



Enjoy Our Oat-Based Cheese with a Happily Satisfied Stomach

Featuring a Classic Swedish Cheese Recipe

Are you tired of reaching for Lactaid pills whenever a cheesy craving strikes? Whether it's the irresistible allure of a stuffed crust pizza, the marriage of bucatini noodles and aged pecorino Romano, or a lavish charcuterie spread with artisanal cheeses, nobody should have to endure the discomfort that follows from eating cheese. But fear not; we present a solution with our latest innovation: oat-based cheeses, now available in three delectable flavors – Cheddar, American, and Mozzarella. Whether you are lactose-intolerant or not, our oat-based cheeses are made to satisfy everyone's cravings without compromising taste and enjoyment! In celebration of our latest product, we are thrilled to share a classic (and cheesy) Swedish recipe from our founder, Rickard Öste.

How to Make Klassisk Västerbottenpaj (Swedish Cheese Pie)

A pie similar to the French quiche, this dish is a staple at Swedish parties and celebrations like Midsummer, one of the most celebrated holidays in Sweden. Traditionally crafted with Västerbotten cheese, this dish originates from the Västerbotten region of northern Sweden, where the renowned cheese was created in the late 1800s. However, Öste's rendition introduces a contemporary spin by replacing the ingredient with our oat-based Cheddar cheese!

Ingredients for the pie crust:

- 1 1/3 cups of flour
- 1/2 cup of cold butter
- 1-2 tbsp of cold water

Ingredients for the filling:

- 3 eggs
- 2/5 cup of Oatly's oat milk
- 7 oz of Oatly's oat-based Cheddar cheese
- 1/2 tsp of salt
- 1 pinch of white pepper

Instructions

1. To begin, combine the flour, butter, and a tablespoon of water in a large bowl until it comes together into a dough. If needed, add an additional tablespoon of water. Next, wrap the dough in cling wrap and let it chill in the refrigerator for 20 to 60 minutes.
2. Set the oven to 390°F.
3. Make the filling by whisking together the eggs and oat milk. Grate Oatly's Cheddar Cheese and add it to the mix. Season with salt and white pepper and stir until well combined.
4. Take out the dough and press it out into a pie pan. Pick it with a fork and pre-bake the crust in the oven for 10 minutes.
5. Add the filling to the pre-baked pie crust. Bake in the oven for 20-25 minutes, until the filling has set and become a bit golden. Add a strip of aluminum foil on top and bake the pie a tad longer.
6. Serve and enjoy!