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EMMI ROTH USA CELEBRATES NATIONAL GRILLED CHEESE MONTH WITH UNIQUE TAKES ON THE CLASSIC FAVORITE

(April 2, 2012 – Boonton, NJ): April marks National Grilled Cheese month and a perfect excuse to indulge in the classic hot, melty sandwich. Though the typical grilled cheese is undeniably delicious, Emmi Roth, one of the world's premier dairy companies and maker of specialty and artisan cheeses, is recommending that grilled cheese lovers try something new this April to build their repertoire and expand their cheese horizons.

Chef Regi Hise, Corporate Chef and Director of Culinary Development for Emmi Roth USA recommends options for making a grilled cheese that satisfies the craving for rich melted cheese but with a twist for a unique grilled cheese experience.

- **Deconstructed Grilled Cheese:** Take the elements of a grilled cheese, melted cheese and toasted bread and put them together in a new way. Grill pieces of crusty bread in butter and then dip chunks of them into cheese fondue. It's great for sharing and works for more than just bread, try dipping vegetables or cooked meats too.
- **Bread-free Grilled Cheese:** Most people would agree that the best part of the grilled cheese is the cheese, so why not enjoy it on its own. Raclette is a popular Swiss cheese that is traditionally served melted as a main dish. Special table-top grills made just for this cheese use tea lights to heat up a small surface just the right size for two slices of Raclette. Once the slices melt they slide right off the grill and are ready to eat. Emmi's pre-sliced Raclette cheese and Raclette grill, available online at shop.emmirothusa.com, make grilled cheese, in the most literal sense, a delicious possibility.

In addition to these unique takes on grilled cheese, Chef Hise suggests that incorporating ingredients like artisan breads, fruit and sweet or savory spreads can also help take one of the country's favorite sandwiches to the next level.

Emmi Roth USA provides a wide variety of fine Swiss-style cheeses great for use in recipes or on their own. You can find them at your local grocer and online at EmmiRothUSA.com.

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PRESS: For more information about Emmi of Switzerland, please contact Allison Greco at The S3 Agency: 973-257-5533 or agreco@theS3agency.com

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.

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