

Cheese please



Posh Nosh
Tan Hsueh Yun

I am a big fan of Casa's thick yogurt and when I saw the Western Australian dairy's flavoured feta cheese, I decided to get a couple of blocks to try.

Good decision.

The Sundried Tomato & Olive feta has juicy olives and slivers of tomato in it. A little more subtle is the Basil Pesto but it is just as good.

Both will work very well cubed and tossed with cucumber, tomato and thinly sliced purple onion in a salad, together with a lemon juice vinaigrette pepped up with some oregano.

An alternative is to add it to a quiche, although you will have to cut down the salt in the egg mixture.

The cheese would be good in a sandwich too, in between toasted ciabatta and with some quince jelly spread on it, and lots of oak leaf lettuce.

Casa feta cheese, \$7.85 for a 200g block, from Huber's Butchery, 18A/B Dempsey Road, tel: 6737-1588, open: 9am to 8pm (weekdays), 9.30am to 7pm (weekends and public holidays)

✉ hsueh@sph.com.sg

📘 www.facebook.com/tanhshuehyun



Spread the sweetness

Some day soon, I hope I will be able to buy quinces in supermarkets and make my own quince jam.

The knobbly fruit, which looks like a pear, has an insanely beautiful perfume and one of the cool things about it is that when poached in sugar and water, the cream-coloured flesh turns a dusky pink.

Until that time happens, I will just have to keep hunting down quince pastes, jams and jellies.

This one from Beerenberg, based in South Australia, is lovely.

It is a medium set jelly with a honeyed sweetness.

Aside from spreading on ham sandwiches, serve it alongside cheese.

A dollop or two with the Casa feta tames the saltiness of the cheese.

You could also sweeten a cup of tea with it.

Beerenberg Quince Jelly, \$5.75 for a 300g jar, from Huber's Butchery, 18A/B Dempsey Road, tel: 6737-1588, open: 9am to 8pm (weekdays), 9.30am to 7pm (weekends and public holidays)

