



*Chef Melissa Kelly's*  
**RECIPES FOR**

**ROUGETTE**  
**bon·fire**

## GRIDDLED CHEESE WITH BLOOD ORANGES & SAMBUCA

*Served with Arugula, Fennel, & Beet Salad with Tarragon*

**SERVES 4**

### CHEESE

- 2 pieces 3.2 ounce Rougette Bonfire Mild & Creamy Grilling Cheese (1 pack)
- 4 ounces Sambuca
- 2 blood oranges, peeled and cut into chunks

### SALAD

- 1 bunch baby beets, roasted, peeled and sliced
- 2 bunches arugula, preferably baby arugula
- 1 fennel bulb, shaved thin
- 1 tablespoon chopped fresh tarragon
- 1 tablespoon chopped fresh oregano
- Extra virgin olive oil
- Salt, freshly ground pepper, and oregano to taste

- ▶ On a griddle or on the grill in a heavy pan sear cheeses on both sides. Add blood orange pieces and deglaze pan with Sambuca.
- ▶ In a large bowl toss arugula with beets, fennel, and herbs.
- ▶ Divide salad among four plates and top each with a half of one of the cheeses. Drizzle with extra virgin olive oil and season with salt, pepper.





# MARINATED GRILLING CHEESE WITH ROMESCO SALAD

## **AND** SHERRY VINAIGRETTE

### SERVES 4

1 pint grape tomatoes  
Olive oil  
4 cups garden lettuces or mesclun greens  
1/2 cup smoked almonds, roughly chopped  
1 Package Rougette Bonfire Herb Marinated Grilling Cheese  
Romesco (see recipe)  
Sherry vinaigrette (see recipe)  
Extra virgin olive oil

- ▶ Preheat oven to 400°F. Place grape tomatoes on a sheet pan and drizzle with olive oil. Roast in the oven for five minutes.
- ▶ Grill Herb Marinated Grilling Cheese according to package directions. Divide among four plates and drizzle with Romesco.
- ▶ Toss greens with roasted tomatoes and sherry vinaigrette. Place alongside cheese and top salad with smoked almonds. Drizzle with extra virgin olive oil.

### ROMESCO

*Makes about 1 1/2 cups. Store any extra in the refrigerator and use on pasta or grilled vegetables.*

2 plum tomatoes, cut in half lengthwise  
1 large clove garlic  
Olive oil  
1 large roasted red pepper  
1/4 cup chopped toasted almonds  
1 teaspoon harissa  
1 teaspoon lemon zest  
1 tablespoon sherry vinegar  
1/2 cup extra virgin olive oil  
Salt and freshly ground pepper to taste

- ▶ Preheat oven to 400°F. Place tomatoes and garlic on a sheet pan and drizzle with olive oil. Roast 15-20 minutes or until browned and softened. Cool slightly before proceeding with recipe.
- ▶ Place tomatoes, garlic, roasted red pepper, almonds, harissa, lemon zest, and sherry vinegar in a food processor and process until smooth. With motor running, slowly pour olive oil in through feed tube until just combined.

### SHERRY VINAIGRETTE

*Makes about 1 1/2 cups. Store extra vinaigrette in the refrigerator.*

1/4 cup sherry vinegar  
1 teaspoon red wine vinegar  
1 teaspoon balsamic vinegar  
2 large shallots, peeled  
3/4 cup olive oil  
Salt and pepper to taste

- ▶ Place vinegars in a medium bowl. Mince shallots, adding them to the vinegar as you mince. Slowly whisk in olive oil until emulsified. Season with salt and pepper to taste.



# A CHEESE YOU CAN GRILL!

## WHAT IS IT?

- Rougette (pronounced roo-JET) Bonfire Grilling Cheese
- A mild & creamy cheese that can go directly on your grill!
- Like a brie for your barbecue!



## WHY IS IT SO GREAT?

- Give it a taste!
- Develops a crispy golden outside and warm, melted inside
- Will not stick or melt into the grill - no mess!
- An excellent grilling option for vegetarians and cheese lovers
- 100% natural - no preservatives, stabilizers, or additives
- Lactose-free, gluten-free, vegetarian, and made with rBST-free milk

## WHAT DO I DO WITH IT?

- Cheese goes directly on the grill - just like a burger!
- Can be prepared in a skillet too if you don't have a grill
- Grill and make a real cheese burger or warm and cube it up into salads
- Grill and make a warm grilling cheese board with fresh fruits or grilled vegetables



# HOW TO PREPARE



1. Preheat grill to medium high heat.
2. Remove cheese from all wrapping.



3. Pierce cheese 3 times on each side.



4. Put cheese on grill and leave untouched for 5 minutes or until underside is golden.



5. Grill on the other side another 4 minutes more.



6. Remove from grill and place on cutting board.



7. Allow to cool 1 minute before cutting into 1/2 inch wedges.
8. Skewer cubes with toothpicks for sampling or offer samples in paper cups.

# A CHEESE YOU CAN GRILL!

## WHAT IS IT?

- Rougette (pronounced roo-JET) Bonfire Marinated Grilling Cheese
- A semi-soft cheese marinated in herbs and oil that can be grilled
- Like a feta in texture, creamier and less salty than Halloumi



## WHY IS IT SO GREAT?

- Give it a taste!
- Comes with convenient ready-to-grill and easy-to-serve pan
- Delicious Mediterranean profile of herbs: parsley, oregano, basil, ginger, thyme, chives, onions
- 100% natural - no preservatives, stabilizers, or additives
- Lactose-free, gluten-free, vegetarian, and made with rBST-free milk

## WHAT DO I DO WITH IT?

- Cheese goes into the pan and pan goes directly on the grill
- Can be prepared in the oven too if you don't have a grill
- Grill and make a sandwich or cube it up and add to salads or watermelon skewers
- Grill in pan until softened into a hot dip - a perfect appetizer for a crowd



# HOW TO PREPARE



1. Preheat grill to medium high heat.
2. Remove cheese from all wrapping.
3. Place cheese into pan.



4. Put pan on grill and leave untouched for 5 minutes or until cheese is bubbling on sides.



5. Hold pan with tongs and use narrow spatula to flip cheese. (Note: If cheese melts together and is difficult to flip, remove from grill and let cool before flipping.)



6. Grill on the other side another 4 minutes more.



7. Remove from grill and place pan on cutting board.



8. Allow to cool 1-2 minutes before dicing the cheese into 1/2 inch cubes.
9. Skewer cubes with toothpicks and allow customers to sample from the pan.