

Taverna
Professional

A world of tasty white cheese *and more*



Choose your cheese shape



Specialising in white cheese and cheddar, Taverna is one of Europe's leading cheese specialists in the food industry whether you work in a kitchen or specialise in production.

With four production sites across Europe as well as our own team of sourcing specialists working from Cyprus and Greece, we focus on quality and innovation creating the best possible products for your culinary endeavors. It is our goal to not only be the best supplier, but also the best business partner to help develop your business further and create great culinary experiences from everyday meals to snacks and gourmet foodstuffs.

With our feet planted in culinary traditions across Europe, we get our inspiration from many diverse cultures, such as the British love for cheddar, the Cypriot traditions for white cheeses and the Greek food culture.

We take pride in

Always being on time with delivery.

The highest standards of quality assurance.

Longstanding relations with our clients.

Being foodies and understanding food trends and the wishes of the consumer.

Servicing and supporting all our customers, big and small.

Working together with you, based on your needs and from the viewpoint of your business.

PRODUCT INFO

Greek Feta Cheese

A classic Greek Feta Cheese with a perfectly crumbly texture with a creamy and salty taste, that only comes with high quality milk sourced from and made in Greece.



GREEK FETA CHEESE

Choose your favourite	
Block	Cubes
Available packaging	
Type of milk	Blend of sheep and goat milk
Flavour	Natural
Other	Organic

PRODUCT INFO

Salad Cheese Block

Creamy and versatile, this is a cheese that uplifts your meal. Perfect for salads and hot oven-baked dishes, great as a base for vegetable creams and dips and ideal when in need of adding a bit of creaminess and saltiness to any dish – even desserts.



Produced in Denmark

Produced in Austria

SOFT SALAD CHEESE

Choose your favourite

Block

Available packaging	

Type of milk	Cow
Fat in dry matter	27%/40%/45%/55%
Cheese shape	Mercedes cut/Half moon/Square block
Flavour	Natural

TRADITIONAL SALAD CHEESE

Block

Available packaging	

Type of milk	Cow
Fat in dry matter	45%/50%/55%/57%/60%/65%
Cheese shape	Square block/Round block/Slices
Flavour	Natural



RECIPE SALAD CHEESE

Warm cauliflower with whipped soft salad cheese and golden raisins

Are you looking for the perfect meat-free snack or starter? This dish of fried cauliflower, romanesco and a whipped cheese dressing made with soft salad cheese is ideal as a snack or as a meat-free starter when you are having guests or friends over.

 4 SERVINGS

Vegetables:

- Peel from 1 lemon
- 4 cloves of garlic
- 1 cauliflower
- 1 romanesco, alternatively use broccoli
- 100 g capers incl. brine

Other ingredients:

- 400 g soft salad cheese in block 55%
- 50 ml whipped cream
- 2 tablespoons course ground mustard
- 1 teaspoon acacia honey
- 100 g golden raisins
- Salt and white pepper, fresh from grinder
- Rapeseed oil or other preferred for sautéing

1. Whip the salad cheese, cream, grated lemon zest and crushed garlic. Ensuring it is completely smooth in consistency, keep it in the fridge until serving.
2. In another bowl mix the capers, capers brine, acacia honey and mustard.
3. Cut the cauliflower and romanesco in bouquets and pour cooked salty water over.
4. Let the bouquets soak in the water for 4 min, and then drain.
5. Sauté the bouquets in rapeseed oil for 2-3 min. and season with salt and pepper.
6. Remove the pan from the heat and turn the bouquets in the capers dressing, add in the golden raisins.
7. Serve immediately with the ice-cold whipped cheese.

PRODUCT INFO

Salad Cheese Cubes

With a wide selection of Salad Cheese Cubes in Brine there are endless options for your salad recipes and salad bars. Choose between a number of flavours and sizes.



