

BLOCK & BARREL Gruyère King Cuts

SUPC#2393056



Scott McFarland created this comforting potato side dish with two familiar foods; potatoes and cheese. The Gruyère adds the flavor impact needed to compliment any meat entrée.



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

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

Swiss Anna Potatoes

Yield: 6 servings

6	Idaho Potatoes, skin-on, sliced
8 oz	Butter, clarified, divided
3 Tbsp.	Garlic, minced
18 oz	Gruyère Cheese, shredded, divided

1. Preheat oven to 350° F.
2. Brush bottom of a small square pan or individual serving dishes with butter.
3. Slice potatoes lengthwise into thin slices (approx. 1/8").
4. Blend the remaining butter with garlic. Shingle the potatoes in one layer, brush with garlic butter, sprinkle with shredded cheese.
5. Repeat step 3 until all potatoes have been used.
6. Cover top of potatoes with a layer of remaining shredded cheese.
7. Bake covered in a 350° F oven for 45 minutes, uncover, bake for an additional 5 minutes.
8. Let stand for 10 minutes before serving or cutting.

Signature Chef Scott McFarland, Heidel House, Green Lake, WI

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