

# FOUNDER 56™ EMMENTALER RECIPES

## *Reuben Sandwich*

Delicious Sandwich made with Founder 56™ Emmentaler Swiss Cheese



### *Ingredients*

- 2 slices rye & pumpernickel swirl bread
- 4 oz. corned beef, thinly sliced
- 2 slices Founder 56™ Emmentaler Swiss
- Thousand Island dressing
- Sauerkraut

### *Instructions*

1. Preheat a skillet or griddle on medium heat.
2. Lightly butter one side of each of the bread slices.
3. Spread Thousand Island dressing on one side of one slice of bread.
4. Place the slice of bread with the buttered side on the bottom.
5. Layer the ingredients in the following order: one slice of Swiss, corned beef, sauerkraut, and the other slice of Swiss. Top with the second slice of bread with the dressing inside the sandwich.
6. Grill the sandwich until each side is a pleasing golden brown. Serve hot.

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## *Fondue with Founder 56™ Emmentaler and Gruyere*

Delicious pieces of French bread speared on a fondue fork.



### *Ingredients*

- 1 lb. Founder 56™, shredded
- ½ lb. Gruyere, shredded
- 2 cups buttermilk
- 1 garlic clove
- ¼ cups dry white wine
- 3 Tbsp. cornstarch
- 3 small whisky glasses of kirsch
- Ground white pepper
- ¼ tsp. ground nutmeg

### *Suggested Dippers*

- 1 loaf French bread, cut into cubes
- Assortment of raw vegetables cut into bite-size pieces: broccoli, cauliflower, carrots, cherry tomatoes
- Thin slices of apple
- Steamed red potatoes, cut into bite-size chunks

### *Instructions*

1. Rub a heavy stainless-steel saucepan or heatproof clay fondue pot with split garlic clove.
2. Dissolve the cornstarch in the kirsch.
3. Put the cheese and wine into the pan and slowly bring to a boil, stirring constantly.
4. When the cheese is completely melted, add the kirsch and cornstarch mixture, stirring vigorously.
5. Continue to cook.

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6. Season with white pepper and ground nutmeg.
7. Serve over an alcohol lamp. The cooking should continue on low heat.
8. Stir constantly with small pieces of French bread speared on a fondue fork.
9. P.S. Whoever loses his bread in the fondue, must kiss the person sitting next to them.

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## *Founder 56™ Emmentaler Queso Cheese Dip*



### *Ingredients*

- 2 cups shredded Founder 56™ Emmentaler
- 1 cup shredded sharp cheddar cheese
- 1 tablespoon butter
- 1 small onion, finely diced
- 1 jalapeño pepper, seeded and finely diced (optional, for heat)
- 2 cloves garlic, minced
- 1 tablespoon all-purpose flour
- 1 ¼ cups milk (whole milk works best)
- 1 teaspoon ground cumin
- Salt and pepper to taste
- Fresh cilantro (optional, for garnish)
- Tortilla chips for serving

### *Instructions*

1. Sauté the vegetables:

In a medium saucepan, melt the butter over medium heat. Add the diced onion, jalapeño (if using), and garlic. Cook, stirring frequently, for about 3-4 minutes, until the onion becomes soft and translucent.

2. Make the roux:

Stir in the flour and cook for another 1-2 minutes, stirring constantly, until the flour is lightly browned.

3. Add the milk:

Slowly whisk in the milk, ensuring it's well blended with the flour mixture. Continue to stir until the mixture thickens, about 2-3 minutes.

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## 4. Melt the cheese:

Reduce the heat to low. Gradually add the shredded Founder 56™ Emmentaler and sharp cheddar cheese to the milk mixture, stirring constantly until the cheese is fully melted and smooth. If the dip is too thick, you can add more milk, a little at a time, to reach your desired consistency.

## 5. Season the dip:

Stir in the ground cumin and add salt and pepper to taste. If you like extra heat, you can also add a pinch of chili powder or cayenne.

## 6. Serve and garnish:

Remove from heat and transfer the queso to a serving bowl. Garnish with fresh cilantro, if desired, and serve warm with tortilla chips.