Produced in Denmark

Produced in Austria

SOFT SALAD CHEESE

Choose your favourite

Cubes in brine

Available packaging	1 kg	1.5 kg	1.8 kg	3 kg
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Type of milk

Cow

Fat in dry matter

10%/27%/45%/55%

Cube size

12,5/14 mm

Flavour

Natural/ lemon&herbs/Garlic&Parsley/Chili&Garlic

Other

Lactose free

TRADITIONAL SALAD CHEESE

Cubes – no brine

5 kg

Cow

45%

11 mm

Natural

Cubes in brine

1 kg	1.8 kg
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Cow

45%/55%

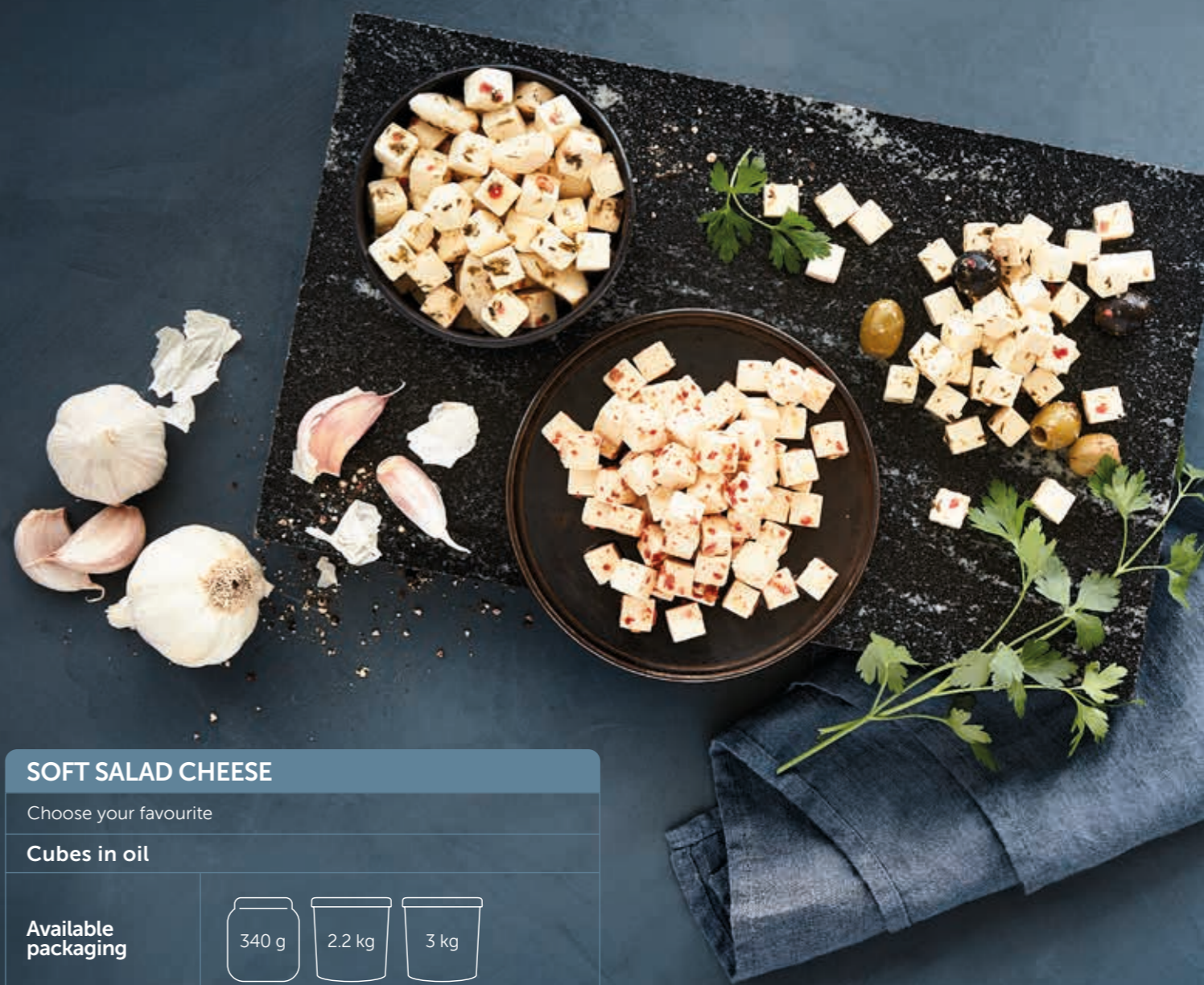
14 mm

Natural

PRODUCT INFO

Salad Cheese Cubes in oil

Add taste and creaminess with our white cheese cubes in rapeseed oil with a variety of taste options. Shake the pot carefully before use and pour cheese and oil directly over your salad before serving.



