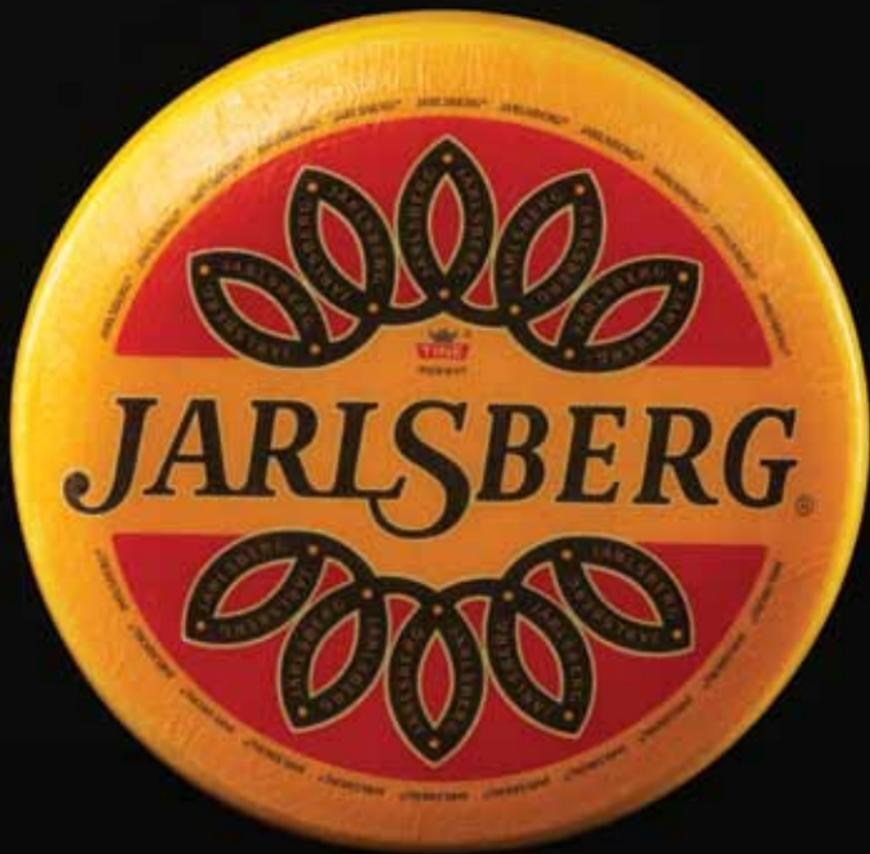


RECIPES





GASTRONOMISK
INSTITUT

GASTRONOMISK
INSTITUT

JARLSBERG



*Why does Jarlsberg® have such a unique thrilling taste?
Where do the mysterious holes come from?*

The original Jarlsberg® is based on a secret Norwegian recipe from 1956 - so secret that only a handful of trusted people know of its whereabouts and custodians. The combination of traditional cheese-making and modern technology gives the cheese an edge; appreciated by both world class and amateur chefs. The versatile Jarlsberg® works equally well for cooking as for snacking - turning everyday dishes into culinary experiences.

Jarlsberg® - for the occasions you want something unique.



Broccolini Salad with Crispy Jarlsberg

Level of difficulty

Serves 4



600 g broccolini, cleaned (small broccoli shoots/normal broccoli)

2 shallots, finely chopped

Zest and juice of 1 lemon

1/2 clove garlic, chopped

100 ml olive oil

100 ml sunflower oil

1 tbsp fine Dijon mustard

3 tbsp chopped parsley

100 g Jarlsberg Special Reserve, finely grated

Salt and pepper

Blanch the broccolini in well-salted water. Leave to cool. Mix lemon juice, zest and mustard. Add chopped parsley and shallots. Season with salt and pepper. Mix the dressing into the oil and mix strongly to a suitable consistency. Fold in the cooked broccolini. Preheat a non-stick frying pan and spread the finely grated Jarlsberg over the pan. Fry the cheese until golden and crispy, but not burnt. Leave to cool on a paper towel. Arrange the crispy cheese lightly over the salad.