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## Founder 56™ Emmentaler Tacos



### Ingredients

- 1 lb. ground beef (or chicken, pork, or your favorite protein)
- 1 small onion, diced
- 2 cloves garlic, minced
- 1 tablespoon olive oil
- 1 packet taco seasoning (or homemade: chili powder, cumin, paprika, garlic powder, onion powder)
- 1/4 cup water
- 8 small corn or flour tortillas
- 1 1/2 cups Founder 56™ Emmentaler, shredded
- 1 cup lettuce, shredded
- 1/2 cup tomatoes, diced
- 1/4 cup fresh cilantro, chopped
- 1/2 cup sour cream (optional)
- 1 avocado, sliced (optional)
- 1 lime, cut into wedges

### Instructions:

1. Cook the meat:

Heat the olive oil in a large skillet over medium heat. Add the diced onion and cook until soft, about 3 minutes. Add the garlic and cook for 1 more minute. Add the ground beef (or other protein) and cook until browned, breaking it apart with a spatula.

2. Season the meat:

Once the meat is browned, drain any excess fat. Stir in the taco seasoning and 1/4

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cup of water. Let the mixture simmer for 5 minutes, allowing the flavors to combine and the sauce to thicken.

3. Prepare the tortillas:

While the meat is simmering, warm the tortillas in a dry skillet or microwave until soft and pliable.

4. Assemble the tacos:

Lay the warm tortillas on a flat surface. Spoon a generous portion of the seasoned meat onto each tortilla. Top with shredded Founder 56™ Emmentaler, lettuce, tomatoes, and cilantro. Add a dollop of sour cream and a slice of avocado if desired.

5. Serve:

Serve the tacos with lime wedges on the side for a fresh squeeze of citrus before eating.

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## *Cascadia Quesadilla with Founder 56™ Emmentaler*



### *Ingredients*

- 2 large flour tortillas
- 1 ½ cups shredded Founder 56™ Emmentaler
- 1 cup cooked chicken breast, shredded (or your preferred protein)
- 1 small red onion, thinly sliced
- ½ cup bell peppers, thinly sliced
- ¼ cup fresh cilantro, chopped
- 1 tablespoon olive oil
- 1 avocado, sliced (optional)
- Salsa and sour cream, for serving
- Lime wedges, for garnish

### *Instructions:*

#### 1. Prepare the filling:

In a skillet, heat 1 tablespoon of olive oil over medium heat. Add the sliced onion and bell peppers, and sauté for about 5 minutes until they soften and begin to caramelize. Add the precooked shredded chicken and cook until heated through. Remove from heat and set aside.

#### 2. Assemble the quesadilla:

Lay one flour tortilla flat on a clean surface. Sprinkle half of the shredded Founder 56™ Emmentaler evenly over the tortilla. Add the cooked chicken, onions, and bell peppers on top of the cheese. Sprinkle fresh cilantro over the filling, and then top with the remaining cheese. Place the second tortilla on top.

#### 3. Cook the quesadilla:

Heat a large skillet or griddle over medium heat. Lightly oil the surface and carefully place the assembled quesadilla onto the skillet. Cook for 2-3 minutes on



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each side, or until the tortilla is golden brown and crispy, and the cheese is melted inside. Use a spatula to flip the quesadilla gently.

4. Serve:

Remove the quesadilla from the skillet and let it cool for a minute before slicing it into wedges. Serve with avocado slices, salsa, and sour cream on the side. Garnish with lime wedges for an extra burst of flavor.

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## *Founder 56™ Emmentaler Wine Tasting Flight*



### *Ingredients:*

- Founder 56™ Emmentaler
- Several flavors of wine

### *Wine & Cheese Pairings:*

#### 1. White Wine (Sauvignon Blanc or Chardonnay) + Founder 56 Emmentaler

- Flavor Profile: The crisp acidity and citrus notes of a Sauvignon Blanc or the buttery richness of a Chardonnay complement the nutty, creamy texture of Founder 56 Emmentaler.

Serving Tip: Serve chilled in a stemmed glass, paired with thin slices of Founder 56, alongside pear or apple slices to enhance the fruity undertones.

#### 2. Rosé Wine + Founder 56 Emmentaler

- Flavor Profile: A dry or off-dry Rosé, with its berry and floral notes, pairs beautifully with the subtle sweetness of the cheese. The slight acidity cuts through the rich texture, creating a balanced bite.

Serving Tip: Serve slightly chilled, paired with small cubes of Emmentaler and a side of fresh strawberries or raspberries.

#### 3. Red Wine (Pinot Noir or Merlot) + Founder 56 Emmentaler

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- Flavor Profile: The earthy and fruity notes of Pinot Noir or the soft tannins of Merlot enhance the smooth, nutty flavors of the cheese.

Serving Tip: Serve at room temperature, paired with thin wedges of Emmentaler, walnuts, and dried cherries for a perfect balance of flavors.

## *Presentation:*

Cheese Board: Arrange slices or cubes of Founder 56 Emmentaler on a wooden cheese board. Add grapes, nuts, fresh figs, and a variety of crackers or artisanal bread.