SOFT SALAD CHEESE

Choose your favourite

Cubes in oil

Available packaging	340 g	2.2 kg	3 kg
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Type of milk

Cow

Fat in dry matter

45%

Cube size

12,5/14 mm

Flavour

Herbs/Herbs&olives/Herbs&garlic/Chili/Garlic&chili/Garlic&parsley/Italian dressing

Allergies

Lactose free



RECIPE SALAD CHEESE

Pumpkin soup with salad cheese and grilled corn

There is nothing better than a warm and tasty soup on a cold evening. Even better with delicious toppings such as a generous spoonful of cheeses sauce made with salad cheese – the salty cheese adds the perfect contrast to a mild soup, like this pumpkin soup.

 4 SERVINGS

Ingredients:

- 400 g Salad cheese in block 55%
- ½ dl whole milk
- 1 hokkaido pumpkin or other small squash
- 1 onion
- 3 cloves of garlic
- 8 dl chicken broth, also easy to make with a broth cube
- 1 tablespoon cumin
- 5 stale thyme
- 2 corncobs
- 1 dl black or white quinoa
- 1 pomegranate
- A little vegetable oil for sautéing
- Salt and black pepper fresh from grinder

1. De-seed the pumpkin by cutting in half. Next remove the skin with a knife and chop the pumpkin flesh into cubes of roughly 3x3cm.
2. Cut the onion into cubes and roughly chop the garlic. Sauté the onion and garlic in some oil at a low heat for 5-6 min, until the onions are translucent in colour.
3. Add the chunky pumpkin pieces and cumin and sauté for another 2 min. Pour on the hot broth and add the thyme stalks. Cover and let the soup simmer for 30 min. at low heat.
4. In a separate bowl blend the salad cheese with whole milk and set aside in the fridge.
5. Boil the corncobs in salted water for 12 min. Once cooked, scrape the corn from the cob. Remove the pomegranate seeds from the peel (handy hint: cut the pomegranate in two and knock the seed out by tapping on the shell with a wooden spoon.)
6. Rinse the quinoa and boil it in salted water for 15-16 min. Rinse it in cold water.
7. Remove the thyme stalks from the soup and blend it thoroughly, season with salt and pepper. If necessary, adjust the consistency with more broth if the soup is too thick.
8. Serve the soup into 4 bowls. Top each with a generous spoonful of the salad cheese mix and sprinkle with the corn, pomegranate and quinoa. Serve immediately.



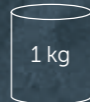

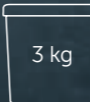
PRODUCT INFO

Goat cheese

Soft and tangy goat cheese in various shapes for your salads, hot dishes or sandwich fillings. Made with fresh goat milk that gives that signature unami taste of first class goats cheese.



GOAT CHEESE

	Block			Cubes	
Available packaging					
Cube size	Mercedes	Halymoon 135 g	Mercedes	12.5mm	
Fat in dry matter	45%/50%			45%/50%	

VEGGIE DAYS

HALLOUMI

PANEER

Enjoy a filling vegetarian meal with our Heat&Eat range of cheeses made for hot dishes. Whether you prefer a veggie burger with a rich piece of fried halloumi, a salad with grilled cheese or an Indian curry with traditional Indian paneer, we can supply it.



PANEER

GRILLING CHEESE

CHEESEFRIES

Grilling cheese

A Nordic cheese that is easy to fry and delicious in salads, burgers and as the staple protein for most meals. Grill cheese does not have the squeaky feel traditionally associated with halloumi, and it is made from cow's milk only.

