



Cheese of the Month:

Gruyere

Gruyere Quick Facts:

Milk Type: Cow's Milk (Typically Raw, but may be Pastuerized)

Country of Origin: Switzerland

Age: At least 5 months, up to 16 months

Texture: Dense & Compact, but Smooth & Creamy

Flavor: Fruity, Nutty, & Earthy

Wine Pairing: California Cabernet Sauvignon or Pinot Gris

Dating as far back as 1075, Gruyere (pronounced grew-YAIR) has been central to the history & culture of Switzerland's Fribourg canton (region). Today, cheesemakers in Switzerland still follow age-old traditions to make wheels between 65-85 pounds (requiring close to 100 gallons of milk per wheel), which includes the use of massive copper vats & cave-aging. In 2001, Gruyère gained the Appellation d'origine contrôlée status. Since then the production and the maturation is defined in the Swiss law, and all Swiss Gruyère producers must follow these rules. To be accepted throughout Europe as an AOC, the "Interprofession du Gruyère" in Switzerland plans to make a transnational AOC with the French producers of Gruyère.



Map of Switzerland

Gruyère cheese is generally known as one of the finest cheeses for baking, having a distinctive but not overpowering taste. In quiche, Gruyère adds savoriness without overshadowing the other ingredients. It is a good melting cheese, particularly suited for fondues, along with Vacherin and Emmental. It is also traditionally

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**the following
Gruyere. Please check
with your Account
Manager for availability in
your area.**

Emmi Imported Le Gruyere
UPC #07301500172
Case/Pack: 16/6oz

Emmi Imported Kaltbach
Gruyere
UPC #7301500165
Case/Pack: 16/5oz

Emmi Imported Gruyere, Loaf
UPC #40000198251
Case/Pack: 2/5lb

Emmi Imported Cave Aged
Gruyere, Loaf
UPC #7742099004
Case/Pack: 1/10lb

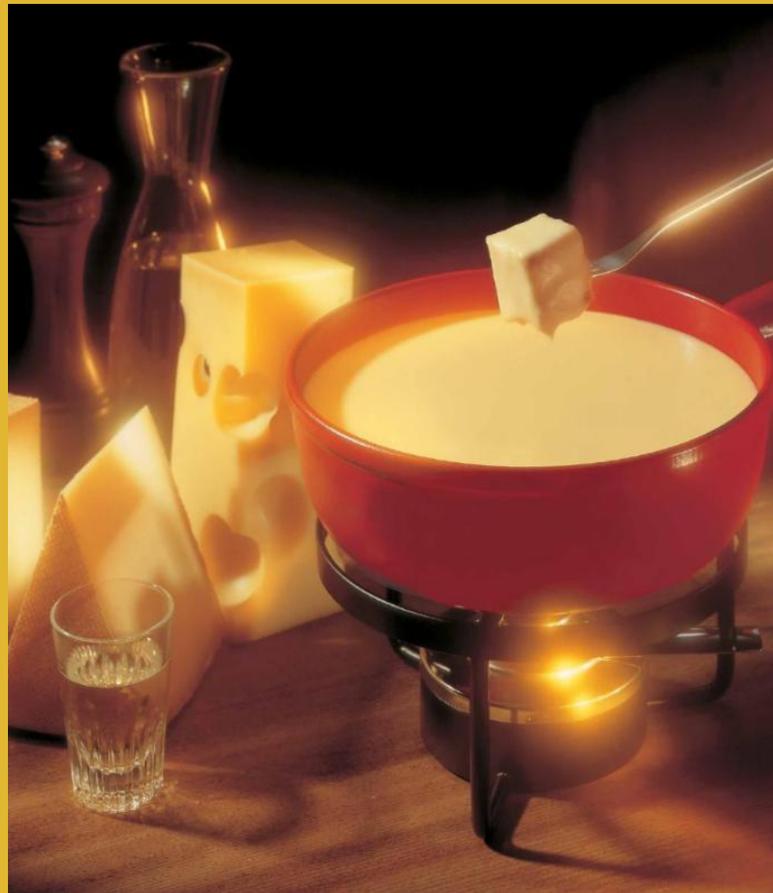
**For questions about
Specialty Cheese**

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630-343-0146**

used in French onion soup, as well as in croque-monsieur, a classic French toasted ham and cheese sandwich.

This wonderful raw milk cheese is firm with the occasional crack or fissure near the rind. Upon tasting, it has an almost granular texture that quickly dissolves & is smooth & creamy. Gruyere has enormous flavor from start to finish, with hints of fruit & nuts. Due to the use of unskimmed milk it is creamy & melts beautifully, making it perfect for gratins, soups, grilled cheese & fondue. It also makes a table cheese; pair it with your favorite rustic bread, grapes, & a nice glass of Cabernet Sauvignon.

CLASSIC FONDUE RECIPE



INGREDIENTS: Yields: 4 servings

1/2 lb. Emmentaler

1/2 lb. Le Gruyere

1 clove garlic

1 Tbsp. lemon juice

1 cup dry white wine/kirch

2 Tbsp. flour, pepper, nutmeg

2 loaves crusty French bread, raw vegetables or potatoes

PREPARATION: (approx. 15 minutes)

Grate, shred or finely dice the cheeses. Dip cheese in flour. Cut bread into inch cubes or vegetable into bite size pieces.

COOKING: (approx. 15 minutes)

Rub inside of pot with cut garlic clove. Place pot on stove top. Pour wine into pot. Heat over medium heat flame until wine is hot but not boiling. Add lemon juice. Add handfuls of cheese, stirring constantly with a wooden spoon until cheese is melted and the cheese/wine mixture has the appearance of a light creamy sauce. Add pepper and nutmeg to taste. Bring to boil, remove pot and place on lighted burner on top of table.

Recipe from Emmi USA