

# BLOCK & BARREL Swedish-Style Fontina

SUPC#2393064



Charles Dale created this surprise. Fontina cheese and lobster meat are tucked inside grilled flour tortillas for a decadent appetizer or light entrée. Garnish with chutney and a sprig of cilantro for an absolutely divine finish!



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

- Add Fontina to an all white pizza or sprinkle on red pizza for another layer of flavor
- Add Fontina to risotto for the delicate flavor enhancement and great melding capabilities
- Add a Fontina slice to any meat or vegetable sandwich for great texture and for another layer of flavor



## Swedish-Style Fontina

### Lobster and Fontina Cheese Quesadillas

- 1 small Red onion, diced
- 1 small Anaheim pepper, diced
- 1 Tbsp Olive Oil
- 1 Garlic Clove, minced
- Salt to taste
- 1 lb. Lobster meat, cooked and chopped
- 8 large Flour tortillas (10 inch)
- 8 oz. Fontina, shredded and divided
- Olive Oil, as needed

Garnish: Mango Chutney and Cilantro sprig.

1. Sauté the onion and pepper in 1 Tbsp. olive oil until soft. Add the garlic and the salt, and remove from the heat. Cool the mixture and add to the chopped lobster, stirring well to blend
2. To assemble the quesadillas – lay 4 tortillas flat, and sprinkle with half of the Fontina cheese. Divide the lobster mixture between the 4 flour tortillas. Sprinkle the remaining cheese on top of the lobster mix, and cover the 4 remaining tortillas. Press down to compact the quesadillas.
3. Heat a 12-inch skillet over medium high heat. Add 2 T olive oil to the pan, cook one quesadilla at a time, turning after approximately 2 minutes (or when golden brown and crisp). Keep the quesadillas warm as you are cooking the others. Add oil as needed.
4. To serve, slice the quesadillas into quarters, and top each slice with a dollop of Mango Chutney and cilantro sprig. Serve hot.

*Signature Chef* Charles Dale, Renaissance Restaurant, Aspen, CO

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