Add it to any dish that would benefit from a slightly saltier taste – and use it as finger food, too!



GRILLING CHEESE

Choose your favourite

Available packaging



Type of milk

Cow

Fat in dry matter

40+

Cheese shape

Block/slices

Flavour

Natural/Chili

PREPARATION



Pan

Grill

Oven

RECIPE PANEER

Paneer en papillote - French brasserie style with tomatoes, olives and capers



 10 SERVINGS

Vegetables:

- 8 large tomatoes, cut into wedges
- 1 large aubergine, coarsely chopped into large chunks
- 2 red onions, diced
- 2 cloves of garlic, finely chopped
- Around 50 g coarsely chopped herbs - thyme, parsley, oregano, rosemary or similar
- 2 peppers, diced

Spices:

- Freshly ground black pepper
- 1 tsp paprika
- 1 tsp sugar
- 2 tbsps salt

Other ingredients:

- 600 g paneer in cubes
- 50 g capers
- 200 g pitted black olives
- 10 sheets of greaseproof paper and some sail twine

An envelope of paneer wrapped in baking paper with tomatoes, olives, French herbs and capers, reminiscent of a tasty ratatouille.

1. Add the vegetable oil into a large frying pan (or saucepan). Mix capers, capers sauce, acacia honey and mustard.
2. Sauté the onions, aubergine, pepper and garlic, mixing well.
3. Add the tomatoes and turn off the heat.
4. Add the final ingredients and warm them all thoroughly.
5. Fold the mixture together like a compote and season with salt, pepper and sugar, along with the chopped herbs and capers.
6. Spread the sheets of grease-proof paper out onto the table and arrange the 'ratatouille' in the middle, then add the paneer on top.
7. Fold together the paper into small 'pouches' using the sail twine and then bake in the oven for 10-12 minutes at 190 C.
8. Serve with good bread or a hearty salad.

Heat & Eat | PRODUCT INFO

Paneer

Paneer is the Indian equivalent of Halloumi and is often referred to as Indian cottage cheese. It is softer to the touch, and has a light texture that goes well in curries, or marinated and baked in the oven. Use it in curries, spicy dishes and baked with aromatic herbs.



PANEER

Choose your favourite			
Cubes - Frozen			Fries - Frozen
Cook before consumption		Cook before consumption	
Available packaging			 
Type of milk	Cow		Cow
Cube size	11/19 mm		12x20x60-80 mm

PREPARATION



RECIPE CHEESE FRIES

Cheese fries salad with green beans



 10 SERVINGS

Ingredients:

- 200 g cheese fries
- 500 g green beans (these can be thawed from frozen)
- 100 g green salad, rinsed
- 100 g olives
- 5 stems of celery, finely cut
- 1 bundle of broadly mixed parsley, finely chopped
- 1 lemon, zest and juice
- 3 dl yoghurt
- 3 tablespoons of olive oil
- 1 tablespoon of sesame
- Seeds and chili flakes
- Salt

1. Mix the yogurt, parsley, lemon zest, lemon juice and salt in a bowl and top with a drizzle of olive oil, toasted sesame seeds and chilli flakes. Put aside.
2. Deep fry the cheese fried directly from frozen in approximately 4 min. or until golden.
3. Put the corn and green beans in the bottom of a large dish. Add the olives and celery on top. Then layer on the cheese fries. Drizzle with olive oil and top with the yogurt dressing.

Heat & Eat | PRODUCT INFO

Cheese Fries

Imagine fries, just made of salty cheese with a lovely crispy feel? You've got cheese fries, and trust us, everyone is going to love them. Serve them with burgers, as a salad topping or as a snack for a reception.

