

**FOR IMMEDIATE RELEASE**

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**Emmi Roth USA Announces Winner of Grand Cru® Recipe Contest for  
Postsecondary Culinary Students**

MONROE, Wis. – [Emmi Roth USA](#), a leading provider of specialty cheeses, has announced the winner of its Grand Cru® Recipe Contest for Postsecondary Culinary Students. The contest, presented in conjunction with the [Center for the Advancement of Foodservice Education](#) (CAFÉ), challenged culinary students to create a unique and flavorful recipe highlighting Roth Grand Cru®, a classic Alpine-style cheese.

Alex Hartfelder, 21, of Brentwood, Tenn., submitted the winning recipe—Grand Cru® Pistachio Crisps with Spicy Red Pepper Jelly. As a second year student at Nashville State Community College, he has been cooking since age 10. Alex will soon realize one of his longtime culinary dreams and use the \$1,000 winning recipe prize for travel to an internship in Italy.

The winning recipe was inspired by his father’s favorite holiday cheese straws, which Alex traditionally prepares using Cheddar and walnuts. After sampling Grand Cru®, the smoothness and earthiness of the cheese inspired him to re-conceptualize his cheese straw recipe as a savory cracker with Grand Cru® and pistachios, rounded out with homemade pepper jelly. Emmi Roth USA judges were impressed with the sophisticated combination of sweet, savory and spicy flavors, praising the buttery texture and the Grand Cru® flavor that comes through in the cracker.

The recipe will be featured at the Emmi Roth USA [Cheese 4 Chefs](#) table at the National Restaurant Association (NRA) Show, May 18-21 in Chicago. “We are inspired by the creativity and passion all the students put into their recipe submissions and look forward to sharing the results with chefs from around the country next month at the NRA Show,” said Guido Kaelin, VP of Marketing & Procurement at Emmi Roth USA.

Second place went to Stefani Hodgson, a student at Lake Washington Institute of Technology in Kirkland, Wash., for her Grand Cru® Bruschetta with Smoked Chicken & Apricot Chutney. The judges enjoyed the reinterpretation of the timeless pairing of Grand Cru®, apricots and almonds, calling it “sweet and savory, simple yet refined.”

The winning student’s instructors—Marylou Tate at Nashville State Community College and Mimi Stockman at Lake Washington Institute of Technology—will each receive one free registration to a 2013 CAFÉ conference or workshop.

The winning recipes are included below and are also available on the Roth website: <http://www.rothcheese.com/recipes/>. For more information, contact Kirsten Jaeckle, Marketing Manager, at 608.845.5796 or email [kirsten.jaeckle@emmirothusa.com](mailto:kirsten.jaeckle@emmirothusa.com).

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### **About Emmi Roth USA, Inc.**

*Emmi Roth USA, a subsidiary of Switzerland based Emmi Group, is a leading provider of specialty cheeses and premium fresh dairy products. The expansive portfolio includes award-winning cheeses from the United States, Switzerland and Europe, each crafted with pride from the freshest local milk. Key cheese brands include Kaltbach™ cave-aged, Grand Cru® and Buttermilk Blue®. Our signature dairy product is Emmi Swiss Yogurt. 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](http://www.emmirothusa.com).*

### **Grand Cru® Pistachio Crisps with Spicy Red Pepper Jelly**

*Adapted from Alex Hartfelder, Nashville State Community College*

Yield: approximately 20 crisps

#### *Ingredients*

#### **Grand Cru® Pistachio Crisps**

3 ounces butter, room temperature  
½ teaspoon Dijon mustard  
8 ounces Roth Grand Cru®, finely shredded, room temperature  
1 cup all-purpose flour  
¼ teaspoon salt  
½ teaspoon baking powder  
¼ teaspoon ground chipotle chili pepper  
½ cup pistachios, shelled and coarsely chopped

#### **Spicy Red Pepper Jelly**

2 medium red bell peppers, pureed  
1 teaspoon Sriracha  
1½ tablespoons no-sugar-needed pectin  
½ cup white vinegar  
½ tablespoon butter  
½ teaspoon salt  
1½ cups sugar

#### *Method*

#### **Grand Cru® Pistachio Crisps**

- Preheat oven to 350° F.
- Cream butter; mix in Dijon mustard and **Grand Cru®**. Mix thoroughly.
- In a separate bowl, mix together flour, salt, baking powder, chipotle chili pepper and pistachios.
- Add dry ingredients to the butter and cheese mixture and knead until a smooth dough is formed.

- Roll dough on a floured surface to 1/8 inch thick.
- Using a round 2-inch cutter, cut dough into disks. Using a chili pepper shaped cutter (or paring knife), cut pepper shape into half of the disks.
- Bake disks on parchment lined baking pan for 15 minutes or until golden brown.
- Remove disks from oven and allow to slightly cool, then transfer to cooling rack until room temperature.
- Spread jelly onto base crackers and cover with pepper-cut disk.

### **Spicy Red Pepper Jelly**

- In a medium sauce pan, stir together peppers, Sriracha, pectin, vinegar, butter and salt.
- Boil for 5 minutes, stirring occasionally.
- Add sugar and boil for another 2 minutes, stirring constantly. Remove from heat and chill.

### **Grand Cru<sup>®</sup> Bruschetta with Smoked Chicken & Apricot Chutney**

*Adapted from Stefani Hodgson, Lake Washington Institute of Technology*

Yield: approximately 2 dozen appetizer portions

#### *Ingredients*

##### **Bruschetta**

3 tablespoons butter, melted  
 1 tablespoon fresh garlic, finely chopped  
 1 (8 oz) baguette, cut on the bias into ½ inch slices  
 ½ pound smoked chicken, thinly sliced  
 1 ½ cups **Grand Cru<sup>®</sup>**, shredded  
 ¼ cup sliced almonds  
 2 green onions (green tips only), thinly sliced on the bias (optional)

##### **Apricot Chutney**

¼ cup vegetable oil  
 1 ½ cups white onion, diced  
 3 jalapeño peppers, diced  
 1 tablespoon fresh ginger, diced  
 ¼ cup dark brown sugar  
 1 teaspoon dry mustard  
 1 ½ teaspoons ground cinnamon  
 ¼ teaspoon ground cloves  
 1 ½ cups apple cider vinegar  
 ¾ cup water  
 ¾ cup currants  
 2 (16 oz) cans apricots, pitted, drained and chopped  
 Salt to taste

#### *Method*

### **Bruschetta**

- Preheat oven to 425° F
- Combine butter and garlic in small bowl; brush one side of each slice of bread with butter mixture.
- Place bread on baking sheet buttered side up. Bake 5 minutes, turning once, then bake for 1 additional minute until golden brown. Remove baguette slices from oven.
- Top each slice of bread with ½ slice chicken folded in thirds, almonds, chutney and **Grand Cru**®.
- Bake for approx. 3 – 5 minutes, or until cheese is fully melted.
- Garnish with sliced green onions (optional).

### **Apricot Chutney**

- Heat oil in a large skillet; add onion, jalapeño and ginger and cook over medium-high heat until tender.
- Stir in remaining ingredients and bring to boil; reduce heat to simmer and cook uncovered for approx. 30 minutes or until liquid has evaporated.
- Cool chutney to room temperature and season with salt to taste.