on top and repeat.
7. Dust the top shortbread with icing sugar and place on top. Just before it goes out place the sorbet on top.



## Tip

This recipe works particularly well when raspberries are in season as it brings a beautiful level of sweetness. For a winter version of this dish you could try experiencing with caramelised plums or apples.





# Get to know the rest of The PHILLY Five

Check out inspiring dishes created by our team of hero chefs, specifically for you sector.



**Nicole Pisani**  
Education



**Dean Crews**  
Hotels



**Jessica Ayling**  
Food-to-Go



**Jonny Pons**  
Restaurants &  
Pubs



**Gareth O'Hara**  
Healthcare

<sup>1</sup>93% of chefs highly rate the creaminess and 71% of chefs highly rate the taste of Philadelphia Original, which is significantly higher than the 3 other competitor products in test. Independent blind taste tests conducted by Good Sense Research in July 2020 with 101 chefs. <sup>2</sup>89% of chefs stated that Philadelphia Original did not split with heated in a pan. Independent blind tests conducted by Good Sense Research in July 2020 with 101 chefs with 3 competitor products. <sup>3</sup>93% of chefs stated that Philadelphia Original was either creamy or very creamy. Independent blind tests conducted by Good Sense Research in July 2020 with 101 chefs with 3 competitor products. <sup>4</sup>33% of chefs feel Philadelphia Original performed best out of a total of 4 cream cheeses when used in an icing and piped onto a cake which is a majority share versus the other three competitors in the independent research conducted by Good Sense Research in July 2020 with 101 chefs. <sup>5</sup>86% of chefs said Philadelphia Original's liquid release during the cooking process is just about right or slightly too dry during independent blind tests conducted by Good Sense Research in July 2020 with 101 chefs, performing significantly better than the other 3 competitor products tested. \*Approximate ingredient costs are based on Bidfood list price as of August 2020.