

# BLOCK & BARREL Swedish-Style Fontina

SUPC#2393064



Swedish-Style Fontina, Horseradish Havarti and smoked salmon make a flavorful combination for this memorable terrine! Gary Arthur serves this colorful and tantalizing dish with slices of saffron pear and German-style Black fruit bread for a light lunch or unique appetizer.



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.

## Swedish-Style Fontina

### 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

### Fontina, Havarti, and Smoked Salmon Terrine with Saffron Pear

Yield: 6 servings.

#### Terrine Ingredients:

- 8 oz Fontina, thinly sliced
- 8 oz Horseradish Havarti, thinly sliced
- 8 oz Smoked Salmon, thinly sliced

1. Line bottom and sides of terrine pan with plastic wrap for easy removal.
2. Layer the Fontina, then salmon, then Havarti and so on until all product is used.
3. Add a weight to top of terrine so that cheese and salmon mold together.
4. Allow to sit at room temperature for 45 minutes, then chill until firm.

#### Saffron Pear Ingredients:

- 1 Qt. Water
- 6 oz. Sugar
- 1 Good pinch of Saffron
- Juice of three lemons
- 3 Pears, peeled, halved and cored

1. In a medium saucepan, add all ingredients except the pears.
2. Bring to a boil, add pears and simmer until tender, approx. 10 minutes.
3. Remove pears from syrup and chill.
4. To serve: Remove cheese and salmon mixture from pan. With a hot knife, slice the terrine into approx. 3/8 inch thick slices and place on a serving plate. Slice pear, fan and place on plate. Serve with German-style Black Fruit bread.

*Signature Chef* Gary Arthur, Flamingo Hotel, Santa Rosa, CA



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