

Published based on [A Sumptuous Dinner with Gruyere Cheese](#)

A Sumptuous Dinner with Gruyere Cheese

I am a woman with a vocation. I work around people with illnesses all the time. I work for eight hours for five days per week. I said yes to a friend's request who needs to take a few days off in order to attend a family emergency. I had to take his place. At last, I'll have a rest day to enjoy with my family after good labor. To make up for the moments where my presence is badly needed, I thought of preparing a special dish for dinner. I'm not good in cooking. So I rushed into the computer and surf the net for a simple, but exceptional recipe when Gruyere cheese recipes was shown on the screen. With curiosity, I dug for more information on [Gruyere](#).

My search led me to know that Gruyere cheese is a famous Swiss cheese made from unpasteurized cow's milk. The Gruyere is ripened in an environment controlled cellar for five to fourteen months to achieve a better taste. It has a natural brownish rind with small holes and a pale yellow center. It is luscious and a little briny while its surface is coarse and compressed. As the cheese ages, the holes in the surface grew smaller and the taste becomes more assertive. The finest Gruyere cheese are those cured long and is matured enough.

Basing from the data I collected about Gruyere cheese, I am convinced that it is perfect for the special dish I planned of cooking. I planned to prepare Four Cheese Fettucine. If the four cheeses go together, will it still taste pleasant? All necessary items were enumerated and rechecked if they are present in my supplies. The ingredients are Gruyere cheese, Sliced mozzarella cheese, cubed Dolcelatte cheese, grated Parmesan cheese, salt, black pepper, fresh white breadcrumbs, and chopped fresh chives. There was no Gruyere cheese in my supplies so I have to go the grocery or to a cheese shop to purchase one.

I followed the procedures of cooking at recipe guide over the net when everything is set. The Pasta was cooked for 10 minutes in a boiled saltwater. While cooking the pasta, I melted the butter and stir in the flour for 1-2 minutes. Add the milk when the sauce pan has cooled down a bit. Put the saucepan back to fire, to melt the cheeses and add some flavoring,. Serve the pasta with the sauce and garnish with chives. It was finally arranged to be consumed.

We placed ourselves comfortably and ate the dish I prepared. Yummy! It was a perfect combination. I recommend that you should try the Four Cheese Fettucine and other Gruyere cuisines. Me and my family is pleased with such delectable dish. So waste no time, buy Gruyere Cheese in your local [gourmet cheese shop](#) or through the internet and savor this fine tasting cheese.

You can also find this article published on [A Sumptuous Dinner with Gruyere Cheese](#), and on the tag pages [cheese](#), [cheese shop](#), [recipe](#), [Stilton Blue Cheese](#).