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GLORIOUS GRUYÈRE

9 delicious recipes for Le Gruyère AOP

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Here at Great British Chefs, we're all about bringing you incredible recipes and cooking guides direct from the minds of some of the best chefs in the UK. Whether you're a dab hand in the kitchen or still learning the basics, we've got everything you need to become the cook who goes above and beyond in the name of great food and drink.

GLORIOUS GRUYÈRE

Of all the incredible cheeses to come out of Switzerland, few have enjoyed the worldwide success of Le Gruyère AOP. The creamy texture and nutty rounded flavour means it's a must-have on the cheeseboard, but it also works incredibly well in cooking. Whether you're after something oozy, gooey and incredible indulgent or a lighter option that puts the fantastic taste of Le Gruyère AOP front and centre, these recipes showcase just how versatile and delicious this cheese can be.

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Mark Dodson



Danny Kingston



Louise Robinson



Nancy Anne Harbord



Misha Thomas

Cauliflower and Le Gruyère AOP fritters with bacon

by Louise Robinson

Crispy yet creamy with a great cheesy hit, these cauliflower cheese fritters make a fantastic casual dinner party starter for sharing. The fritters are flavoured with paprika for a lightly smoky flavour, which works beautifully with the sweetly nutty Gruyère.

🍴 Starter 📊 Easy 👤 Makes 10 ⌚ 40 minutes

Ingredients

400g of cauliflower, trimmed, cut into little florets
3 tbsp of olive oil
1 tbsp of thyme leaves, fresh
200ml of whole milk
60g of butter
90g of plain flour
2 eggs, lightly beaten
3 rashers of streaky bacon, rind removed and finely chopped
150g of Le Gruyère AOP, coarsely grated
2 tbsp of chopped chives
1 tsp sweet smoked paprika
1l sunflower oil, for deep-frying
sea salt
freshly ground black pepper

To serve

20g of Le Gruyère AOP, finely grated
1 pinch of smoked paprika
lemon wedges

1. Preheat the oven to 200°C/gas mark 6
2. Place the cauliflower on a large baking tray, drizzle with olive oil and add the thyme. Season with salt and pepper and stir to combine. Roast for 20–30 minutes, stirring occasionally until the cauliflower is golden
3. Meanwhile, put the milk and butter in a saucepan over a low heat. Bring to a gentle simmer and, when the butter has melted, add the flour. Whisk for 1–2 minutes until the mixtures pulls away from the sides of the pan. Remove from the heat
4. Cool for 5 minutes then add the eggs, a little at a time, beating well between each addition until combined. Transfer to a large mixing bowl, cover with cling film and leave to cool completely
5. Heat a small frying pan over a medium heat, add a little oil and fry the bacon until crisp. Set aside to drain on kitchen paper
6. Add the cauliflower, bacon, chives, Gruyère and paprika to the mixture in the bowl and stir gently to combine. Season with salt and pepper
7. Pour the oil into a deep-fryer or deep saucepan and heat to 180°C
8. Take a heaped tablespoon of the mixture and roll it in your hands to form a ball. Place on a plate and repeat with the rest of the mixture
9. When the oil is hot, fry the fritters a few at a time in batches, for about 4–5 minutes or until golden and cooked through. Drain on paper towels and place into a bowl
10. Serve immediately sprinkled with extra Gruyère, a little paprika, sea salt flakes and lemon wedges





Le Gruyère AOP and spinach soufflé

by Mark Dodson

Mark Dodson's Gruyère and spinach soufflé is pure perfection. The rich, tangy flavour of the cheese adds plenty of depth, while the perfectly light texture offers melt-in-the-mouth heaven. A great dinner party dish for all seasons.

