



You Don't Know
PHILLY

Discover a world beyond bagels & cheesecake



Hotels Recipe Book

Hi Chef,

Thanks for the download!

We recently ran a study with chefs and found that **9/10 highly rate the taste and performance of Philly[®]**, but the dishes it is being used in remains limited. So, we joined forces with experienced hotel chef **Dean Crews** and gave him a simple brief – show fellow chefs how there is so much more to Philly than cheesecake and bagels.

Dean's fantastic collection of recipes works to showcase the **superior taste and texture of Philly**, whilst maximising on its true versatility by using it in inspiring ways to **elevate and enrich dishes**.

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 Hotels Chef Ambassador

Dean Crews, Group Executive Chef, Kew Green Hotels

Dean has held senior roles in 4- & 5-star establishments before his 20 years (to date) at the prestigious Kew Green Hotels. He is driven daily by his passion for food and this, combined with his wealth of knowledge of the hotel market, makes for a truly inspiring chef.

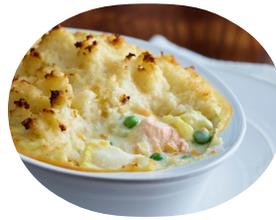
“Philly stands up well with heat and doesn’t have too much moisture so works perfectly in dishes”

The Hotels Recipes



Starter

Smoked Salmon, Philly & Cucumber Roulade



Main

Philly "No Mash"
Fish Pie Gratin



Side Dish

Spicy Chicken Wings
with a Buffalo Style
Philly Dipping Sauce



Main

Roasted Lamb Leg
Filled with Rosemary,
Moroccan Spice
and Apricot Philly



Side Dish

Cauli-Philly Cheese



Main

Roasted Squash, Pea,
Bacon and Philly Pasta

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



Cook

8 out of 10 chefs say
Philly does not split
during cooking¹



Bind

Chefs say Philly is significantly
creamier than competitors, with
9/10 chefs rating it highly²



Pipe

Chefs say Philly **works better**
than other cream cheeses
when piped³



Bake

8/10 chefs agree that Philly
does not release too much
liquid⁴

STARTER



Smoked Salmon, Philly & Cucumber Roulade



6

Servings

4

Chill time
(hours)

15

Prep time
(mins)

£1.87

Cost per
serving*

Why PHILADELPHIA?

Philadelphia is ideal for this style of recipe as its consistency binds the ingredients together and holds the shape well for good, consistent presentation, making this a great banqueting dish.

Typical values Per serving

Energy 924kj
221kcal

Fat 16.6g

Carbohydrates 2.3g

Protein 15.2g

Saturated fat 10.2g

Salt 1.67g

Dietary fibre 0.7g

Sugars 2.1g

Allergens: milk, fish

Ingredients

- 300g Long Cut Smoked Salmon
- ½ Large Cucumber
- Salt & Black Pepper
- 250g Philadelphia Original
- 50g Crème Fraîche
- 5g Chives
- 1 Lime, Zest Only

Method

1. Lay out the slices of salmon onto some cling film (reserving 25g of salmon to chop into the filling). Use plenty of cling film so there is at least 5cm overhang on each edge. Overlap the salmon so it is all touching and go over it with a rolling pin to make sure it is all level.
2. Slice the cucumber lengthways on a mandolin or slicer. The slices need to be as thin as possible and are then to be layered over the salmon. Go over the cucumber again with the rolling pin to push into the salmon.
3. Cut away the seeds from the remaining cucumber, chop finely (roughly same size as the salmon).
4. Add the Philadelphia and crème fraîche to the chopped cucumber and salmon, then season to taste with salt and black pepper.
5. Add finely chopped chives and lime zest. Mix thoroughly and pipe down the centre of the salmon and cucumber.
6. Fold the bottom end over to roll into a sausage shape. Roll until tight and allow to chill in the fridge for 4 hours minimum.
7. Slice with cling film on then remove and serve with a seasonal green salad.



Tip

For a firmer filling, swap the crème fraîche for more Philadelphia – this would make it ideal for canapés.



SIDE DISH



Spicy Chicken Wings with a Buffalo Style Philly Dipping Sauce



10

Servings

5

Cook time
(mins)

20

Prep time (mins) plus
24 hours marinating

£2.19

Cost per
serving*

Why PHILADELPHIA?

Philadelphia works well with this dish as it has the ability to carry flavour and hold the texture making it an excellent dipping sauce.