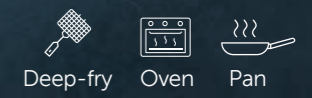


CHEESE FRIES

Choose your favourite

Fries	Cubes	
Cook before consumption	Cook before consumption	
Available packaging	 1 kg	 4 kg
Type of milk	Cow	Cow
Fat in dry matter	40+	40+
Fries measure	12x20x60-80 mm	11/19 mm
Flavour	Natural/ Chili	Natural/ Chili

PREPARATION



Halloumi

The classic white cheese traditionally associated with fried white cheese is made from a mix of cow's, sheep's and goat's milk, with an added touch of mint. The cheese is eaten all around the Mediterranean, typically with a fresh tomato and cucumber salad, but it's just as good in more filling dishes. We love to add it to our burgers and roast vegetable sandwiches or simply to top a simple green dish.



PREPARATION



HALLOUMI FRIES

Choose your favourite

Frozen	1 kg
Available packaging	1 kg
Flavour	Natural

HALLOUMI

Choose your favourite

Block	Slices	Burgerslices (60 g)
Available packaging	Available packaging	Available packaging
200 g, 225 g, 250 g, 700 g, 850 g, 1 kg	850 g, 1 kg	720 g, 840 g
Flavour	Natural	Natural

Greek Yoghurt

Tasty and creamy Greek yoghurt with a perfect texture and with many options for usage: Great for desserts and sweet snacks as well as breakfast, a must-have for homemade Tzatziki and fantastic as a dressing for potato salads. Choose between 2 % and 10 % fat.



GREEK YOGHURT

Choose your favourite


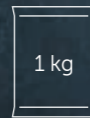

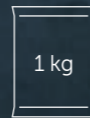
Available packaging	2x 200 g, 1 kg, 5 kg
Type of milk	Cow
Fat	0%/2%/10%
Flavour	Natural

PRODUCT INFO

Italian Hard Cheese

A little will go a long way when it comes to classic Italian hard cheese with its signature umami taste and granular texture. Great for soups, salads, risottos and other classic Italian dishes



ITALIAN HARD CHEESE				
	Block		Grated	
Available packaging				
Cheese age	9/16/18/22/24/36 months			

INTRO CHEDDAR



Cheddar Cheese

Loved around the world for its mild taste and versatile usage, Cheddar cheese is a food service and food industry staple. We offer a wide range of cheddar products for all sectors of the food industry.

We offer both white and naturally coloured cheddar cheese as well as a wide selection of cheese options to cater to your individual recipes and projects.


Our cheeses are produced in our dairy in Great Britain where they offer a range of new and innovative options, and we are always open to new suggestions and possibilities.



PRODUCT INFO

Pizza Ropes

Cheddar ropes made to finalise that special taste and feel of a good pizza crust. Simply roll the pizza ropes into the pizza dough before baking, and we guarantee a great melted cheese experience.

PIZZA ROPES	
Available packaging	 
Flavour	Naturel/Herbs&garlic/Hot&spicy/BBQ
Others	Different colours for holiday season


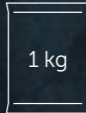
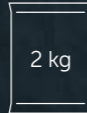
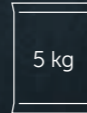
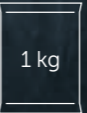


PRODUCT INFO

Grated Cheddar Cheese

For the finishing touch of your baked dishes or pizza, grated cheddar cheese gives you a great crust and taste. Mild in taste.



GRATED CHEDDAR CHEESE

	Grated	Shredded
Available packaging	   	  
Colour	White/Coloured	White/Coloured
Flavour	Mild & Mature	Mild & Mature

PRODUCT INFO

Pizza Topping Hot & Spicy

Top off your pizza with a hot and spicy cheddar cheese.



CHEDDAR AND PIZZA TOPPING

	Pellets
Available packaging	
Flavour	Hot & Spicy



PRODUCT INFO

Cheddar Slices & Blocks

Classic cheddar cheese in a block or in slices, perfect for sandwiches, burgers, grill dishes and as topping for baked dishes. Choose between classic or spicy versions.

CHEDDAR SLICES & BLOCKS				
Block	Slices			
Available packaging	2.5 kg	5 kg	200 g	1 kg
Colour/Flavour	White/Coloured Ask for flavours		Naturel/Jalapeno/Pepper	

Taverna
Professional

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