

CASHEW ENCRUSTED BUTTERKÄSE

Chef/Owner Jose Gutierrez, Encore, Memphis

Yield: 4 servings

method

- Prepare Pineapple Wine sauce (recipe below).
- Dust **Landhaus Butterkäse** with flour and dip in egg. Repeat.
- Dip cheese in cashews, coating evenly. Lightly press cashews into cheese. Refrigerate for 30 minutes.
- Heat oil in a large skillet and sauté cheese on both sides until lightly browned (approx. 3 – 5 minutes each side).
- For service, top Cashew Encrusted Butterkäse with mixed baby greens. Drizzle with Pineapple Wine Sauce.

Pineapple Wine Sauce

- Combine all ingredients in a saucepan, bring to boil, reduce heat to simmer. Simmer to reduce by half. Strain sauce through a fine sieve.

ingredients

- 4 three-ounce slices **Landhaus Butterkäse**
- ½ cup all-purpose flour
- 1 egg, beaten
- ½ cup cashews, chopped
- 2 tablespoons peanut or vegetable oil
- 6 ounces mixed baby greens

Pineapple Wine Sauce

- 1 cup pineapple juice
- 1 cup sweet vermouth
- 1 cup dry red wine
- 2 shallots, minced
- 4 sprigs fresh thyme
- Salt to taste

“For a light lunch, I melt a slice of Butterkäse over toasted seven-grain bread. The combination is delicious and healthy. I also like to shred Butterkäse into scrambled eggs – the cheese gives the eggs a smooth, buttery flavor that can’t be beat.”

Steve McKeon,
President