Typical values Per serving

Energy	1744kj 417kcal
Fat	14.9g
Carbohydrates	56.9g
Protein	15.8g
Saturated fat	8.0g
Salt	1.38g
Dietary fibre	4.7g
Sugars	10.4g

Allergens: gluten (wheat), milk, lupin

Ingredients

Wings & Marinade

- 1.75kg Chicken Wings
- 1 litre Milk Mix (Half Natural Yoghurt, Half Milk)

Coating

- 600g Flour
- 25g Cumin
- 2tbsp Sweet Paprika
- 2tbsp Cayenne Pepper
- 2tsp Chilli Flakes
- 1.5tbsp Salt
- 2tsp Ground Pepper

Sauce

- 200g Sriracha Sauce
- 200g Philadelphia Original
- 2 Limes, Juiced
- 10g Garlic Powder
- 1 tbsp Extra Virgin Oil

Tip

This sauce recipe works incredibly well in other dishes that need an added flavour hit – try incorporating into salads and wraps for lighter lunch options.

Method

1. Cover chicken wings in water and bring to a slow boil. When the water starts to boil, remove them and allow to cool. Then place into the milk mix and marinate for at least 24 hours.
2. For the coating, mix all ingredients together in a bowl.
3. Once chicken is marinated, dip each wing into the coating mix and deep fry until crispy.
4. To make the sauce, mix all ingredients together in a bowl.
5. Once cooked, season the wings as soon as they come out the fryer and plate with a pot of the sauce and optional finely chopped red chilli and a lime wedge.





Cauli-Philly Cheese



6

Servings

10

Prep time
(mins)

15

Cook time
(mins)

V

Suitable for
vegetarians

£1.07

Cost per
serving*

Why PHILADELPHIA?

As Philly works so well with heat it means a dish like this can be made a lot quicker than normal and it will not react to temperatures by splitting or curdling. This fact also makes it a great hot hold dish.

Typical values Per serving

Typical values	Per serving
Energy	1050kj 251kcal
Fat	14.9g
Carbohydrates	16.5g
Protein	13.1g
Saturated fat	7.5g
Salt	0.87g
Dietary fibre	2.7g
Sugars	6.5g

Allergens: mustard, gluten (wheat), milk, lupin

Ingredients

- 1 Head of Cauliflower, Trimmed into Florets
- 350g Philadelphia Light
- 1tsp English Mustard
- 75g Gruyère Cheese
- 1 Lemon, Zest and Juice
- 60g Breadcrumbs
- 10g Chives, Chopped
- 20g Extra Virgin Olive Oil
- Salt & Freshly Ground Black Pepper

Method

1. Cook the cauliflower in boiling water for 7 minutes or until just tender. Drain and allow to steam dry, save some of the cooking water.
2. Mix the Philadelphia with half of the gruyere, mustard, chives, lemon juice and zest until smooth. Add 4tbsp of the cooking water to loosen the mix and add in the cooked cauliflower, season with salt and pepper to taste.
3. Add all contents to a shallow oven proof dish, scatter over the breadcrumbs and remaining cheese and drizzle with oil.
4. Cook in an oven at 190°C for 10-15 minutes or until the top is browned and crispy.



Tip

As consumers move to eat less meat, this recipe could actually work very well as a starter option on menus.

MAIN



Philly “No Mash”

Fish Pie Gratin



6

Servings

25

Cook time
(mins)

20

Prep time
(mins)

£1.95

Cost per
serving*

Why PHILADELPHIA?

Philadelphia is an ideal cheese for this as it retains a smooth silky texture when cooked meaning there is not the normal need for lots of cream in the dish.

Typical values Per serving

Energy	2006kj 479kcal
Fat	19.2g
Carbohydrates	41.5g
Protein	36.4g
Saturated fat	9.0g
Salt	1.03g
Dietary fibre	9.7g
Sugars	24.8g

Allergens: fish, gluten (wheat), milk, lupin, celery

Ingredients

- 150g Red Onion
- 150g Carrot
- 150g Celery Sticks
- 1 Bay Leaf
- 150g Frozen Peas
- 1.5tbsp Plain Flour
- 300g Milk
- 225g Philadelphia Light
- 750g Mixed Fish – Any Boneless Fish Will Work
- 1 Lemon, Zest and Juice
- 600g Cauliflower, Trimmed into Florets
- 60g Cheddar Cheese
- 45g Breadcrumbs
- 8 Sage Leaves, Finely Chopped
- 30g Butter
- Salt & Black Pepper
- 30g Olive Oil

Tip

This 'no mash' cauliflower topping will work across many different dishes and it's a great one to offer as an upsell option on menu items.

