

## VALAIS FENDANT CRÈME SOUP WITH ALP CHEESE PRUSSIANS

09<sup>TH</sup> MARCH 2016

CHALET HOTEL SCHÖNEGG, ZERMATT – RECIPE FROM CHEF REINHOLD WROBEL



### INGREDIENTS

30g	butter
50g	shallots
50g	leeks, white portion
30g	peeled celery
1dl	Valais Fendant
1l	veal stock; vegetable stock for vegetarian version
1dl	cream
Some	salt, pepper, sugar, lemon juice

### PREPARATION

Braise shallots, leek and celery in butter until transparent. Add 2/3 of the white wine, and bring to boil briefly. Fill with the selected stock and reduce by 1/3 over a low temperature. Then add the cream and boil briefly. Puree this soup base with an immersion blender and strain through a fine sieve. Bring to a boil once again and, if necessary, thicken with



*Zermatt. No matter what*

cornstarch mixed until smooth in cold water. Adjust the taste of the nearly complete soup with pepper, salt, sugar and lemon juice and refine with the remaining good Valais Fendant wine.

## **PREPARATION ALP CHEESE PRUSSIANS**

1 roll pastry of	good puff
200g	Valais Alp cheese cut into thin slices
1 teaspoon of	fresh dried thyme
1	egg

Unroll the puff pastry onto a work surface and brush the flat surface with a whisked egg. Sprinkle with thyme and spread the cheese over the entire surface evenly. Then roll the puff pastry from one side halfway across and repeat from the opposite side with the two rolls touching in the centre. Cool the roll in the refrigerator for 15 minutes, while preheating the oven at 195°C. Then cut this roll into 8 mm slices and place on release paper spread on a baking sheet leaving enough distance in between each. Bake for about 8-12 minutes on the middle rack. Serve warm from the oven with the Valais Fendant Crème Soup.

## **WINE RECOMMENDATION**

A suitable wine for this dish is Fendant Vieilles Vignes Blanc out of the Clos les Corbassières from the Domaine Cornulus wine cellar.

## **TIPS FOR THE CHALET HOTEL SCHÖNEGG**

The Chalet Hotel Schönegg is located above the roofs of Zermatt and offers a breath-taking view of the Matterhorn over the town. The restaurant is easily and quickly reached from the village through the tunnel and the hotel's own lift.

This property stands out with its excellent and sophisticated cuisine, which is made up of a mix of Swiss dishes each with a slight taste of Asia. Wine lovers do not come up short in the Schönegg; besides top international wines, the wine list triumphs with first-class vintners from Valais. This includes one or the other rarity as well.

Make reservations for a unique tête-à-tête with the Matterhorn!