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Contact: Linda Funk
1-866-430-2590 ext 241

Date: Sept. 15, 2010
Photos: Available upon request

Emmi-Roth Käse USA Launches Autumn Pairings for Cheese & Veggies

MONROE, Wis. – Autumn: the gardener’s ultimate reward for a summer’s worth of work in the vegetable garden. This fall, Emmi-Roth Käse USA is making it easier than ever to enhance the mealtime experience with innovative veggie and cheese pairings by launching a new Seasonally Fresh pairing guide highlighting the bounty of the season alongside classic cheese varieties.

Autumn is the perfect season for combining the calcium and protein of cheese with the vitamins and minerals of vegetables. Ripening pumpkins, squash, and the last of the season’s leafy greens come together perfectly with a variety of cheeses for fresh or oven-roasted meals. The Fall edition of Emmi-Roth Käse USA’s Cheese and Veggie Seasonal Pairings program offers a host of tasty, healthy options for seasonal dishes for professional chefs, home cooks, and everyone in-between.

Emmi-Roth Käse suggests an Heirloom Beet Salad with Chevre & Crème Fraiche as a delicious way to enjoy red and golden beets in season. Drizzled with olive oil and chives, and topped with sliced almonds, it’s a perfect dish to celebrate the season.

Looking for a way to make veggies more appealing to the kids? The pairing suggestions and recipe applications offer plenty of ideas for transforming bland vegetable dishes to yummy yet nutritious meals that the whole family will love. By selecting the perfect cheeses to compliment vegetables, it’s easy to make wholesome meal-planning choices.

Suggestions include combining Fontina with Butternut or Acorn Squash to create casseroles, soups or stuffings, mixing Artichokes with GranQueso or Buttermilk Blue for creamy spreads, or melting Emmentaler or Gruyère atop white asparagus on pizzas and flatbreads. With so many delicious vegetables in season, it’s easy to find a winning combination to compliment any meal.

A full brochure of pairings and featured recipes are available. For more information, contact Kirsten Steinhauer, Emmi-Roth Käse USA Marketing Manager, at 608.845.5796 ext. 5, or visit www.roth-kase.com/recipes .

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Emmi Roth Käse USA is the largest subsidiary of Emmi Group and strives to be the leading artisan cheese and premium fresh dairy provider. Emmi-Roth Käse USA offers a wide range of award-winning cheeses and specialty dairy products like Swiss Premium Yogurt and Caffè Latte, Emmi's chilled coffee drink made with fresh roasted coffee and the finest milk. The cheese assortment ranges from imported specialties from Switzerland and other European countries to artisan cheeses crafted with pride in the heart of America's Dairyland. Emmi Roth Käse USA delivers the highest quality products with unique taste experiences primarily to the US retail and food service customers.