Method

1. Chop the red onion, carrot and celery into small diced cubes, then season and cook slowly in a large pan with the bay leaf and half of the butter until soft.
2. Add the flour and cook for 3-5 minutes, then add the frozen peas and allow to defrost.
3. Then add the milk and cook for 5 minutes on a low heat. Take off the heat and add the Philadelphia then the fish, chopped sage leaves, lemon zest and juice. Place into a gratin dish.
4. To prep the cauliflower, blend all the florets with the butter, cheese, breadcrumbs and oil. Season to taste and spoon this mix onto the fish pie.
5. Cook in an oven at 180°C for 25 minutes (or longer if you want a darker crunchier topping).



MAIN



Roasted Lamb Leg Filled

with Rosemary, Moroccan Spice and Apricot Philly



8

Servings

2.5

Cook time
(hours)

30

Prep time
(mins)

£3.41

Cost per
serving*

Why PHILADELPHIA?

Philadelphia is ideal for use in this dish as it won't collapse in the heat of the oven and will aid the seasoning of the meat from the inside.

Typical values Per serving

Energy 2296kj
549kcal

Fat 35g

Carbohydrates 12.5g

Protein 46g

Saturated fat 15.3g

Salt 1.36g

Dietary fibre 1.9g

Sugars 6.6g

Allergens: gluten (wheat), sulphites, milk, lupin

Ingredients

Filling

- 5g Salt
- 75g Dried Apricots, Finely Chopped
- 35g Breadcrumbs, Dried
- 1 Red Onion, Diced
- 4 Rosemary Sprigs, Finely Chopped
- 4tsp Ras El Hanout
- 1 Garlic Clove
- 50g Minced Lamb
- 120g Philadelphia Original
- 1.8-2.5kg Leg of Lamb
- 20g Olive Oil

Method

1. Mix the salt, dried apricots, breadcrumbs, onion, rosemary, 3tsp of ras el hanout, garlic and minced lamb in a bowl, season and stir.
2. Using clean hands, add the Philadelphia and squeeze all the ingredients together. It will seem dry at this stage but this is to allow for the cooking juices from the lamb to be absorbed.
3. Open the lamb up if on the bone, remove the large bone and leave in the smaller leg bone. Fill the void with the stuffing by pushing it in as far as it will go. Close the lamb up and turn over.
4. Rub the outside with oil and the remaining 1tsp of ras el hanout.
5. Wrap in tin foil and cook in the oven at 180°C for 20 mins for every 500g and add another 20 mins to the end.
6. In the final 20 mins of cooking, take the foil off and carry on cooking. This should yield a medium level of cooking.
7. When done, wrap in foil and rest for 30 mins at room temp before serving.
8. Serve with fresh green beans, cous cous or a summer salad.



Tip

The minced lamb and Philly stuffing can also work well formed as meatballs and could be used in Moroccan inspired dishes such as cous cous salads or wraps for lighter lunch offerings.



MAIN



Roasted Squash, Pea, Bacon and Philly Pasta



6

Servings

10

Cook time
(mins)

20

Prep time
(mins)

£1.97

Cost per
serving*

Why PHILADELPHIA?

As Philadelphia is a great melting cheese but also holds well under heat it makes it ideal for this quick and simple pasta dish.

Typical values Per serving

Energy 2381kj
569kcal

Fat 15.8g

Carbohydrates 80.1g

Protein 26.2g

Saturated fat 8.9g

Salt 1.62g

Dietary fibre 10.1g

Sugars 11.8g

Allergens: gluten (wheat), sulphites, milk, lupin

Ingredients

- 900g Butternut Squash, Peeled and Cut into Cubes
- 540g Penne Pasta or any Shelled Pasta Shape
- 600g Philadelphia Light
- 3tbsp Sage, Chopped
- 150g Smoked Bacon or Pancetta Cubes
- 150g Peas
- 10g Chives, Chopped
- 2 Lemons, Zest and Juice
- Black Pepper

Method

1. Cook the squash in a pan of salted boiling water until tender and once cooked drain and allow to steam dry until cool.
2. Cook the pancetta in a dry pan until coloured and add in the sage and squash. Season with black pepper but no salt, as the bacon will already be salty.
3. Place a pan of water on for the pasta and once at a rolling boil add pasta, following the pack's cooking time.
4. Add the peas to the pancetta pan direct from the freezer and once defrosted add the Philadelphia and allow to warm through. Remove from heat and add the lemon zest and juice.
5. Once cooked add the pasta direct to the pan. Take off the heat and add 2 tbsp of the pasta water to the pan and serve.



Tip

For a seasonal special you could experiment by using half butternut squash and half pumpkin.





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

¹92% of chefs rated Philadelphia Original's taste as 6 and above on a 9 point scale and, based on ease of spreading test, 93% of chefs stated Philadelphia Original was easy to spread during independent blind tests conducted by Good Sense Research in July 2020 with 101 chefs. ¹89% 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. ²93% 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. ³33% 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. ⁴86% 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.