

Michael Landis Cheese Pairings & Recipes

Recipe featured at the Aprons Cooking School – Cheese, Wine & Dinner

Emmi Le Gruyere Potato Stack paired with Federalist Lodi Zinfandel

Emmi Le Gruyère® AOP

Le Gruyère cheese enjoys a rich history dating back to the 12th century when Swiss cheesemakers began crafting this deeply flavorful cheese. Aged a minimum of 150 days and made with raw cow's milk. As Le Gruyère® AOP slowly matures in the cave-like atmosphere of our cellars, each wheel is delicately turned, lightly brined and brushed. This brings out the inimitable flavor featuring notes of candied walnuts, dried fruit and spice.

Federalist Lodi Zinfandel

There is no grape as markedly American as Zinfandel. And no place like Dry Creek Valley, with its potent heat by day and Pacific-cooled breeze by night, to bring forth that larger-than-life berry fruit character in every bottle. Dry Creek Valley, Zinfandel; Carignane 14.90% 16 months in 20% new oak barrels

Emmi Le Gruyere Potato Stack



Side Dish Prep 20 Mins Cooking time 35 Mins 6 to 8 Serving

- 4 Idaho potatoes, cut into 1/8 inch thick slices
 - 2 tablespoons chopped fresh thyme
 - 6 tablespoons butter, melted
 - Kosher salt and black pepper
 - 1 cup grated Emmi Le Gruyère® AOP cheese
1. Cut the potatoes using a mandolin or sliced thin.
 2. In a medium bowl, toss together the potatoes, thyme, butter, salt and pepper. Add the cheese and toss again. Layer the potatoes evenly among the prepared muffin tin, stacking the layers all the way to the top. The potatoes will shrink down as they cook.
 3. Cover with foil and place on a baking sheet. Transfer to the oven and roast for 20 minutes.
 4. Remove the foil and continue cooking another 15-20 minutes or until the potatoes are tender and golden. Serve immediately, sprinkled with a little sea salt.

More Cheese recipes and pairings can be found at www.mdlandis.com