



You Don't Know **PHILLY**

Discover a world beyond bagels & cheesecake



Food-to-Go Recipe Book

Hi Chef,

Thanks for the download!

Over half of chefs told us that they use cream cheese frequently in their dishes^A but after digging a little deeper we found that there seems to be a lack of understanding around its versatility. So, we enlisted the help of **Jessica Ayling**, an experienced chef in the Food-to-Go market, and gave her a simple brief – show fellow chefs how there is so much more to Philly than cheesecake and bagels – to which she well and truly delivered.

Simple yet effective, Jessica's delicious recipes demonstrate how this modest ingredient works to **elevate popular food-to-go** options across all day parts, enabling chefs to **dial up taste**, improve holding times and align their menu to key consumer trends.

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 Food-To-Go Chef Ambassador

Jessica Ayling, NPD Manager, itsu Grocery

In Jessica's previous role at EAT she successfully launched 190 new products, reinvigorating their food-to-go offering.

"Philly works hard in recipes and best of all can withstand heat without separating"

The Food-To-Go Recipes



Breakfast

Strawberry
Cheesecake
Overnight Oats



Main

Falafel & Philly
Mezze Wrap



Main

Three Cheese &
Onion Sandwich



Main

Three Bean Chilli,
Corn Bread Wedges &
Zesty Philly Topping



Main

Lean Green Chicken
Salad with a Zesty
Philly Dressing



Sweet Treat

Blueberry and
Philly Loaf Cake



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



Strawberry Cheesecake

Overnight Oats



10

Servings

15

Prep time
(mins)

12

Leave overnight
(hours)

V

Suitable for
vegetarians

£1.28

Cost per
serving*

Why PHILADELPHIA?

Philadelphia Light provides a cheesecake flavour profile and so combining with overnight oats gives a breakfast offer, as well as an afternoon sweet treat; instead of a more calorific cheesecake.

Typical values	Per serving
Energy	1784kJ 426kcal
Fat	15.5g
Carbohydrates	52.7g
Protein	13.9g
Saturated fat	5.8g
Salt	0.69g
Dietary fibre	9.2g
Sugars	20.5g

Allergens: gluten (wheat), milk

Ingredients

- 500g Whole Rolled Oats
- 50g Chia Seeds
- 1.75l Oat Milk
- 640g Philadelphia Light
- 1 1/2 tbsp Vanilla Essence
- 50ml Lemon Juice
- 50ml Honey
- 250g Strawberries, Diced

Method

1. Starting with the dry and moving to the wet, add all the ingredients to a resealable jar.
2. Close the lid and shake vigorously to blend. This should take approximately 3-5 minutes.
3. Refrigerate for a minimum of 4 hours, ideally overnight. Shake well before serving. Option to add a few strawberries and a dollop of Philly on top to garnish.



Tip

Increasing fibre in diets is front of mind for many consumers at the moment so you could try offering this breakfast option with additional nuts and seeds, for example flax or pumpkin seeds, dried coconut or chopped almonds.



Three Cheese & Onion Sandwich



1

Servings

15

Prep time
(mins)

V

Suitable for
vegetarians

£1.52

Cost per
serving*

Why PHILADELPHIA?

Philadelphia Light is used to add flavour and a creamy texture whilst helping to keep the calorie content down.

Typical values	Per serving
Energy	2007kJ 480kcal
Fat	23.0g
Carbohydrates	42.8g
Protein	23.5g
Saturated fat	14.0g
Salt	2.140g
Dietary fibre	3.6g
Sugars	8.0g

Allergens: gluten (wheat), milk

Ingredients

- 12g Red Leicester Cheese, Grated
- 8g Red Onion, Diced
- 8g Spring Onion, Chopped
- 80g Philadelphia Light
- 1g Chives, Chopped
- Pinch of Ground Black Pepper
- 2 Slices of Seeded Wholegrain Bread
- 24g Mature Cheddar Cheese, Sliced
- 2 Baby Gem Lettuce Leaves

Tip

To personalise this recipe, try using locally sourced cheeses and highlighting them to customers.

