

Snøfrisk (=Snow fresh) is the latest addition to the international family of Norwegian cheese brands. Snøfrisk is a pure natural, mild, fresh spreadable goat's milk (80%) cheese with added cow's cream (20%) and a smooth, soft texture. It was launched in connection with the Olympic Games at Lillehammer in 1994.

## Usage

Snøfrisk is suitable for any occasion: in cheese trays, cheesecakes, to flavour dips and sauces, and last but not least as an ideal snack spread on toasts, bagels or crackers.

# Snøfrisk Delights



the makers of Jarlsberg  
[www.snofrisk.biz](http://www.snofrisk.biz)



Snøfrisk.



## Snøfrisk Dip & Norse Garlic Dip

10 min



1 tub (125 g) of Snøfrisk  
 1 clove of garlic, chopped  
 Fresh dill or other herbs, chopped  
 Freshly ground pepper  
 100 ml sour cream

Mix the Snøfrisk with the sour cream, garlic, dill and pepper. For best result, let the dip stand for a couple of hours before serving.

Serve with fresh vegetables cut into julienne or with salt snacks.

3 tbsp. of Snøfrisk  
 100 ml sour cream  
 1 clove of garlic, chopped  
 Fresh dill or other herbs, chopped

Mix the Snøfrisk with the sour cream, garlic, dill and pepper.  
 For extra flavour, add more Snøfrisk.



## Norwegian Tortillas

10 min



Snøfrisk  
 Smoked salmon or cured meats  
 Selection of fresh herbs

Spread the Snøfrisk on the tortillas.  
 Top with smoked salmon or cured meats.  
 Garnish with chopped herbs.

Roll them up and cut into 3 cm thick pieces.  
 Hold the tortillas together with cocktail sticks or toothpicks.



## Wild Mushroom Soup

30 min serves 2



1 tub (125 g) of Snøfrisk  
600 ml cream  
1 cup of fresh or canned mushrooms/wild mushrooms

Heat the cream and Snøfrisk. Brown the fresh mushrooms in a little butter and add to the soup, or if using canned mushrooms, add them just before serving.

The liquid from the canned mushrooms can be added to the soup for extra flavour.  
Add salt and pepper to taste.



## Chicken Snøfrisk

30 min serves 4



4 chicken breasts, skinned and boneless  
100 g mushrooms, sliced  
2 tbsp. butter  
1 tub (125 g) of Snøfrisk  
10 sundried tomatoes, finely chopped  
10 black olives, finely chopped  
Salt and pepper  
2 tbsp. finely chopped herbs, e.g. rosemary, thyme and curled parsley

Ovenproof dish:  
Bake at 200°C (400°F)  
for approx. 10-15 minutes

Brown the chicken breasts in butter in a frying pan for about 3 minutes on each side. Place into an ovenproof dish. Sauté the mushrooms slices in butter. Take the pan off the heat and stir in the Snøfrisk, sundried tomatoes, olives, finely chopped herbs and add salt and pepper to taste. Pour the mushroom mixture evenly over the chicken breasts. Bake in the oven until they are cooked. (Approx. 10-15 minutes).

Serve with fluffy mashed potato and broccoli.



## Royal Snøfrisk Parfait

10 min + 3h

*This is a version of the dessert served at the royal wedding of the Crown Prince of Norway in the summer of 2001:*

Whisk the cream until it has a whipped cream texture and gently add the Snøfrisk, lemon juice, sugar and vanilla sugar.

Freeze for at least 3 hours.

Serve in slices or scoops with fresh fruit and/or berry sauce.

3 tbsp. Snøfrisk  
300 ml full cream / whipping cream  
1 tbsp. lemon juice  
2 tsp. vanilla sugar  
1-2 tbsp. sugar



## Cheesecake

30 min



### Base:

2 eggs  
100 g sugar  
150 g oatmeal biscuits, crumbled  
1 tbsp. white flour

### Filling:

2 tubs (250 g) Snøfrisk  
4 sheets of gelatine  
3 tbsp. water  
300 ml light sour cream  
100 g sugar  
1 tbsp. finely grated lemon peel  
500 ml boiling water

### Decoration:

Berries or fruit

Whisk the eggs and sugar until thick and creamy. Blend in the flour and crumbled oatmeal biscuits. Press the mixture into a wellgreased 22-cm pie dish, or two 12 cm small pie pans. Bake the base at 170°C (350°F) for about 30 minutes. Allow to cool.

Allow the sheets of gelatine to sit in cold water for approx. 5 minutes. Mix the Snøfrisk, cream, sugar and lemon peel together in a bowl. Squeeze the water out of the gelatine and stir into the boiling water. Blend the gelatine and cheese mixtures together. Pour the mixture evenly into the base. Refrigerate the cheesecake until it has set.

Decorate with fruit or seasonal berries.