🍴 Starter 📊 Medium 👤 4 ⌚ 60 minutes

Ingredients

100g of Le Gruyère AOP,
finely grated
60g of unsalted butter
25g of plain flour
200ml of milk
100g of baby spinach, picked
and washed
25ml of double cream
4 egg whites
2 egg yolks
salt
pepper
4 slices of Le Gruyère AOP,
cut into 6cm discs

1. To make the soufflé base, melt 25g of the butter in a saucepan. Add the flour then add the milk a splash at a time, bringing back to the boil after each addition. Once smooth, season and leave to one side
2. Sauté the spinach in 20g of butter, drain off any liquid then add the double cream. Reduce a little, season and reserve
3. Butter 4 ramekins with the remaining butter, which should now be soft. Use some of the grated Gruyère to dust the insides of the ramekins
4. Whisk the egg whites with a pinch of salt until firm. Reheat the soufflé base then whisk the yolks into it – do not let the mixture boil at this point or the eggs will scramble. Gently reheat the spinach, if necessary
5. Whisk a little of the egg white into the base to incorporate then gently fold in the remainder whilst sprinkling in the grated Gruyère
6. Preheat the oven to 180°C/gas mark 4
7. Half-fill the ramekins with the mixture, make a well in the centre and place the reheated spinach into it. Continue filling the ramekins and if possible, slightly dome the tops
8. Place them into a bain-marie and then into the oven and bake for approximately 15 minutes, until the top has become golden. Gently place a disc of Gruyère onto the top of each soufflé
9. Cook for a further few minutes until nicely puffed up and cooked through, then serve immediately

Le Gruyère AOP Caesar salad

by Nancy Anne Harbord

This hearty salad is a twist on a traditional Caesar, with plenty of delicious, umami-rich extras to add texture and deep, savoury flavour – garlicky mushrooms, crunchy, cheesy croutons and whole, caramelised garlic cloves. This salad is made without chicken or fish, but Gruyère cheese is traditionally made with animal rennet. Many vegetarians, such as Nancy, don't mind such technicalities, but it's worth checking if you're cooking for guests.

🍴 Main 🥗 Medium 👤 2 ⌚ 1 hour 15 minutes

Whole roasted garlic cloves

1 bulb of garlic

Sourdough croutons

1 garlic clove
3 ½ tbsp of extra virgin olive oil
2 slices of sourdough bread, large and thick (1.5cm)
¼ tsp flaky sea salt
½ tsp freshly ground black pepper
30g of Le Gruyère AOP, finely grated

Marinated garlic mushrooms

200g of mushrooms
1 tbsp of lemon juice, fresh
½ tsp flaky sea salt
½ tsp freshly ground black pepper
1 pinch of chilli flakes
2 tbsp of extra virgin olive oil

Gruyère Caesar dressing

1 garlic clove
1 lemon, juiced
2 large egg yolks
1 tsp Worcestershire sauce
1 tbsp of miso paste, dark
50g of Le Gruyère AOP, finely grated
40g of extra virgin olive oil
40g of rice bran oil
salt
freshly ground black pepper

Salad

1 romaine lettuce, washed and sliced into 3cm strips
Le Gruyère AOP, shaved, to garnish

1. Preheat the oven to 200°C/gas mark 6
2. Slice the top 1cm off the garlic bulb. Wrap in a twist of baking paper or tinfoil and roast in the oven for about 30 minutes, until the garlic cloves are caramelised and golden-brown
3. While the bulb is roasting, prepare the garlic oil for the croutons. Crush the clove of garlic and add to a small bowl. Mix with a good drizzle of olive oil and set aside
4. Remove the roasted garlic bulb from the oven and leave to cool. Pop the garlic cloves out of their papery casing and set aside for finishing the salad, reserving 2 cloves for the marinated mushrooms
5. To prepare the bread for the croutons, cut the sourdough slices into cubes and add to a medium bowl. Sprinkle with a little water and season with salt and pepper. Drizzle over the olive oil and massage into the bread

