



Schwob's Original™ Maultaschen gratinee with tomatoes and a tomato sauce

(4 PERSONS)

Schwob's Original™ Maultaschen gratinee with tomatoes

8 Schwob's Original™ Maultaschen

3 ½ cup beef stock

4 tomatoes or 16 Roma cherry tomatoes

8 slices Emmentaler or Chester cheese

Tomato sauce

1 small onion

2 tbs olive oil

1 tbs tomato puree

1 can peeled tomatoes (1 lbs)

½ cup stock from heating the Maultaschen

salt, pepper to taste

2 tbs butter

1 twig freshly washed rosemary and thyme

2 sage leaves

Warm the Schwob's Original™ Maultaschen in the beef stock without cooking. Dice the onions and sauté in olive oil until transparent. Add tomato puree and sauté. Then add the stock and peeled tomatoes. Cook for approx 10 minutes. In another pan melt the butter, add herbs until the butter browns slightly. Pass the browned butter through a sieve and add to the tomato sauce. Then puree the mixture. Keep warm.

Take Schwob's Original™ Maultaschen from the stock and place on a oven proof plate. Cut tomatoes in slices and place them on top of the Schwob's Original™ Maultaschen. Cover with cheese and melt in the microwave or bake under a grill. Pour the tomato sauce around the Schwob's Original™ Maultaschen gratinee. Alternatively you could try Schwob's Original™ Maultaschen backed with ham and cheese or ham, tomato and cheese topping. We recommend a corn salad with a potato dressing or a green salad with a balsamico vinegar dressing.