Method

1. Combine all the ingredients (except the bread and cheddar) to make a cheese and onion spread – top tip – I tend to start with dry and move onto wet ingredients for ease of mixing.
2. Ideally, allow the cheese and onion spread to sit for as long as possible, perhaps making a day in advance, this allows onion flavour to build.
3. Construct the sandwich by putting half the cheese and onion spread on each slice of bread, then add the slices of mature cheddar cheese and the lettuce leaves and close.





Lean Green Chicken Salad

with a Zesty Philly Dressing



10
Servings

30
Cook time
(mins)

20
Prep time
(mins)

£2.62
Cost per
serving*

Why PHILADELPHIA?

Philadelphia Light, even with 40% less fat than Philadelphia Original, is thick and creamy; therefore able to take lots of citrus! Making a sharp dressing that complements the nuttiness of the almonds and grassy flavour of the salad.

Typical values	Per serving
Energy	902kJ 216kcal
Fat	10.3g
Carbohydrates	7.1g
Protein	22.1g
Saturated fat	2.9g
Salt	0.96g
Dietary fibre	4.0g
Sugars	5.2g

Allergens: nuts (almonds), milk

Ingredients

Blanched Green Beans

- 50g Blanched Green Beans
- Pinch of Ground Black Pepper
- Drizzle of Olive Oil

Philadelphia Light Zesty Dressing

- 50g Philadelphia Light
- 2½tsp Lime Juice
- 2½tsp Lemon Juice
- 1½tsp Cold Water
- 4g Honey
- Pinch of Salt

Lean Green Chicken Salad

- 55g Chargrilled Chicken Breast, Sliced
- 50g Green Beans, Blanched & Seasoned
- 8g Toasted Flaked Almonds
- 35g Philadelphia Light Zesty Dressing
- 20g Sweet Gem Lettuce, Chopped
- 20g Baby Spinach Leaves
- 3 Baby Plum Tomatoes

Tip

This citrus-rich dressing will work very well with many other ingredients, especially salmon and even pulses such as chickpeas for a vegetarian option.

Method

1. Pre-heat the oven to 180°C and place a griddle pan on a high heat to char the raw chicken breast, for approx. 3 minutes on each side, and then transfer to an oven proof dish to finish cooking in the oven for 20 minutes. Once cooked, remove from the oven to cool.
2. Blanch green beans in boiling water for 5 minutes. Once blanched, drain and immediately chill in cold water. Once chilled, drain off the water and lightly toss in olive oil and pepper.
3. In a small frying pan on a medium heat lightly toast the almond flakes. This should take approximately 2-3 minutes for the almonds to turn golden brown.
4. In a bowl mix together the ingredients for the Philadelphia Light dressing.
5. Wash the sweet gem lettuce and roughly chop, then lightly mix together with the baby spinach. Place into the serving device.
6. On top of the leaves, scatter the blanched seasoned green beans, baby plum tomatoes and toasted almond flakes. Followed by slicing the chargrilled chicken breast and fanning this on top of the salad. Finally, serve alongside the Philadelphia Light zesty dressing





Falafel & Philly Mezze Wrap



1

Servings

25

Prep time
(mins)

V

Suitable for
vegetarians

£1.71

Cost per
serving*

Why PHILADELPHIA?

The creamy mouth feel of the Philadelphia Original complements the zingy slaw and spiced pine nuts. Due to its unique texture and richness, Philadelphia Original can withstand being prepared in advance, sitting alongside juicy cucumber and tomatoes.

