

## When hot cheese makes its show Grilled cheese, a gourmet trend that's become an international must-have

**Grilled! The new contest**  
**Live from the cheese and dairy products show : 27 February at 10 a.m.**

Grilled Cheese, that American delicacy brimming with melted cheese between two slices of crusty bread, is taking the Cheese and Dairy products show. Born in the 1920s in the United States, it is now conquering French and international taste buds with its irresistible marriage of textures and flavours

### THE MAGIC OF GRILLED CHEESE : SIMPLE, COMFORTING AND INFINITELY CUSTOMIZABLE

Grilled Cheese Grilled Cheese has it all: simple ingredients, few kitchen utensils, an expressive preparation and a comforting, ultra-regressive texture. What more could you ask for? Although the traditional version consists of just two slices of bread, butter and cheese, today it's enhanced with tomatoes, charcuterie or a spicy sauce. It's up to each and every one of us to add our own special touch to create a Grilled Cheese that's unique and irresistible.



### CHEESE, THE KEY ELEMENT OF GRILLED CHEESE

While anyone can prepare it, the success of a Grilled Cheese lies in the choice of cheese. From traditional cheddar to the bold character of blue cheese, from the softness of mozzarella to the melt-in-your-mouth richness of raclette, all you have to do is choose a quality cheese, ready to drip harmoniously between two slices of bread.

### GRILLED! THE CONTEST THAT MAKES YOU MELT WITH PLEASURE

On February 27, 2024, from 10 a.m. to 1 p.m., the Cheese and Dairy products show launches the first edition of "Grilled!", an international contest dedicated to the art of Grilled Cheese, co-created by François Robin. Eight talented candidates representing eight countries, will face off in knockout battles. A culinary challenge in which they will only have fifteen minutes to choose the ingredients provided. Candidate list available soon on the website.

#### Discover the members of the jury

##### **Charlène Bouy, Fromagerie Charlicot - Paris 11**

Following a career change, Charlène opened her cheese dairy 8 years ago in Paris's 11th arrondissement. Her specialty? Cocktail platters!

##### **Bastien Petit - Paris**

In 2014, Bastien launched his blog "B'Cook" with the aim of sharing French art of living. He is also the author of the book « *Fromages fondus* ».

##### **Charlotte Petitjean, Bar à Fromages - Lyon**

Charlotte opened her cheese shop in Lyon 4 years ago, after 10 years in finance and a change of career.

## GRILLED CHEESE WITH GOUDA, RECIPE BY BASTIEN PETIT, AUTHOR OF THE BOOK "FROMAGES FONDUS"

### Ingredients (serves 4) :

8 slices farmhouse bread  
2 yellow onions  
2 tablespoons olive oil  
160 g gouda cheese  
40 g soft butter  
salt & pepper

Preparation time : 25 min

Cooking time : 20 min



Peel and chop the yellow onions. Heat the olive oil in a frying pan and sauté the onions. Cook for around ten minutes, until caramelized. Season with salt and pepper and set aside.

Cut the Gouda cheese into thin slices.

Melt the butter in a small saucepan, then brush the bread slices on both sides with a pastry brush.

Top 4 slices of farmhouse bread with the candied onions, then the slices of gouda. Close the sandwiches.

Bake on a baking sheet until the gouda has melted and the tops of the sandwiches are lightly browned. Cut in half and serve immediately.

### 18th edition BIENNAL TRADE SHOW

Sunday February 25 to Tuesday February 27, 2024 (9 am – 7 pm)  
Pavillon 7.3 - Paris Expo Porte de Versailles

290 exhibitors from 15 countries

8 000 French and international trade visitors expected

An ecosystem from production to distribution: dairy products, cheeses, materials and equipment, fine foods, institutions and services.



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