6. Arrange the cubes of sourdough in a single layer on a baking tray and roast in the oven for 10–12 minutes, shaking once or twice as they cook, until golden-brown. Remove from the oven, sprinkle over the grated Gruyère and return to the oven for a few minutes to melt the cheese. Remove from the oven and return to the same bowl
7. Drizzle over the reserved garlic oil and set aside to cool, tossing occasionally to ensure the cheese and oil are evenly distributed
8. Heat a large, heavy frying pan over medium-high heat until hot. Cut the mushrooms into quarters or thick slices and add to the pan in a single layer, working in batches if necessary. Sear on all sides until golden-brown and reduced in size
9. Meanwhile, mix together the other ingredients in a small bowl to form a marinade. When all the mushrooms have been cooked, transfer to a bowl, toss with the reserved marinade and set aside
10. For the dressing, finely grate the garlic and add to a small bowl with the lemon juice. Mix well to combine and set aside, leaving to infuse while you prepare the other ingredients
11. Add the egg yolks, Worcestershire sauce and miso paste to a food processor along with the garlic and lemon and blend thoroughly. Add the grated cheese and blend until fully incorporated into the dressing base, seasoning with plenty of freshly ground black pepper
12. Measure the oils into a small jug and, with the food processor still running, start to slowly drizzle the oils into the dressing until emulsified. Once all the oil has been added, taste the dressing and adjust the seasoning if necessary
13. Add the sliced salad to a large bowl with the reserved roasted garlic cloves, the marinated mushrooms and half of the croutons. Drizzle over the dressing and toss everything together until fully combined
14. Divide the dressed salad between two large bowls and garnish with the remaining croutons and a few shavings of Gruyère





Tomato, caramelised onion and Le Gruyère AOP tart

by Louise Robinson

Louise's stunning tomato and onion tart sees a crisp Gruyère pastry case filled with slowly caramelised onions and more sweet, nutty Gruyère cheese, topped off with slices of tomato for a stunning main course.

🍴 Main 📊 Easy 👤 6 ⌚ 1 hour 40 minutes

Gruyère pastry

250g of plain flour
125g of butter, chilled and diced
1 pinch of salt
50g of Le Gruyère AOP, finely grated
1-2 tbsp iced water

Filling

120g of butter
1kg large onions, peeled, halved and sliced
4 garlic cloves, peeled and chopped
1 tbsp of chopped rosemary
100g of Le Gruyère AOP, finely grated
500g of ripe tomatoes, sliced
olive oil, to drizzle
salt
pepper

1. Make the pastry by placing the flour and butter in a mixing bowl with a pinch of salt. Rub together with your fingertips until the mixture resembles breadcrumbs. Add the cheese, stir to combine then add enough iced water to bring it together to form a dough. Wrap the pastry in cling film and leave to rest in the fridge for 30 minutes
2. Melt the butter in a large frying pan over a medium heat. Add the onions, garlic and rosemary, season with salt and pepper and stir. Cover and cook for 15 minutes, or until the onions have softened. Uncover and cook for 30-40 minutes until the onions have reduced and are golden-brown. Stir frequently to ensure the onions don't burn
3. Preheat the oven to 200°C/gas mark 6
4. Roll out the chilled pastry to line a 25cm tart tin. Prick the base with a fork a few times and line the pastry with baking parchment. Fill with baking beans and bake in the preheated oven for 10 minutes. Remove the baking beans and parchment and bake for a further 5 minutes
5. Remove from the oven and sprinkle the grated Gruyère cheese on the bottom of the pastry case in an even layer. Top with the caramelised onions. Arrange the tomato slices, slightly overlapping, on top of the onions. Season with salt and pepper and drizzle with olive oil
6. Place in the oven and bake for 40 minutes. Remove from the tart tin and serve warm with a green salad

Le Gruyère AOP and tomato choux fritters

by Nancy Anne Harbord

These oozy choux pastry fritters are crisp and caramelised on the outside with a creamy, cheesy centre – flavoured with classic Le Gruyère AOP, sun-dried tomatoes and herbs. They're great as a party snack and are sensational with a sparkling dry white wine.

