



Recipes for love.



Creative cooking with SWISS SCHABZIGER® 2005.



Cow's milk in its ultimate form. Those who value natural and healthy products will be excited by SWISS SCHABZIGER® cheese. For centuries this virtually fat-free cheese has been manufactured to the same recipe, consisting of skimmed cow's milk, salt and blue fenugreek. SWISS SCHABZIGER® is particularly appreciated by connoisseurs as an aromatic, spicy and flavorsome original product that is ideal for grating, spreading, seasoning and dipping. Creative cooks all over the world value it as a light ingredient or as a tangy seasoning for their special creations. However, it's not just its taste that's unique – its distinctive conical shape ("Zigerstöggli") has remained the same for centuries.



Good things take time to mature. How does SWISS SCHABZIGER® actually get its unmistakable taste? Schabziger is still being produced today according to the same principle as a thousand years ago. Fresh, skimmed cow's milk from the Glarner mountains is heated to over 90 °C. The lactic acid culture is slowly and patiently mixed in and the milk separates into curd, which contains all the protein, and whey. The fresh curd releases the whey into flat basins and cools down before undergoing an initial ripening stage in the fermenting vat for a total of 4–12 weeks. This raw curd is subsequently squashed, mixed with salt and then stored for further ripening for three to eight months in silos. Only now is the fenugreek added which gives the SWISS SCHABZIGER® its characteristic green color and inimitable taste.

INGREDIENTS

Fried chicken:

4 chicken breasts, skinless
Salt and pepper to taste
1 Tbsp flour
2 eggs
2 Tbsp grated Parmesan or
other grated cheese
1/2 cone grated Schabziger
2 Tbsp whipped cream
12 Tbsp breadcrumbs
5 Tbsp cooking fat

Cucumber salad:

1 cucumber
3 Tbsp sour cream
5 Tbsp chives chopped
1 tsp olive oil
2 Tbsp white wine vinegar
Salt, pepper, chili to taste

Schabziger fried chicken



Fried chicken – direction: Sprinkle salt and pepper over chicken breasts and dip in flour. Mix together thoroughly eggs, Parmesan, Schabziger and cream. Dip chicken breasts in mixture and then in breadcrumbs. Heat the fat and fry the chicken at moderate heat for about 10 minutes until a golden yellow color. **Cucumber salad:** Peel cucumber, remove the seeds and cut into wafer-thin slices. Mix together sour cream, chives, olive oil and vinegar. Add the cucumber slices to the mixture. Season to taste.



THICKENED SAUCE

This sauce is ideal for preparing in advance in large quantities as it can easily be stored for several weeks in the fridge. Step 1: 1 small garlic clove finely chopped, 1 level tablespoon mustard, 12 Tbsp milk = 1dl, 2 tablespoons grated Schabziger, pinch of salt and a little pepper. Bring all ingredients to the boil. Step 2: Mix 1 tablespoon cornflour with a little cold milk. Add to the mixture and bring to the boil again. Step 3: Remove sauce from heat and mix with the blender until just lukewarm. First add 12 Tbsp rapeseed or sunflower oil and then 50 ml herb or aromatic vinegar. Check seasoning. Recipe makes approx. 250 ml sauce (serves 4).

Salad sauces with Schabziger

VINAIGRETTE INGREDIENTS

1 small garlic clove,
finely chopped
2 Tbsp onions, finely chopped
1 tsp mustard
8 Tbsp olive oil
2 Tbsp red wine vinegar
1 tsp balsamic vinegar
2 Tbsp grated Schabziger
2 Tbsp cream
Salt and pepper to taste

Vinaigrette – direction: Mix all ingredients thoroughly in a bowl until they form a creamy, homogenous sauce. Check seasoning. Tips: To make the sauce thinner, add lukewarm water. Sprinkle grated Schabziger over the salad at table.