Wine recommendation: Schilcher, Weststeiermark – Austria (Rosé)

Jarlsberg Cauliflower and Broccoli Stems au Gratin

Level of difficulty

Serves 4



2 cauliflower stems

2 broccoli stems

Cauliflower and broccoli leaves

50 g Jarlsberg

1 handful cress (garden cress)

Peel the cauliflower and broccoli stems and blanch in lightly salted water.

Marinate the stems with olive oil, salt and pepper. Place the two types of stems alternately in a good casserole dish or on a slab, Gratinate under the grill.

Garnish the top with blanched cauliflower and broccoli leaves, cress and a little grated Jarlsberg.

Wine recommendation: Chardonnay from south Bourgogne - France



Toast with Mushrooms and Jarlsberg

Level of difficulty

Serves 4



4 slices coarse country bread

1 clove garlic, chopped

100 ml olive oil

300 g mushrooms

1 shallot, finely chopped

2 tbsp pine kernels, roasted

2 tbsp chives, chopped

8 slices Jarlsberg

Place slices of bread on a grill, brush with olive oil and garlic. Toast golden brown in the oven at 180 °C.

Fry the mushrooms with the onions and season with salt and pepper. Mix in the chives just before serving. Put on toast with a slice of cheese on top. Gratinat and serve.

Drink recommendation: Bitter Ale





Jarlsberg and Pumpkin Scones

Level of difficulty

Serves 4



250 g wholemeal spelt flour

1 tsp salt

1.5 tsp baking powder

125 ml milk

1 egg yolk

50 g pumpkin seed oil (can be replaced with butter)

50 g butter

100 g Jarlsberg

50 g pumpkin seeds

1 egg (for brushing)

Mix all ingredients, shape scones as desired and top with some pumpkin seeds and finely grated Jarlsberg. Bake in oven at 175 °C until golden.

Can be served as an accompaniment to a salad.

Drink recommendation: a good freshly pressed apple juice

Mini Jarlsberg Pizza with Shrimps, Tomato and Avocado

Level of difficulty



Serves 4

Pizza dough:

100 ml water

5 g yeast

25 ml oil

100 g flour

30 g durum flour

3 g salt

Knead everything together for 6-8 minutes or until dough is smooth and elastic.

Topping:

200 g shrimps (preferably freshly peeled)

4 plum tomatoes, without skin

1 avocado

1/2 lemon

200 g Jarlsberg

Rocket or basil for garnish

Cut the tomato flesh into little cubes. Boil the core and all trimmings to a thick paste, season with sugar, salt, pepper and a little white wine vinegar. Cut the avocado into little cubes and marinate with tomato cubes in a little olive oil, lemon juice, salt

and cayenne pepper. Purée the trimmings with a hand mixer or in a blender, season with salt, cayenne pepper, olive oil and lemon juice.

Roll out small thin pizza crusts (or cut out small circles with a biscuit cutter), spread on a little tomato paste, sprinkle with grated Jarlsberg, bake at 220 °C until cheese is lightly golden and crusts are crispy. Garnish pizzas with shrimps, tomato and avocado salad and perhaps also some rocket leaves or basil.

Wine recommendation: Montepulciano d'Abruzzo - Italy



Cordon Jarlsberg

Level of difficulty

Serves 4



4 slices of veal, pork or beef fillet (150-200 g each)

2 slices smoked ham

2-4 slices Jarlsberg (preferably smoked or mature)

4 tbsp flour

2 eggs

200 ml dried breadcrumbs

Salt and freshly ground pepper

Butter for frying

Beat meat slices thin until three times their original size. Season with salt and pepper.

Place cheese and ham slices on half of the schnitzel, and fold the other half over. Close the opening with toothpicks.

First roll the meat in the flour, then in the beaten egg and finally in breadcrumbs. Leave the meat so the breading can stick well.

Fry the schnitzels slowly in butter until brown and cooked through and the cheese has melted.

Can be served with a lemon wedge, potato crisps, hot peas and caper butter.

Wine recommendation: Grüner Veltliner, Austria





NORWAY

www.jarlsberg.com