🍷 Canapé 📶 Easy 👤 Makes 20 ⌚ 45 minutes

Ingredients

150g of Le Gruyère AOP
140g of strong white bread flour
300g of water, cold
100g of salted butter
5 eggs, medium
½ red onion, medium
1 garlic clove
30g of sun-dried tomatoes
30g of basil
10g of flat-leaf parsley
1 tsp Dijon mustard, heaped
1 tsp flaky sea salt
1 ½ tsp freshly ground black pepper
lemon, cut into wedges to serve
1.5l vegetable oil, for frying

1. Measure the flour into a bowl, add half a teaspoon of flaky sea salt and half a teaspoon of freshly ground black pepper. Set aside
2. Add the water and the butter to a medium-large saucepan over a medium heat and bring to the boil. As soon as it boils, turn off the heat. Tip in the flour, all in one go, and very quickly start beating the mixture together with a wooden spoon or an electric whisk
3. Keep mixing until the dough is lump-free and has formed a ball which pulls away from the sides of the pan. Beat the eggs together in a separate bowl and add, a little at a time, until each addition is fully incorporated. When the mixture is ready, it will be shiny and smooth – it should have enough body to hold its shape when dolloped, but no thicker than that
4. Press some cling film onto the surface of the dough to stop it forming a skin while you prepare the seasonings
5. Cut off 50g of the Le Gruyère AOP and finely grate. Cut the rest of the cheese into 1cm cubes. Finely dice the red onion. Crush or finely chop the garlic. Cut the sun-dried tomatoes into small pieces (about 1/2cm squares). Pick the basil and parsley leaves from the stalks and finely chop
6. Add all the prepared seasonings, together with the Dijon mustard and half a teaspoon of flaky sea salt and a teaspoon freshly ground black pepper, to the dough. Mix everything together well with a wooden spoon

7. Heat the oven to 160°C/gas mark 3 to keep the fritters warm as you fry in batches. Cover a baking tray with kitchen paper, 2–3 sheets thick
8. Add the frying oil to a large, deep saucepan. Heat over medium-high heat until the oil reaches 180°C. If you don't have a thermometer, test the oil by dropping in a cube of fresh bread. It should take 30–45 seconds to brown and the oil should bubble vigorously around the bread as it fries
9. Work in batches to fry the fritters. Using a tablespoon, add small dollops of the choux mixture (about 5cm round) to the hot oil, taking care not to crowd the pan. If they stick together, gently poke them apart
10. Fry until deep brown, turning occasionally in the hot oil so they cook evenly. Remove with a slotted spoon and add to the paper-covered baking tray in the oven to keep warm. Continue with the rest of the mixture
11. Serve immediately with glasses of chilled white wine and lemon wedges to squeeze over the fritters



Lobster and Le Gruyère AOP macaroni cheese

by Louise Robinson

This lobster macaroni cheese is a luxurious spin on the comfort food classic. Rich, nutty Gruyère Réserve only adds to the sense of occasion.

🍴 Main 📊 Easy 👤 6 ⌚ 1 hour 30 minutes

Ingredients

1.5kg cooked lobster, (weight including shell)
2 tbsp of vegetable oil
1 small onion, peeled and roughly chopped
1 small carrot, peeled and roughly chopped
1 small leek, peeled and roughly chopped
3 garlic cloves, peeled and roughly chopped
1 bay leaf
1 tbsp of tomato paste
200ml of white wine
400g of macaroni
50g of butter
50g of plain flour
1l whole milk
1 pinch of cayenne pepper
200g of Le Gruyère AOP

Topping

30g of white breadcrumbs, fresh
30g of Le Gruyère AOP
1/2 tsp cayenne pepper

1. First remove the lobster meat from the shell. Twist the claws off and use a rolling pin to crack them. Carefully remove the claw meat and set aside. Peel the tail and remove the meat. Slice the tail meat and break the claw meat up into pieces. Pick through to ensure you have removed all shell and cartilage, then place in the fridge. Bash the pieces of shell with a rolling pin to break them up
2. Heat the oil in a large pan over a high heat and add the lobster shells. Cook for 5 minutes, stirring occasionally. Lower the heat to medium and add the onion, carrot, leek, garlic and bay leaf. Stir and cook for another 5 minutes until the vegetables start to colour
3. Turn up the heat and add the wine, letting it reduce by half. Add 500ml of water, bring to the boil, then reduce the heat and simmer for 30–40 minutes, until the liquid is significantly reduced
4. Drain the shells in a large sieve over a bowl, pressing down with the back of the spoon to extract as much liquid as possible. You should be left with 100–150ml of intensely flavoured liquid. Discard the shells and vegetables and pour the liquid into a jug with the milk
5. Cook the pasta in a pan of salted boiling water for 2 minutes less than the instructions on the packet, so that it has a slight bite
6. Preheat the oven to 180°C/gas mark 4