Schabziger pasta

INGREDIENTS

12 oz large “elbow”

macaroni pasta

1 large onion cut into thin rings

Butter

400 ml single cream

4 Tbsp cream cheese

1 cone finely grated (Stöckli) Schabziger:

have for the sauce, rest for sprinkling

at the table

Salt, freshly ground

black pepper to taste

nutmeg, Tabasco®

Milk, finely chopped parsley



Direction – Cook pasta in salted water until al dente. Meanwhile cook the onion rings gently in butter. Bring cream to a boil in a separate pan. Add the cream cheese and allow to melt slowly. Add the grated Schabziger and let simmer until it forms a creamy sauce. If it becomes too thick, add milk. Season with salt, pepper, a pinch of freshly grated nutmeg, Schabziger and Tabasco®. Finally add a tablespoon of butter. Add the well-drained pasta immediately to the hot sauce and mix quickly. Serve on pre-heated plates and garnish with the onion rings and parsley. Serve with steamed, caramelized apple wedges or a salad. Tip: At table guests can add more grated Schabziger – and more flavor – to their meal.



Direction – Simmer the meat in the stock for 2 hours.
Vinaigrette: Dice all vegetables into small cubes, boil for very short time, allow to cool. Mix the vegetables with the Schabziger, oil, balsamic vinegar, herbs and seasoning. To serve: Cut meat into slices, arrange vinaigrette over the meat. **Accompaniment:** Potatoes.

INGREDIENTS

20 oz veal

2 liters vegetable stock

Vinaigrette:

3 Tbsp carrots

4 Tbsp celery

5 Tbsp leeks

4 Tbsp fennel

1 Tsp tomatoes

(pulp removed)

5 Tbsp grated Schabziger

8 Tbsp olive oil

3 Tbsp white

balsamic vinegar

Salt and pepper

1 tsp chervil,

finely chopped

1 tsp chives,

finely chopped

Poached
veal “Kalbsta-
felspitz” with
Schabziger
vegetable
vinaigrette

INGREDIENTS

Bread or crackers
Grated Schabziger
Butter
Cream, optional
Onions
Chives
Eggs
Dried meat
Smoked fish
Pickled gherkins
Walnuts
Pieces of fruit, e.g.
pineapple, mandarin,
peach, cherry, pear

Direction – Anke-Ziger: Add equal amounts of grated Schabziger and soft butter to blender and mix until the whole mass is slightly fluffy. Add cream (optional). Bread/crackers: Spread Schabziger/butter mixture on slices of bread or crackers and add garnish, e.g. onions, chives, slices of boiled egg, dried meat, smoked fish, gherkins, walnuts or fruit. Let your imagination run wild.



Schabziger variations on bread and crackers



Easy pleasure

SWISS SCHABZIGER® – the unique cheese for grating, spreading, seasoning and dipping. More flavor, less fat.

- Sprinkle over pasta, polenta or rice
- Mix with pasta dough or spätzli noodles
- Spread mixed with butter or quark
- Spice and season thickened soups and sauces, vinaigrettes, breadcrumb coatings, marinades, pasta sauces, cold sauces, dips, meat sauces and fish sauces



GESKA. The only Schabziger factory in the world.

SWISS SCHABZIGER® is an absolute original and has been produced since the year 2000 exclusively by GESKA AG – in the only Schabziger cheese factory in the world! Most of the manufacturing processes these days are automated. And with the latest high-tech equipment, cheesemaking is a much simpler job than in the past. The highest quality and hygiene standards are demanded for the production of Schabziger cheese, which are on a par with those followed by the foodstuffs industry as a whole. GESKA AG is certified to ISO 9001 and complies with all relevant directives laid down by the European Union. In addition, the factory also has its own laboratory where all production processes and raw materials are reliably monitored by Schabziger personnel.

Approximately one-third of all finished products are destined for consumption abroad – mainly the Netherlands and Germany. However, Schabziger is also well known in the USA and has been sold there successfully since the 19th century under the name of “Sap Sago”.



GESKA AG. SWISS SCHABZIGER®

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