

CLASSIC CHEF SALAD WITH JARLSBERG®

INGREDIENTS

- 200 g Jarlsberg
- 200 g cooked ham
- 4 tomatoes
- 4 boiled eggs
- 4 slices of bread for croutons
- 2 or more types of lettuce
- Salt and pepper

VINAIGRETTE

- Whisk together:
- 50 ml extra virgin olive oil
 - 50 ml neutral oil (grapeseed, sunflower, canola)
 - 1 TSP hot mustard
 - 1 finely chopped shallot
 - 2 TBSP lemon juice

DIRECTIONS

Slice Jarlsberg and ham into matchsticks; cut tomatoes and eggs into wedges.

Toast bread and cut into small cubes. Wash and tear lettuce into bite-size pieces.

In a large salad bowl, gently toss greens, Jarlsberg, ham, tomatoes, eggs and croutons. Season with salt and pepper, drizzle with vinaigrette and gently toss again to combine.



GRILLED PIZZA WITH JARLSBERG®, PROSCIUTTO AND FIGS

INGREDIENTS

- 454 g pizza dough
- 2 cups pizza or tomato sauce
- Flour for rolling
- 350 g Jarlsberg, coarsely grated
- 250 g thinly sliced prosciutto
- 8 dried figs, each cut into six wedges
- Dried red pepper flakes
- Pepper

DIRECTIONS

Preheat the grill and warm the pizza sauce. Divide the dough into the desired number of

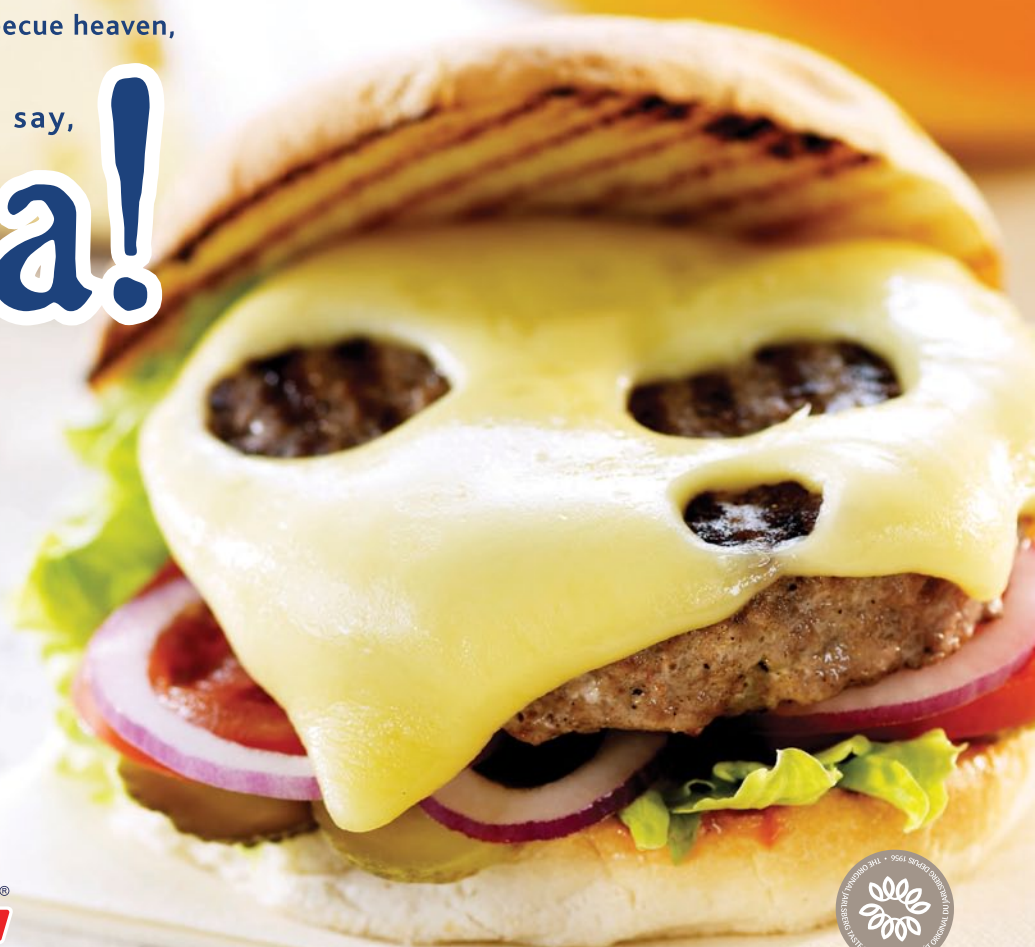
pizzas. On a floured surface, roll the dough into long, thin ovals, and spread them with sauce. Sprinkle a light layer of Jarlsberg over the sauce. Add a layer of prosciutto, and a second layer of cheese. Dot with fig pieces, then season with red pepper flakes and pepper. Reduce the grill heat to minimum, slide the pizzas onto the grill, and close the lid. Cook for 3-5 minutes, or until the crust is lightly charred and the cheese is melted.



Your burger and the meltingly mellow, slightly nutty taste of Jarlsberg is a match made in grill heaven. It's the unique Norwegian cheese that's amazingly versatile. And, ja, it's really, really good.

All those in favour
of taking
your cheeseburger
to new heights
of barbecue heaven,

say,
Ja!



For recipes go to jarlsberg.ca

