

LOBSTER *and* BAMBINA FONTINA QUESADILLAS

Chef Charles Dale, Renaissance Restaurant, Aspen, Colorado

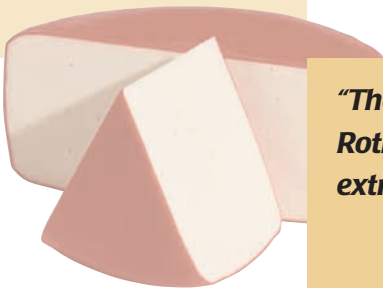
Yield: 8 servings

ingredients

- 1 small red onion, diced
- 1 small Anaheim Pepper, seeded and diced
- 5 tablespoons olive oil, divided
- 1 garlic clove, minced
- Kosher salt, to taste
- 12 ounces lobster meat, cooked and chopped
- 8 large flour tortillas (10 inch)
- 16 ounces **Bambina Fontina**, shredded and divided
- Mango chutney and cilantro sprig to garnish

method

- In a large non-stick pan over medium-high heat, sauté onion and pepper in 1 tablespoon olive oil until tender. Add garlic, season with salt, and cook for 1 additional minute. Remove pan from heat and allow mixture to cool. Stir in chopped lobster.
- To assemble quesadillas: lay four tortillas on a flat, clean surface. Cover each tortilla with half of the **Bambina Fontina**. Evenly divide lobster mixture between the tortillas. Top each tortilla with remaining cheese, and cover with remaining tortillas. Press down to compact the quesadillas.
- Heat 1 tablespoon olive oil in a 12" non-stick pan over medium heat. Transfer one quesadilla to pan and cook each side until cheese is melted and tortillas are golden brown (approx. 1 - 2 minutes per side). Repeat with remaining olive oil and quesadillas.
- To serve, slice quesadillas into quarters, and garnish with mango chutney and a sprig of cilantro.



“The truly dedicated employees who craft Roth Käse cheeses make our product extraordinary.”

**Marci Boss,
Inventory and Purchasing**