Wine Flight: Pour small tasting portions of each wine into separate glasses, arranged in the order of light to bold—White, Rosé, and Red.

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## *Founder 56™ Grilled Cheese*



### *Ingredients*

- 4 slices of sourdough or your favorite bread
- 1 ½ cups shredded Founder 56™ Emmentaler cheese
- 4 tablespoons butter (divided)
- Creamy Tomato Soup

### *Soup Ingredients*

- 2 tablespoons olive oil
- 1 small onion, diced
- 2 cloves garlic, minced
- 1 (28-ounce) can of crushed tomatoes
- 1 ½ cups vegetable broth (or chicken broth)  
½ cup heavy cream (or milk for a lighter version)
- 1 teaspoon dried basil (or fresh basil leaves for garnish)
- 1 teaspoon sugar (optional, to balance acidity)
- Salt and pepper to taste

### *Instructions:*

1. Butter the bread:

Melt 2 tablespoons of butter. Using a brush or spoon, generously spread the melted butter on one side of each slice of bread.

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2. Assemble the sandwich:

Place a generous amount of shredded Founder 56 Emmentaler between two slices of bread, with the buttered side facing out.

3. Heat the pan:

In a skillet, melt the remaining 2 tablespoons of butter over medium heat. Place the sandwich into the hot, buttered pan.

4. Cook the sandwich:

Cook for 3-4 minutes on each side, pressing down lightly with a spatula, until the bread is golden brown and the cheese is fully melted.

5. Serve:

Slice the grilled cheese in half and serve immediately alongside the tomato soup.

## Creamy Tomato Soup

### Instructions:

6. Sauté the aromatics:

Heat olive oil over medium heat in a large pot. Add the diced onion and sauté for about 5 minutes, until softened. Add the garlic and cook for another minute.

7. Add tomatoes and broth:

Stir in the crushed tomatoes and vegetable broth. Bring the mixture to a simmer and let it cook for 10-15 minutes to develop the flavors.

8. Blend the soup:

Using an immersion blender (or carefully transfer the soup to a blender), blend until smooth.

9. Finish with cream:

Stir in the heavy cream and dried basil. Season with salt, pepper, and sugar if needed. Let the soup simmer for another 5 minutes.

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10. Serve:

Ladle the soup into bowls and garnish with fresh basil, if desired. Serve with the grilled cheese for dipping.

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## *Founder 56™ Emmentaler Quiche*



### *Ingredients:*

#### For the Crust:

- 1 ¼ cups all-purpose flour
- ½ teaspoon salt
- ½ cup cold unsalted butter, cut into small cubes
- 3-4 tablespoons ice water

#### For the Filling:

- 1 ½ cups shredded Founder 56™ Emmentaler cheese
- 6 large eggs
- 1 cup heavy cream
- 1 cup whole milk
- 1 small onion, finely diced
- 1 tablespoon olive oil
- 1 cup cooked spinach (or other vegetables like mushrooms or zucchini)
- 4 slices of cooked bacon, crumbled (optional)
- Salt and pepper to taste
- Fresh herbs for garnish (like chives or parsley)

### *Instructions:*

1. Prepare the Crust:

Mix the dry ingredients:

In a large bowl, whisk together the flour and salt.

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2. Add the butter:

Add the cold butter cubes and, using a pastry cutter or your fingers, blend until the mixture resembles coarse crumbs.

3. Add the water:

Gradually add the ice water, one tablespoon at a time, and mix until the dough just comes together. Form the dough into a disk, wrap it in plastic wrap, and refrigerate for at least 30 minutes.

4. Roll the dough:

Preheat your oven to 375°F (190°C). Roll out the dough on a lightly floured surface to fit a 9-inch pie dish. Gently press the dough into the dish and trim any excess around the edges.

5. Blind bake the crust:

Prick the crust with a fork and place parchment paper over the dough. Fill with pie weights or dried beans. Bake the crust for 10 minutes, then remove the weights and bake for another 5 minutes, until lightly golden.

6. Prepare the Filling:

Sauté the onions:

In a skillet, heat the olive oil over medium heat. Add the diced onion and sauté until softened and slightly golden, about 5 minutes. Set aside.

7. Mix the eggs and cream:

In a large bowl, whisk together the eggs, heavy cream, and milk until smooth. Season with salt and pepper.

8. Assemble the quiche:

Spread the sautéed onions, cooked spinach, and bacon (if using) evenly over the pre-baked crust. Sprinkle the shredded Founder 56 Emmentaler cheese over the top. Pour the egg mixture over the fillings, ensuring everything is well distributed.

