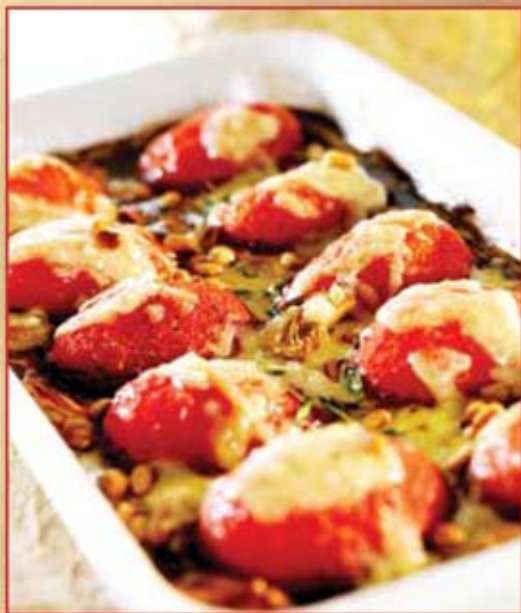


## TOMATO BAKE WITH JARLSBERG, BASIL AND PINE NUTS

- 8 tomatoes
- 100 g shredded **Jarlsberg**
- 50 mL balsamic vinegar
- 4 cloves garlic, minced
- 100 mL extra virgin olive oil
- 4 TBSP chopped fresh thyme
- 50 g roasted pine nuts
- Fresh basil leaves
- Salt and pepper

Preheat oven to 350°. Cut tomatoes in half and toss to coat with balsamic vinegar, olive oil, garlic, thyme, salt and pepper. Arrange face up in a pan and bake for 15 minutes. Let cool slightly. Remove the skin from the tomatoes, sprinkle on shredded Jarlsberg and put under the broiler for 5 minutes. Garnish with roasted pine nuts and basil leaves. Serve with fresh bread as a main course, or as a starter or side for fish or meat.



## JARLSBERG FRENCH ONION SOUP

Serves 4

- 4 slices toast
- 4 slices **Jarlsberg**
- 8 medium white and/or yellow onions, chopped
- 8 cups chicken stock
- 4 TBSP butter
- 2 TBSP thyme, chopped
- Salt and pepper

In a deep pot, sauté onions in butter over low heat for about 30 minutes until they are soft, golden brown and beginning to caramelize. Add chicken stock and thyme. Simmer for 15 more minutes. Season with salt and pepper, to taste. Ladle soup into 4 ovenproof soup bowls, top with toast and Jarlsberg slices. Broil in the oven for 10 minutes, or until the cheese is bubbly and golden brown.