Typical values **Per serving**

Energy	1738kJ 416kcal
Fat	21.7g
Carbohydrates	40.6g
Protein	11.2g
Saturated fat	5.5g
Salt	1.33g
Dietary fibre	9.0g
Sugars	6.3g

Allergens: gluten (wheat), pine nuts, sesame, milk

Ingredients

Red Cabbage Slaw

- 25g Red Cabbage, Sliced
- 8g Red Onion, Sliced
- 0.5g Flat Leaf Parsley, Chopped
- 1tsp Lemon Juice
- 0.4g Za'atar
- 2g Red Wine Vinegar
- Olive Oil, Drizzle

Sumac Spiced Pine Nuts

- 10g Pine Nuts
- 0.4g Sumac
- Olive Oil (Drizzle)

Falafel Mezze Wrap

- 1 Scorched Tortilla Wrap
- 15g Philadelphia Original
- 3 Slices of Cucumber
- 3 Slices of Small Tomatoes
- 2 Falafel Balls Crumbled (approx. 50g)
- 30g Red Cabbage Slaw
- 10g Spinach
- 5g Sumac Spiced Pine Nuts

Tip

Make a larger batch of the Sumac Spiced Pine Nuts and offer them as an extra on other menu items such as salads to create an on-trend upsell opportunity.

Method

1. Combine the ingredients for the red cabbage slaw and mix well. This can be prepared a few hours before served as it allows the cabbage to soften via a light pickling.
2. In a small frying pan on a medium heat lightly toast the pine nuts, sumac and olive oil. This should take approximately 2-3 minutes, then leave to cool.
3. In a dry frying pan on a medium heat lightly scorch the tortilla wrap to give a more intense flavour. Allow to cool before building the wrap.
4. At the base of the wrap spread the Philadelphia Original – top tip – apply a small amount of Philadelphia to the top edge of the wrap also as this helps to seal once the wrap is folded.
5. On top of the Philadelphia at the base, place cucumber, tomato and crumbled falafel balls.
6. Above, but next to the crumbled falafel balls place the red cabbage slaw.
7. Above this, but leaving a gap, place the spinach and sumac spiced pine nuts.
8. Fold the wrap, by first folding in the edges and then folding over the first layer, covering the Philadelphia, cucumber, tomato, falafel and red cabbage slaw. Then continue to wrap, covering the spinach and pine nut layer – top tip – this is called zoning and protects the dry ingredients from the wet ingredients. Once folded cut at a 45 degree angle and serve.





Three Bean Chilli, Corn Bread Wedges & Zesty Philly Topping



10

Servings

25

Prep time
(mins)

30

Cook time
(mins)

V

Suitable for
vegetarians

£1.23

Cost per
serving*

Why PHILADELPHIA?

The rich consistency of Philadelphia Original means it can withstand the heat without separating, providing a creamy texture through hot holding.

Typical values	Per serving
Energy	2574kJ 615kcal
Fat	16.2g
Carbohydrates	92.5g
Protein	25.1g
Saturated fat	7.3g
Salt	2.22g
Dietary fibre	13.8g
Sugars	18.0g

Allergens: gluten (wheat), milk

Ingredients

Three Bean Chilli

- 2tsp Olive Oil
- 2 White Onion, Diced
- 4 Cloves of Garlic
- 4 Jalapeños, Deseeded and Diced
- 2tsp Aleppo Chill Flakes (Alternative: Chilli Powder)
- 4tsp Chipotle Chilli Paste
- 2 x 400g Can of Red Kidney Beans, Drained
- 2 x 400g Can of Borlotti Beans, Drained
- 2 x 400g Can of Cannellini Beans, Drained
- 2 x 400g Can of Chopped Tomatoes
- 400ml Cold Water
- 40g Dark Chocolate
- 2 Cinnamon Sticks
- 1tsp Ground Black Pepper

Cornbread Wedges

- 75g Unsalted Butter
- 2 Red Onions, Diced
- 2 Jalapeño Chillies, Deseeded and Diced
- 400g Fine Cornmeal
- 250g Plain Flour
- 20g Baking Powder
- 2tbsp Caster Sugar
- 500ml Buttermilk
- 3 Eggs

