

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 SERRY VINAIGRETTE

SERVES 4

1 pint grape tomatoes

Olive oil

4 cups garden lettuces or mesclun greens1/2 cup smoked almonds, roughly chopped1 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 rBSTfree 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

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 rBSTfree 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

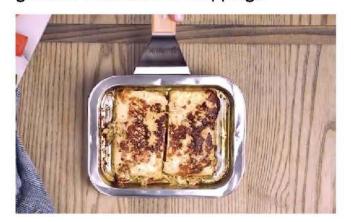
HOW TO PREPARE



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



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.)



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



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



Grill on the other side another 4 minutes more.



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.