9. Bake the quiche:

Bake the quiche at 375°F (190°C) for 35-40 minutes, or until the filling is set and the top is golden brown.



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10. Garnish and serve:

Let the quiche cool slightly before slicing. Garnish with fresh herbs like chives or parsley, and serve warm or at room temperature.

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## Founder 56™ Cheese Pizza



### Ingredients:

#### For the Dough:

- 2 ¼ teaspoons active dry yeast (1 packet)
- 1 ½ cups warm water (about 110°F/45°C)
- 3 ½ to 4 cups all-purpose flour
- 2 tablespoons olive oil
- 1 teaspoon salt
- 1 teaspoon sugar

#### For the Toppings:

- 2 cups shredded Founder 56™ Emmentaler cheese
- ½ cup pizza sauce or marinara sauce
- 1 tablespoon olive oil (for brushing the crust)
- Fresh basil leaves (optional, for garnish)

### Instructions:

#### 1. Prepare the Dough:

Activate the yeast:

In a small bowl, dissolve the sugar in warm water. Sprinkle the yeast over the water and let it sit for 5-10 minutes until it becomes frothy.

#### 2. Mix the dough:

In a large bowl, combine the flour and salt. Add the activated yeast mixture and olive oil. Stir until the dough comes together.

#### 3. Knead the dough:

Turn the dough onto a floured surface and knead for about 5-7 minutes, until smooth and elastic. If the dough is too sticky, add a little more flour.

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4. Let the dough rise:

Place the dough in a greased bowl, cover with a damp cloth, and let it rise in a warm place for about 1 hour, or until it has doubled in size.

5. Prepare the Pizza:

Preheat the oven:

Preheat your oven to 475°F (245°C). If you have a pizza stone, place it in the oven while it preheats.

6. Roll out the dough:

Once the dough has risen, punch it down and divide it in half if you want to make two smaller pizzas. On a floured surface, roll out the dough into your desired shape, making it about ¼ inch thick.

7. Assemble the pizza:

Transfer the rolled-out dough to a pizza stone or a baking sheet lined with parchment paper. Spread a thin layer of pizza sauce or marinara over the dough, leaving a ½-inch border around the edges for the crust.

8. Add the cheese:

Evenly sprinkle the shredded Founder 56 Emmentaler cheese over the sauce, covering the pizza completely.

9. Brush the crust:

Lightly brush the edges of the crust with olive oil to help it brown and become crispy during baking.

10. Bake the pizza:

Bake the pizza in the preheated oven for 12-15 minutes, or until the crust is golden brown and the cheese is melted and bubbly.

11. Garnish and serve:

Remove the pizza from the oven and let it cool slightly before slicing. Garnish with fresh basil leaves, if desired, and enjoy!

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## *Founder 56™ Emmentaler Sub Sandwich*



### *Ingredients:*

- 1 large sub roll or baguette
- 6-8 slices of Founder 56™ Emmentaler cheese
- 4-6 slices of deli ham or turkey (or your favorite deli meat)
- 1 small tomato, sliced
- 1 small red onion, thinly sliced
- 1 cup fresh lettuce leaves
- 1 tablespoon Dijon mustard or mayonnaise (optional)
- 1 tablespoon olive oil
- 1 tablespoon balsamic vinegar (optional, for extra flavor)
- Salt and pepper to taste
- Butter (optional, for toasting the bread)

### *Instructions:*

1. Prepare the roll:

Slice the sub roll or baguette in half lengthwise. If you prefer a toasted sandwich, lightly butter the inside of the bread and place it on a griddle or skillet over medium heat. Toast until golden and crispy, about 2-3 minutes.

2. Assemble the sandwich:

Spread Dijon mustard or mayonnaise (if using) on the inside of the toasted bread. Layer the Founder 56 Emmentaler cheese slices evenly across the bottom half of the sandwich.

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3. Add the meat and veggies:

Place the deli ham or turkey slices on top of the cheese. Then, add the tomato slices, red onion, and fresh lettuce leaves.

4. Season the sandwich:

Drizzle a bit of olive oil and balsamic vinegar over the vegetables if desired, and season with salt and pepper to taste.

5. Close and serve:

Place the top half of the bread over the fillings, press down gently, and slice the sandwich in half for easy serving.

6. Optional Add-Ons:

For extra flavor, you can add a few slices of avocado, pickles, or banana peppers. Serve the sandwich with a side of chips or a small salad for a complete meal.