Zesty Philly

- 50g Philadelphia Original
- 1tsp Lime Juice
- ½ Lime Zest

Method

1. In a large saucepan on a medium heat add the oil and fry off the onions, garlic and jalapeños. This should take approximately 5 minutes for the ingredients to soften and start to caramelise.
2. Add to the saucepan the Aleppo chilli flakes and chipotle chilli paste.
3. Once mixed thoroughly, finally add the remaining three bean chilli ingredients and simmer for 20 minutes.
4. To make the cornbread, pre-heat the oven to 210°C. Grease a cake tin with unsalted butter.
5. In a saucepan on a low heat melt the butter. Once melted, add the red onion and jalapeño. Cook for approximately 5 minutes until soft.
6. Once cooked, transfer to a large bowl along with the remaining ingredients and whisk until thoroughly mixed together.
7. Place the batter into the cake tin and bake for approximately 25-30 minutes.
8. Once baked, remove from the oven and allow to cool in the tin for 15 minutes, then cool thoroughly by removing from the tin and placing on a wire rack.
9. Once cooled, cut into wedges – top tip – serve warmed, via in the oven/microwave, and then apply a layer of butter!
10. Combine the Philadelphia Original, lime juice and zest.
11. Serve the three bean chilli with wedges of cornbread on the side, topped with 2 teaspoons of zesty Philadelphia. Optional to also serve with two jalapeño slices and a sprinkle of chopped coriander.





Blueberry and Philly Loaf Cake



12

Servings

20

Prep time
(mins)

70/90

Cook time
(mins)

V

Suitable for
vegetarians

£0.55

Cost per
serving*

Why PHILADELPHIA?

Philadelphia Original is the natural choice for this cake as it creates the fluffiest sponge texture and so easily wins out versus other cream cheeses!

Typical values	Per serving
Energy	1742kj 416kcal
Fat	19.9g
Carbohydrates	53.5g
Protein	6.1g
Saturated fat	12.1g
Salt	0.56g
Dietary fibre	0.9g
Sugars	35.2g

Allergens: gluten (wheat), eggs, milk

Ingredients

- 150g Unsalted Butter, at Room Temperature
- 180g Philadelphia Original
- 300g Caster Sugar
- 4 Large Free-Range Eggs
- 1tsp Vanilla Essence
- 300g Self-Raising Flour
- ½tsp Salt
- 100g Blueberries, Tossed in Flour

Philly Frosting

- 50g Soft Butter
- 100g Icing Sugar
- 50g Philadelphia Original

Method

1. Pre-heat the oven to 175°C. Line a loaf tin (240 x 140 x 80mm) with unsalted butter and self-raising flour to prevent the loaf cake from sticking.
2. With an electric whisk, beat the butter and cream cheese together until smooth.
3. Whisk in the caster sugar, this should take approximately 5 minutes to ensure the batter becomes light and fluffy.
4. Slowly whisk in the eggs, one at a time, and then whisk in the vanilla essence.
5. On a lower setting, gently whisk in sieved self-raising flour and salt until just combined.
6. Gently mix in the blueberries using a spoon – top tip – lightly toss the blueberries in self-raising flour to prevent the fruit from sinking.
7. Place the batter into the loaf tin and tap on the work surface to settle the batter and remove any air bubbles.
8. Place in the pre-heated oven on the middle shelf for 70 to 90 minutes. Check the loaf cake is baked by placing a knife in the center of the cake and it should come out clean. If the loaf begins to brown too much through cooking cover with tin foil.
9. Once baked, remove the loaf cake from the oven and allow to cool in the tin for 15 minutes, then cool thoroughly by removing the loaf cake from the tin and cooling on a wire rack completely.
10. To make the frosting whip the soft butter with the icing sugar until pale. Then fold in the Philadelphia and mix to combine. Spread evenly over the cake and allow to set, approximately 15 minutes, then serve.



Tip

This recipe would work equally well with other seasonal berries such as blackberries or raspberries.





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

¹Independent chef insight conducted by Good Sense Research, 100 chefs, March 2020. ²89% 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. ³93% 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. ⁴33% 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. ⁵86% 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.