

# BLOCK & BARREL Dill Havarti Loaf

SUPC#2393023



This all-American, all-star “grilled cheese” from Marlin Kaplan, stands out in a crowd! Made with grilled Dill Havarti Loaf, smoked salmon, baby spinach and oven roasted tomatoes, it’s flawless when teamed with this savory gourmet tomato soup.



Havarti, a milder descendant of German Tilsit, was first made popular in Denmark. It has a mellow, buttery, creamy flavor, a smooth, supple texture that is spiced with dill for a unique flavor.

## Additional Application Ideas

- Perfect for hot or cold sandwiches, especially chicken or turkey
- Combine Havarti with other favorite cheese on a pizza
- Great combo in muffuletta and panina sandwiches
- Great addition to any pasta dish

## Dill Havarti Loaf

### Grilled Dill Havarti Loaf, Smoked Salmon, Spinach, Oven Dried Tomatoes on Challah with Tomato Soup

8 slices	Challah Bread	12	Baby Spinach Leaves
1 oz	Olive Oil	4 oz	Oven Roasted Tomatoes, sliced
8 oz	Dill Havarti Loaf, sliced		Salt and Pepper to taste
12 oz	Smoked Salmon, sliced		

1. Brush challah with olive oil. Place on grill for thirty seconds, turn to achieve nice grill marks.
2. Place slices of Dill Havarti on bread, place under broiler until melted. Be careful not to burn the crust of the bread.
3. Place equal portions of salmon, spinach, and tomatoes on melted cheese.
4. Place other side of grilled bread on top of sandwich, cut in half diagonally and serve immediately with a cup of hot tomato soup.

### Tomato Soup

1 Tbsp	Olive Oil	1 Tbsp	Sugar
1 cup	Onion, diced	1 Cup	Heavy Cream
2 Tbsp	Garlic, diced		Chopped Fresh Chives for garnish
16 oz	Whole Tomatoes, peeled		Salt & Pepper to taste
1 Cup	Chicken Stock		

1. In a heavy bottom saucepan add oil, sweat onions and garlic. Add tomatoes, stock and bring to a boil. Reduce heat, let simmer for 30 minutes.
2. Pureé mixture, add sugar.
3. Return soup to saucepan, add cream. Bring to a boil, season. Garnish with chives.

*Signature Chef* Marlin Kaplan, One Walnut, Cleveland, OH



Roth Käse | 1325 7th Avenue, Monroe, WI 53566  
(608)328-2122 | [www.rothkase.com/blockandbarrel.html](http://www.rothkase.com/blockandbarrel.html)