7. Melt the butter in a large saucepan over a medium heat until foaming, add the flour and whisk for a minute or so to make a roux. Turn down the heat and add the milk a little at a time, whisking continually. Cook gently for 8–10 minutes until the mixture thickens to the consistency of double cream
8. Add the cheese and stir well until it has melted, then add the lobster meat, the cooked pasta and a pinch of cayenne. Stir and season to taste. Tip into an ovenproof dish approximately 30cm wide and 10cm deep
9. Mix the breadcrumbs, cayenne and Gruyère together in a small bowl. Sprinkle over the top of the dish and place in the oven for 20 minutes, or until golden-brown and bubbling. Serve with a green salad





Celeriac dauphinoise with Le Gruyère AOP and garlic

by Danny Kingston

Danny Kingston's marvellous celeriac dauphinoise is topped with deliciously nutty Gruyère — a wonderfully comforting side that is a little lighter than the classic potato version.

🍴 Side 📏 Easy 👤 8 ⌚ 60 minutes

Ingredients

1kg celeriac, peeled
2 garlic cloves, crushed
200ml of double cream
200ml of milk
½ nutmeg, grated
150g of Le Gruyère AOP

1. Preheat the oven to 170°C/gas mark 3
2. First, slice your celeriac into thin slices. You can use a mandoline if you so wish but if you value your fingers then a sharp knife can do the job just as well
3. Next, place the slices of celeriac in a large saucepan and add the garlic, cream, milk and nutmeg. Place on the hob over a medium heat – you will find that the cream and milk won't cover the celeriac completely but no matter, this is all just to get the process started and the flavours introduced
4. Once simmering away, cover and leave to steam and cook for 5 minutes, then take off the heat and then leave to cool slightly
5. Using a slotted spoon, lift the celeriac out and arrange in a baking dish in layers laying flat on top of each other. Pour the remaining creamy liquor over the top and shake the dish so that you have an even layer. Scatter over the Gruyère cheese and place in the oven for 30 minutes or until the top begins to bubble and brown
6. Serve in wedges with some handsome roast meat or simply by itself for a light meal. I often find that it is better warmed up the next day

Duck egg, black pudding and sourdough crumbs with Le Gruyère AOP Reserve

by Danny Kingston

Danny Kingston serves up a dish of great beauty, combining earthy, mellow black pudding with crispy croutons and a wonderfully rich duck egg. Topped off with a scattering of nutty, mature Le Gruyère AOP Reserve, this recipe is as suited to a dinner party as it is a decadent brunch.

🍴 Main 📊 Easy 👤 4 ⌚ 40 minutes

Ingredients

4 duck eggs
300g of black pudding, cut into rounds
6 slices of sourdough bread, large
120g of Le Gruyère AOP Reserve, grated
1 bunch of parsley, finely chopped
smoked paprika
salt
pepper
100ml of rapeseed oil, plus extra for frying

1. Preheat the oven to 180°C/gas mark 4
2. First make your breadcrumbs, which can be made in advance and once done will keep in an airtight container in the fridge for up to a week. Tear your bread slices up into smaller pieces and place into a food processor
3. Pulse until you have a blend of fine crumbs, mixed in with larger, rougher lumps. I prefer this compared to going completely uniform with the crumbs
4. Place into a bowl and mix together with the rapeseed oil, adding a touch of salt and pepper for seasoning. Now scatter the crumbs onto a baking tray, making sure that everything isn't clumped together and bake for 12–15 minutes, until they are all crunchy and golden.
5. Place a frying pan on the hob over a medium heat and add a small splash of oil. Add the black pudding rounds and move them around frequently
6. As they begin to cook, break them up with a wooden spoon so that you are left with more of a crumbly mix with large and small. Cook for 10 minutes and put to one side, keeping warm

7. Next, using another frying pan on the hob again over a medium-high heat, add a healthy splash of oil. You may need two pans, depending on their size. Crack your duck eggs in and fry until the albumen (egg whites) thicken and the edges begin to crisp

8. To serve, scatter an even amount of breadcrumbs on the plate, along with an equal portion of black pudding. Sprinkle some of the parsley on top and then place your beautiful, quivering egg in the centre. Finish by sprinkling over a good handful of Gruyère Reserve and if you want to make things extra fancy, dust the yolk with a smidgen of smoked paprika





Chorizo, spinach and Le Gruyère AOP quesadillas

by Nisha Thomas

Nisha Thomas whips up a tasty quesadilla using chorizo and glorious Le Gruyère AOP cheese. Serve with lashings of hot sauce and some more Gruyère sprinkled on top.

