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Cheeses from Switzerland

Recipes

Emmental SWITZERLAND croissants

Ingredients: 150g (6oz) of grated Emmental cheese, 2dl ($\frac{1}{3}$ pt) of milk, 1 egg, salt, grated nutmeg, finely chopped parsley, 1 teaspoon of lemon juice, 300g (11oz) of puff pastry. **Method:** Roll out puff pastry and cut into squares 3mm ($\frac{1}{8}$ " thick). Mix other ingredients well and put helpings of the mixture on each pastry square. Starting from one corner, roll up the squares diagonally to enclose the filling, and bend into gentle curve. Brush with the yolk of the egg and bake in the oven at moderate heat. Serve hot.

Gruyere SWITZERLAND vegetable pie

(4-5 people). 400g (14oz) of shortcrust pastry, 200g (7oz) of Gruyere cheese cut in cubes, 200g (7oz) of diced bacon, 100g ($\frac{1}{4}$ lb) of onion rings, 150g (5oz) of diced tomatoes, 50g (2oz) of asparagus tips, 150g (5oz) of sliced leeks, 100g ($\frac{1}{4}$ lb) of grated carrots, 50g (2oz) of butter. Topping 5dl (1pt) of milk, 1 $\frac{1}{2}$ dl ($\frac{1}{4}$ pt) of cream and 6 eggs. **Method:** Line baking tin with the shortcrust pastry. Fill with the cheese, bacon, onions and tomatoes. Sauté leeks and carrots in butter and add to the pie. Beat milk, cream and eggs together for topping and pour over the vegetables. Garnish with asparagus. Bake the pie in

the oven for 1 $\frac{1}{4}$ hours at moderate heat.

Appenzell SWITZERLAND cheese salad

(4-5 people). **Ingredients:** 150g (6oz) of Appenzell cheese, 250g ($\frac{1}{2}$ lb) of steamed potatoes (cold), 150g (6oz) of tomatoes, pickled pearl onions, 2 gherkins, salad dressing. **Method:** Chop all ingredients into equal sized pieces, either square or oblong and thoroughly mix together with the salad dressing. Garnish with gherkins.

Royalp SWITZERLAND Bouillon

(4 people). **Ingredients:** 4 slices of toast, 4 tablespoons of finely grated Royalp cheese, milk, pepper, paprika, $\frac{1}{2}$ l (1pt) of bouillon (beef stock), 4 eggs, chives. **Method:** Mix the cheese with the milk, pepper and paprika until it forms a smooth paste and spread it on the slices of toast. Brown in the oven and cut into squares. Pour the boiling bouillon into four soup bowls and break a raw egg into each bowl. Add the squares of toast to the bowls and garnish with chopped chives.

Sbrinz SWITZERLAND cocktail snippets ("Hobelkäse")

Use a thin paring knife or potato peeler and cut Sbrinz cheese (in a plane-like movement) into thin slices which are then rolled up and served with drinks.

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