

Ridder Delights

Ridder is a one hundred per cent Norwegian invention, although it is related to French cheeses like Saint Paulin and Port Salut. The cheese was launched in 1969 under the name Ridder, which is the Norwegian word for "Knight", e.g. something exclusive. The rind is edible and the taste is distinctive and can be relatively sharp.

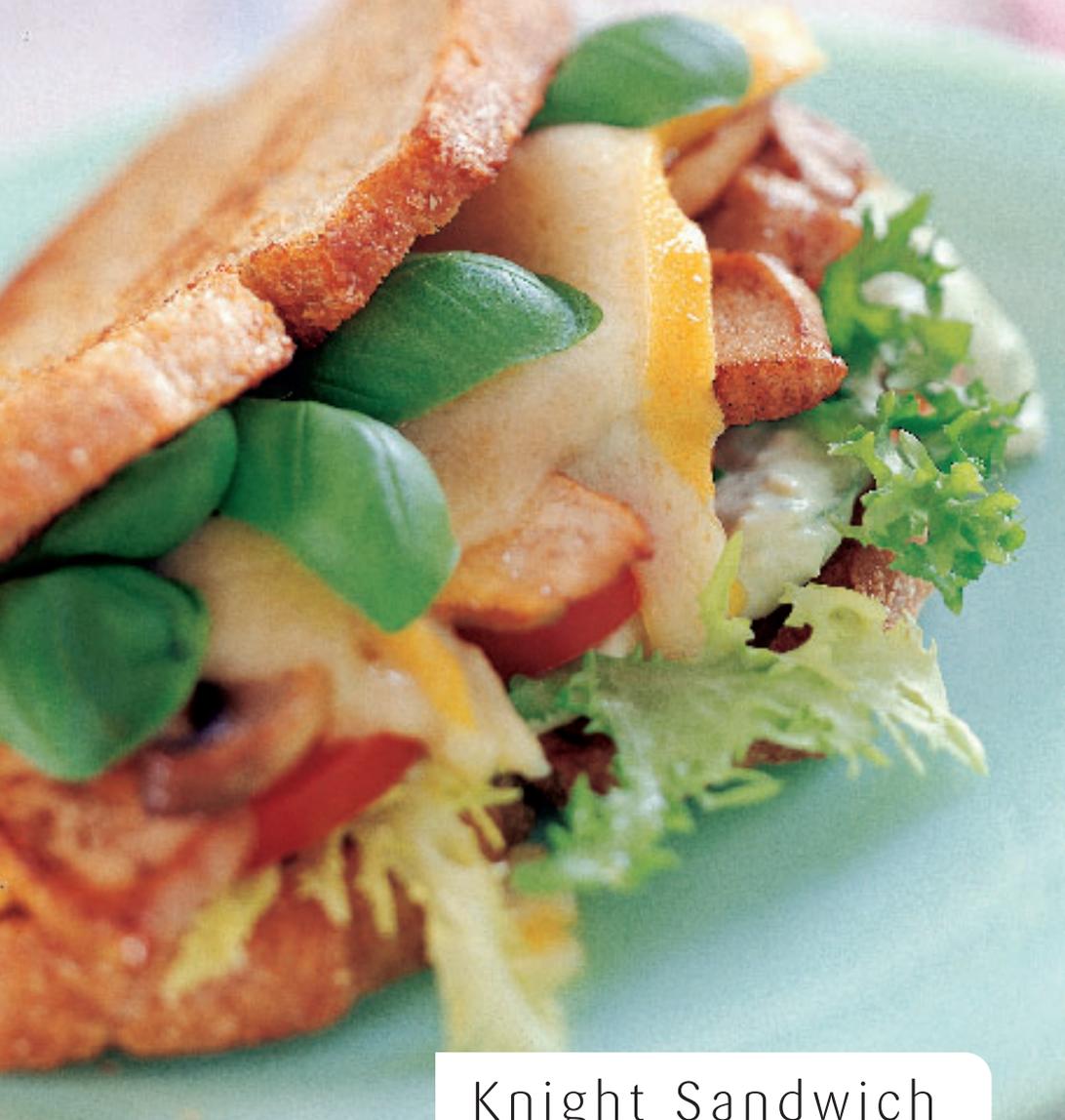
Usage

Ridder is a typical dessert-type cheese served with crackers, summer fruits and berries; it is very suitable for cheese platters. It can be used as an appetizer, as a cooking ingredient or sliced in sandwiches. It should be cut in relatively thick slices.



