



Season 1
THE COOL & SWEET CHEESE EXPERIENCE

THE DELICIOUS EMMENTAL RECIPE

By Chef Anton Isakov

When Swiss Emmental meets berries & white chocolate

The challenge of Chef Isakov was to create a special recipe with Swiss Emmental cheese. He decided to draw his inspiration from European countries close to Switzerland, and focused on Italia. In Italian cuisine, we find all types of delicious pasta recipes, and one specialty is to season and stir pasta onto the whole parmesan cheese wheel just before serving it. So the cheese can melt when it comes into contact with the hot pasta, turning it into a sauce. Chef Anton ISAKOV was inspired by this tradition and created this cheese dessert recipe by integrating this beautiful and special technique, replacing the parmesan with a white chocolate “wheel” to further enhance the flavor of the cheese.

Check out Chef Anton Isakov’s recipe by watching the video and you can try to meet the challenge to cook it on your own! Feel free to integrate your own traditional and favorite ingredients into this unique recipe to make it your own. Carrier Transicold invites you to share your recipe with us by sending your written recipe, pictures and/or video to the following email address: GPCARCTEMARKETING@carrier.utc.com

Ingredients:

Swiss Emmental 300gr
White chocolate 4kg
Lavender 10gr
Saffron 4mg
Honey 70ml
Berries (strawberries & raspberries) 200gr
Peach 1
Spices (Cinnamon, cloves ground) 2gr
Butter 30gr
Cream 200gr
Fresh and fine herbs mix (melissa, mint, tarragon) 20gr
Amaretto 30 ml
Salt



Follow the steps:

Create your white chocolate wheel

First melt the chocolate then add lavender and saffron. Then pour it into a circular deep mold, lined with a film. Cool it in the refrigerator until completely solid (2-3 hours) and gently remove from the mold.

Prepare the filling

Melt the honey in a frying pan and fry the berries in it. Then warm the Amaretto liquor and pour into the frying pan, which will cause it to catch fire. While the liquor is burning, add the spices and then add the butter to thicken the sauce. Take off the stove and immediately place the cooked berries with honey in the center of the white chocolate wheel and stir it gently, mixing the melting chocolate into the cooked berries. Thus, the white chocolate is melting in contact with the hot berries and forms a funnel on top of it.

Create the Cheese pasta

Cut half of the Swiss Emmental cheese (150gr) into cubes, in a bowl mix together the cheese, the cream and a pinch of salt and boil it in water, heat it up to 70° C. Then drain the water, stir the melted cheese until it becomes homogeneous and roll it in a thin layer on a silicone rug. Put in the freezer, and once frozen, cut it into tagliatelle pasta shape using a rolling pizza knife.

Do your own instant ice cream:

Melt the Swiss Emmentaler with cream, mix it with a blender to get a smooth consistency. Then, pour the mixture on a marble tile cooled to -50°C, and mix until it becomes the consistency of ice cream. Finally scratch it until forming an ice cream quenelle (scoop).

Finalize the dessert!

Place the berries seasoned with white chocolate in a hollow plate, gently take the Emmental tagliatelle and put it on the berries and then drop the ice quenelle on top. Finally add some Emmental slices beside the ice cream quenelle.

As decoration, you can use fresh berries, flowers and herbs (melissa, mint, tarragon).

Enjoy!

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