

GOMMER CHOLERA

12 APRIL 2016

PARKHOTEL BEAU SITE, ZERMATT – RECIPE FROM THE CHEF DE PARTIE -
ENTREMETIER DANIEL STRUVE



INGREDIENTS

1 kg	potatoes
80 g	unsalted butter
2 large	onions
3	apples
200 g	spicy, organic Bio Gommer cheese (grated)
500 g	ready puff pastry
1	egg yoke
Pinch of	salt, flour

PREPARATION

Cook the potatoes in their skins until well-done, allow to cool off, peel them and cut into slices. Peel the onions and cut into strips. Quarter the apples, remove the seeds and cut into strips. Heat butter in a frying pan. Add the onions and fry. Add the potatoes and apples after about 2 minutes and fry until everything is golden.

Allow to cool in a bowl. Then add the cheese and salt to taste. Divide the puff pastry into pieces according to the package instructions and line the 20 cm springform pan. Dust with



Zermatt. No matter what

flour and pour the cooled onion-apple mix into the pan. Then cover with the other half of the puff pastry, pinch the sides together, and brush on the egg yoke.

Preheat the oven at 180°C and bake the Cholera for about 35 minutes. Release the Cholera from the form after the baking.

WINE RECOMMENDATION

2012 Assemblage noble du PARKHOTEL BEAU SITE, Cave Fin, Bec Sion
Cabernet Sauvignon, Merlot & Diolinoir

This wine has a long finish with similar nuances to Bordeaux and stands out through its beautiful body.

TIPS FOR THE BEAU SITE PARKHOTEL

That the kitchen team under the direction of Burkhard Sattler spoils our guests every day with fine delicacies. Enjoy the sun and a view from our wonderful panorama lounge terrace while doing so!