the makers of Jarlsberg
www.ridder-cheese.biz





Knight Sandwich

20 min serves 1



2 slices of whole grain bread
 1 tomato, sliced
 50 g chicken, thinly sliced
 2 button mushrooms, sliced
 50 g Ridder
 Salt and pepper

Guacamole:

1/2 an avocado finely chopped or blended
 4 tbsp. light sour cream
 Add garlic, lemon juice, finely chopped spring onion, and fresh herbs to taste.

Lightly brown the slices of bread in butter in a frying pan. Spread on some guacamole. Top with slices of tomato, chicken, mushrooms, and slices of cheese. Repeat with two more layers of filling, cheese on top, and bake the bread in an oven until the cheese begins to melt. Serve the open cheese sandwich with tomato, finely chopped spring onion, or fresh herbs, and the rest of the guacamole.



Modern Cheese Platter

10 min serves 4



150 g Ridder
 150 g camembert
 150 g blue cheese
 Pears
 Nuts

An hour before serving, take the cheese out of the fridge, cut into wedges and serve with fruit, nuts and bread.



Warm Ridder

20 min serves 4



120 g Ridder
 Butter
 100 g Parma ham
 Rocket (Arugula) lettuce
 100 ml balsamic vinegar
 50 ml port

Bring the port and balsamic vinegar to the boil and simmer for 20 minutes until the sauce thickens. Allow it to cool. Arrange the rocket (arugula) salad and Parma ham on a plate and melt the Ridder under the grill just before serving. Place the cheese alongside the Parma ham and drizzle drops of the balsamic sauce over the ham. Serve with white bread.



Ridder Dessert

10 min serves 4



200 g Ridder
 1 egg
 2 tbsp. butter
 100 g crushed hazelnut
 sesame seeds or almond flakes
 2 fresh figs
 1 pear
 Strawberries
 Grapes

Strawberry sauce/coulis:
 250 g strawberries
 100 g icing sugar

Cut the cheese into four thick wedges. Dip the cheese into whisked egg and then the hazelnut, sesame seeds or almond flakes. Quickly fry the cheese wedges in butter in a warm pan.

In food processor, purée the strawberries and icing sugar until smooth. Serve the cheese wedges with fresh fruit and the strawberry sauce.



