



Swiss-style Potato Gratin

- 1 teaspoon butter
- 1 lb. potatoes, peeled and thinly sliced in rounds
- Pinch of salt and black pepper
- 2 cloves garlic, minced
- 8 oz. Raclette cheese, grated or thinly sliced
- 2/3 cup dry white wine
- 3 to 4 tablespoons milk

Preheat oven to 375°, Grease small casserole dish with butter. In medium bowl, gently toss potato slices with salt, pepper and garlic. Place a layer of potato slices in prepared dish. Sprinkle with generous amount of cheese.

Repeat with another layer of potatoes and more cheese. Top with remaining Potatoes.

Pour wine and milk over layered potatoes. Sprinkle the top with remaining cheese. Cover the dish with foil and bake for 30 to 40 minutes. Then, uncover and bake for an additional 15 to 20 mins. or until it's top is golden brown. Serve immediately.

From Anne Hoyt of Leelanau Cheese

353 calories (50% from fat), 20 grams fat (12 grams sat. fat), 24 grams carbohydrates, 19 grams protein. 271 mg sodium, 67 mg cholesterol, 598 mg calcium, 2 grams fiber.

Leelanau Cheese Tart

- 1 short crust pastry (about 12 oz.) for a 10 inch pie or your favorite pastry
- 6 oz. Parmesan cheese, grated
- 8 oz. Raclette cheese, grated or thinly sliced
- 2 eggs, separated
- 3 tablespoons flour
- 1 cup milk
- 1 cup half-and-half or sour cream
- Pinch salt & black pepper

Pinch Nutmeg

Preheat oven to 375°. Press the pastry into the bottom and up the sides of 10 inch pie plate. Prick the bottom and sides of crust with fork. Cover bottom with Parmesan and Raclette cheeses.

In medium bowl, combine egg yolks, flour, milk, half-and-half, salt, pepper and nutmeg. In separate small bowl, beat egg whites until firm. Fold egg whites into milk mixture and pour over cheeses.

Bake for 30 to 40 minutes; insert a knife in center until it comes out clean. Serve immediately. Makes 8 servings. Note: Store bought pie crusts also usable.

From Anne Hoyt of Leelanau Cheese

401 calories (63% from fat), 28 grams fat (14 grams sat. fat) 16 grams carbohydrates, 21 grams protein, 625 mg sodium, 114 mg cholesterol, 615 mg calcium, 1 gram fiber.

Short-Crust Pastry

1 ½ cups sifted, unbleached all-purpose flour

½ teaspoon salt

8 tablespoon chilled unsalted butter, cut into pieces

3 to 4 tablespoon ice water

In large bowl, combine flour and salt. Using the tips of your fingers, squeeze the butter pieces and flour together until mixture forms pea-sized pieces. Add water one tablespoon at a time, mixing with your fingers until mixture forms larger clumps of dough. Gather lumps into a ball. Roll out pastry to fill pie plate.

Adapted from "The making of a Cook" by Madeliene Kamman (William Morrow, \$40)

La Tarte Flambe

4 oz. Fromage Blanc

6 oz. pizza dough

½ oz. flour

1 ½ teaspoon salt

2 teaspoons canola oil

3 oz. chopped onions

3 oz. bacon, cubed

2 oz. sour cream

Preheat oven to 400°. Press pizza dough into buttered pie dish or pizza pan. In separate bowl, mix cheese, sour cream, flour and oil into creamy mixture. Spread mixture on dough with wooden spatula. Sprinkle with onions and bacon. Cook for 15 min. or until golden brown.

Anne's Croute Au Fromage

½ teaspoon olive oil
2 eggs, sepeated
1 cup milk
1 clove garlic, minced
Pinch of salt & black pepper
Pinch of nutmeg
8 oz. Raclette cheese. Grated or thinly sliced
1 cup dry white wine
2 large slices day old dense bread

Preheat oven to 425°. Grease 8 x 8 inch baking dish with olive oil. Set aside.

In small bowl, blend egg yolks with milk, parlic, salt, pepper and nutmeg. In separate bowl, beat egg white until firm. Fold egg whites and cheese into egg yolk mixture.

In shallow dish or pie plate, pour wine and very lightly soak bread. Place bread in bottom of baking dish. Cover with egg- cheese mixture. Bake for 10 to 15 minutes or until slightly puffed and golden on top.

Serve immediately

From Anne Hoyt of Leelanau Cheese

354 calories (61% from fat), 24 grams fat (13 grams sat. fat), 10 grams carbohydrates, 23 grams protein, 375 mg sodium, 177 mg cholesterol, 669 mg calcium, trace of fiber.

Leelanau Cheese Fondue

1 clove garlic, peeled and halved
½ cup Riesling or other dry white wine
1 teaspoon lemon juice
8 oz. Swiss Emmentaler cheese, grated
14 oz. Raclette cheese, grated
4 tablespoons Kirsch
Pinch of nutmeg
2 pound baguette or other crusty white bread

Rub the interior of the stainless steel fondue pot with garlic halves, then discard them. Place the fondue pot over medium heat, add wine and gently heat about 5 minutes. Add the lemon juice, and Emmentaler and Raclette cheeses. Bring to a boil, stirring constantly.

When the cheese is melted, stir in the kirsch and cornstarch. Season with black pepper and nutmeg. Stir to blend thoroughly.

To serve, place the fondue pot over the flame. Each person should give the fondue a stir when dunking the bread cubes, as this keeps the fondue creamy.

Make 4 servings; analysis based on ¼ cup of cheese mixture with bread cubes.

From Anne Hoyt of Leelanau Cheese

423 calories (38% from fat), 18 grams fat (10 grams sat. fat), 41 grams carbohydrates, 22 grams protein, 620 mg sodium, 54 mg cholesterol, 573 mg calcium, 2 grams fiber