🍴 Snack 📊 Easy 👤 2 ⌚ 35 minutes

Quesadillas

2 flour tortillas, plain
275g of chorizo
180g of Le Gruyère AOP, grated
5 spring onions, roughly chopped
250g of spinach, washed and drained
1/2 tsp chilli flakes (optional)
salt
pepper

Hot sauce

1 tbsp of hot pepper sauce
1 tbsp of mayonnaise, or more for a less spicy finish
1 tsp yoghurt, or sour cream

1. Whisk together all of the ingredients for the sauce in a bowl until smooth and combined. Set aside while you make the quesadillas
2. Slice the chorizo into long strips and cook in a frying pan until charred and cooked through – don't add any oil while cooking the chorizo as they will release plenty of fat. Cook in batches if you can't fit them all at once. Drain the chorizo on kitchen paper and set aside
3. Drain off some of the oil from the pan, return it to the hob and add the spring onions. Sauté for a couple of minutes until just soft and add the spinach
4. Cook, stirring continuously, until all of the spinach has wilted and the water has evaporated. Season with salt, pepper and chilli flakes and give it one final mix. You can make this a day or two ahead and refrigerate until ready to use
5. To assemble, heat a tortilla in a pan. Smear the spicy sauce onto it, top with the spinach mix and arrange the grilled chorizo over the top. Sprinkle generously with the grated Gruyère cheese, drizzle over some more hot sauce if required and top with a second tortilla
6. On a medium heat, cook the quesadilla until the cheese has melted and the mixture has warmed through, around 3–4 minutes. Slice into wedges, grate more cheese on top while still warm or drizzle over some more hot sauce

Meet the chefs and contributors



Mark Dodson *The Masons Arms*

Mark Dodson's food at The Mason's Arms in Devon is complex, precise and highly assured – as would be expected from his twelve years working as head chef of Michel Roux's Waterside Inn in Bray, where he secured their third Michelin star. With elegant, but unfussy menus that follow the rhythm of the seasons, the country pub he runs with his wife Sarah was awarded a Michelin star in 2006 within six months of opening – and has held it ever since.



Danny Kingston

Danny is a food adventurer, home-grower, supper club host and writer of the entertaining and quirky epicurean blog, Food Urchin. When Danny is not busy digging holes to pit-roast lamb or hanging marrows in tights to make rum or foraging for snails in his garden to throw into paella, he is often left in charge of a pair of cheeky twins; with sometimes disastrous results in the kitchen.



Louise Robinson

Louise Robinson is a former fashion accessories designer turned freelance food writer, stylist and photographer now based in the Sussex countryside. She started her food blog Cygnet Kitchen in July 2014 as a creative outlet, combining her love of cooking, great food and photography. She is passionate about supporting local and British food suppliers and artisan producers.



Nisha Thomas

Nisha is a freelance writer, avid food blogger and wannabe food photographer / stylist with plans to make it big in the food industry some day. When she's not messing around in her own kitchen she's busy learning the art of French macaron making with a top chef in London. Nisha also manages PR and social media marketing for the chef and her macaron business.



Nancy Anne Harbord

Specialising in high-quality vegetarian food, Nancy has worked in Vanilla Black in London, as well as other kitchens scattered around Europe. Most recently, Nancy trained under Gabriele Bonci in Rome, learning to make his famous take on pizza al taglio, before taking the knowledge back to Stockholm to help open and run The Artisan pizzeria. She also writes vegetarian and vegan food blog, Delicious from Scratch, and is now a full-time food writer.



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