Raclette

serves 4

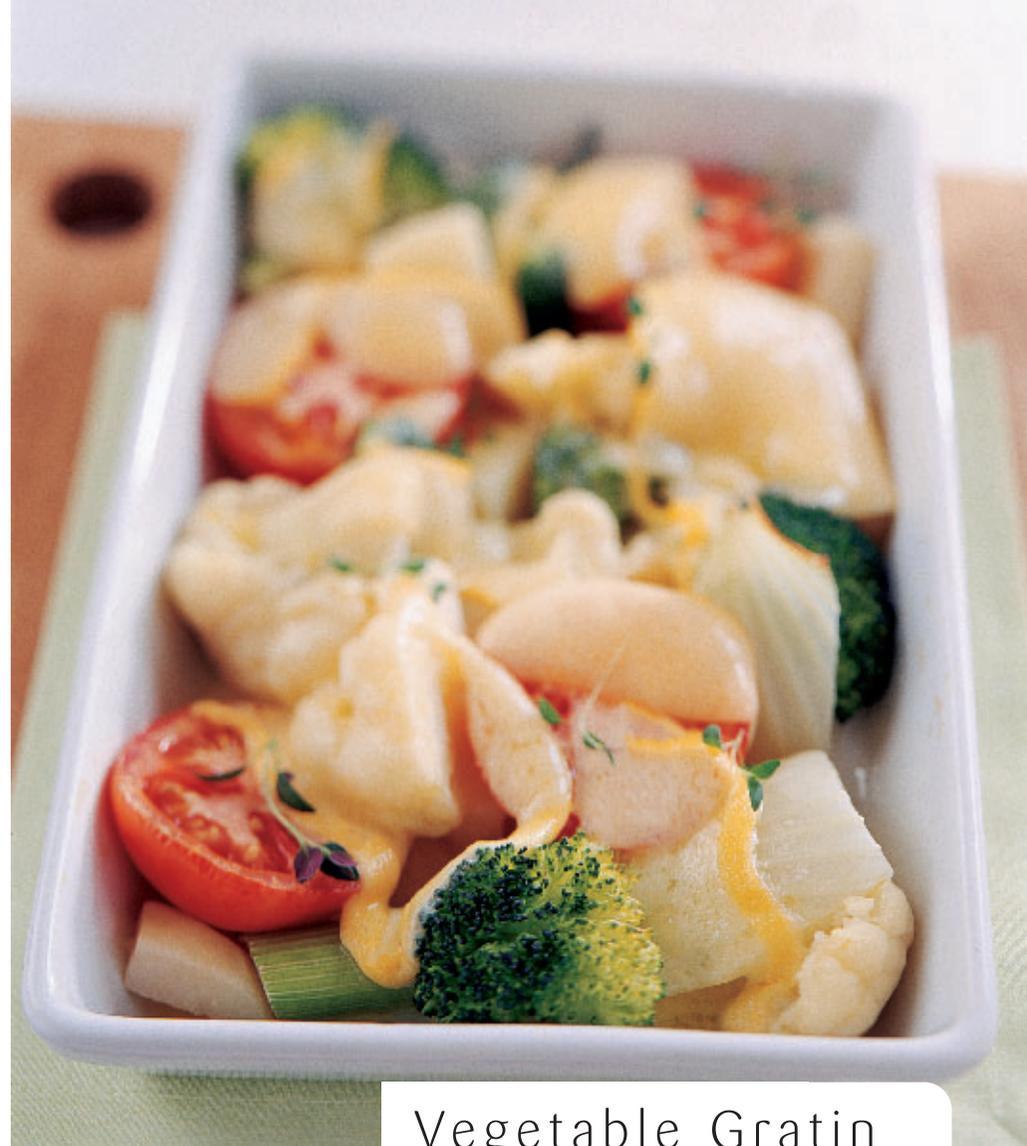


800 g Ridder
8 boiled potatoes
500 g bacon or smoked ham

Trimmings:

Broccoli
Pepper
Cherry tomatoes
Mushrooms
Pickled gherkins
Silver onions
Bread

Cut the cheese into slices. Cook the potatoes and vegetables; place them on the raclette iron to keep warm. Let the guests help themselves to the cheese in the raclette pans, as well as the potatoes and vegetables, pickled gherkins, silver onions and ham at the table.



Vegetable Gratin

20 min serves 4



150 g Ridder
2 tomatoes, halved
2 sweet fennel, boiled
2 potatoes, boiled
100 g cauliflower, boiled
100 g broccoli, boiled
or other vegetable leftovers
1 tsp. salt
1 tsp. lemon pepper
Fresh herbs, basil or thyme

Baking:
in ovenproof dish at 220°C (425°F)
for approx. 10 minutes.

Butter an ovenproof dish; arrange the tomatoes evenly in the dish and distribute the other cooked vegetables around them. Sprinkle with spices and herbs and cover everything with slices of Ridder. Bake the dish until the cheese has melted and everything is thoroughly heated. Serve with fresh bread.