



**Roth Käse
USA**

FOR IMMEDIATE RELEASE

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**Emmi Roth USA Announces Winners of Buttermilk Blue® Recipe Contest for
Foodservice Professionals**

MONROE, Wis. – Executive Chef Tim Fischer and Sous Chef Ryan Nitschke from Hotel Donaldson in Fargo, North Dakota, are the winners of the Buttermilk Blue® recipe contest for foodservice professionals, sponsored by Emmi Roth USA.

Fischer and Nitschke's recipe for Black Sambuca and Buttermilk Blue® Cake earned the pair a \$1,000 cash prize, as well as a trip for two to Monroe, Wisconsin, including airfare, hotel and a VIP tour of Emmi Roth USA's creamery, curing cellars, and Culinary Education Centre. The pair will also be profiled in the summer edition of Culinary Connections, Emmi Roth USA's foodservice newsletter.

A panel of Emmi Roth USA officials and Corporate Chef selected the winning recipe from a variety of submissions from nine states based on its creativity, uniqueness and flavor. The Black Sambuca and Buttermilk Blue® Cake beat out a host of recipes, ranging from soups and salads to pasta, mousse and a range of desserts. The winning recipe is featured on the company website www.emmirothusa.com under the Roth – US Specialties section.

“We were impressed with the variety of dishes and thank all of the chefs who took the time to submit an entry. All of them were delicious,” said Evan Topel, Corporate Chef at Emmi Roth USA. “The Black Sambuca and Buttermilk Blue® Cake was amazingly creamy and rich, very decadent. It was so good, we went back for seconds and thirds.”

Perfect for culinary applications, Buttermilk Blue® is a classic, well-balanced, tangy blue. Chefs such as Fischer, a semi-finalist for the 2011 James Beard Foundation's Best Chef in the Midwest, and Nitschke, who began his restaurant career at age 14, love it for its sophisticated, yet approachable flavor profile. Fischer and Nitschke offer a globally-inspired menu with a Midwestern base at Hotel Donaldson in Fargo. They invite everyone to try their dishes, made with “Midwestern pride.”

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About Emmi Roth USA, Inc.

Emmi Roth USA, a subsidiary of Emmi Group, is a leading provider of specialty and artisan cheeses and premium fresh dairy products. Our expansive portfolio includes award-winning cheeses from Switzerland, Europe, and the United States, each crafted with pride from the freshest local milk. Key cheese brands include Kaltbach cave-aged, Grand Cru® and Buttermilk Blue®. Our specialty dairy products include Swiss Premium Yogurt and Caffè Latte, Emmi's chilled coffee drink crafted with fresh roasted coffee and the finest milk. Tradition and innovation balance perfectly to deliver distinctive offerings of the highest quality to the retail and food service trades. For more information on Emmi Roth USA and our impressive product assortment and innovative solutions, visit www.emmirothusa.com.

About Emmi

Emmi Group is the largest Swiss milk processor and one of the most innovative premium dairies in Europe. In Switzerland, Emmi focuses on the development, production and marketing of a full range of dairy and fresh products as well as the production, ageing and trade of primarily Swiss cheeses. Outside Switzerland, Emmi concentrates on brand concepts and specialties in European and North American markets. The primary focus in fresh products is on lifestyle, convenience and health products. In the cheese business, Emmi positions itself as the leading company worldwide for cheese from Switzerland. Emmi's customers are primarily the retail trade, the food service sector and the food industry. In 2009, Emmi achieved net sales of CHF 2.62 billion and employed some 3,525 people (full-time equivalents) in Switzerland and abroad.