

BLOCK & BARREL Gruyère King Cuts

SUPC#2393056



Hans Lenslinger created this traditional Swiss fondue with a combination of Gruyère and Fontina. The Gruyère imparts a rich full-bodied flavor while the Fontina enhances the creamy smooth texture.

A crowned jewel and winner of numerous awards both here and abroad. Aged over four months give this cheese an irresistible flavor and texture.

Swedish-style Fontina is appreciated especially by chefs for the uniform quality and clean fresh flavor. This superb cheese is often substitutes for mozzarella. It is dry (not smeared) shelf cured (4-6 weeks) before receiving its distinctive double hand-dipped red wax coat.

Additional Application Ideas

- Perfect for a cheese board selection
- Add Gruyère to quiches and soufflés
- Add Gruyère to macaroni and cheese for a new flavor twist
- For extra flavor impact, add Gruyère to cheese sauces or any melting applications

Gruyère

Roth Käse Private Reserve Fondue

- 1 Garlic Clove
- 16 oz Light-Dry White Wine (Sauvignon Blanc or Riesling)
- 24 oz Gruyère, shredded, room temperature
- 8 oz Swedish-Style Fontina, shredded, room temperature
- Juice of 1/2 fresh Lemon
- 1 oz Swiss Kirsch
- 1 Tbsp Cornstarch
- Nutmeg and Pepper to taste
- Loaf of crusty Italian Bread, cut into 1 inch pieces
- Fresh Fruit, cut into bite size pieces

1. Clean garlic, cut in half and rub inside of fondue pot.
2. Add wine and heat (do not boil).
3. Over medium heat, add cheeses a little at a time, stirring constantly until melted.
4. Add lemon juice, cook 1 minute.
5. In small bowl, mix Kirsch and cornstarch until blended, add to fondue mixture, stirring constantly.
6. Continue to cook two more minutes then dust with nutmeg and pepper
7. Serve with bread cubes, fresh fruit and a light dry wine if desired.

Signature Chef Hans Lenslinger, The New Glarus Hotel, New Glarus, WI



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