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PulpWorks

Cooking — with — GONZO INFANTILO

The best

CHEESE RECIPES

with Swiss Cheese.



MADE WITH
SWISS
PASSION

UENK

COOKING WITH GONZO INFANTILO

THE BEST CHEESE RECIPES WITH SWISS CHEESE

a story by UENK

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COOKING WITH GONZO INFANTILO

The best Cheese Recipes with Swiss Cheese,

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ABOUT THE PUBLICATION

Genre: Pulp/Satire/Cooking

Core Theme: The cynical intersection of culinary indulgence and high-stakes administrative corruption.

FOREWORD

10 RECIPES FOR ABSOLUTE POWER

In this exclusive collection, we move beyond the simple culinary arts to explore the strategic consumption of dairy. In the world of global sport and high-stakes administration, one does not merely eat; one negotiates. Each recipe here is infused with the cold, calculated wisdom I gathered from the substitutes' bench of Cheesel FC to the obsidian boardroom of VIVA.

1. THE "TACTICAL VISION" EMMENTAL FONDUE

My mother always said that a smooth fondue is like a smooth transaction; if there are lumps, someone is hiding something. This dish clears the mind for administrative dominance. It is the only way to begin a negotiation.

Ingredients

- 600g Gruyère, grated
- 400g Emmental, grated
- 300ml dry Swiss white wine
- 1 clove garlic
- A dash of kirsch

Instructions

Rub the pot with garlic. Melt the cheese into the wine over low heat until it possesses the consistency of a perfectly executed logistical chain. Serve with crusty bread.

2. VIVA BUREAUCRAT'S RACLETTE

I ate this while planning the 365-Day Plan. The heat of the grill is the only thing that warms my heart when the FBI is knocking at the door. It is the ultimate comfort food for a man who has replaced the game's soul with something far more profitable.

Ingredients

- 8 slices Raclette cheese
- Boiled baby potatoes
- Pickled onions and cornichons

Instructions

Melt the cheese until bubbly. Scrape it over the potatoes. Serve with the sourness of reality to balance the richness of power.

3. THE “SUBSTITUTION PLANK” CHEESE BOARD

A reminder of my early days on the bench in Cheesel. One must always keep their options arranged in a rigid, geometric pattern. If you don't control the layout, you don't control the table.

Ingredients

- Aged Sbrinz, broken into chunks
- Appenzeller, sliced
- Dried fruits and walnuts

Instructions

Arrange in a precise, geometric pattern to intimidate your guests. Efficiency in plating is the precursor to efficiency in governance.

4. THE “GOLDEN HANDSHAKE” CHEESE TART

My uncle believed talent was everything. I believe this tart proves that transactions are far more delicious. It is a rich, golden pastry for those who believe that money, not mud on the knees, dictates the starting line-up.

Ingredients

- Shortcrust pastry
- 200g Gruyère, shredded
- 3 eggs, 200ml cream
- Nutmeg

Instructions

Bake until golden brown—the only colour that truly matters in modern sport.

5. THE “ALPINE DICTATOR” EMMENTAL GRATIN

Substantial, heavy, and impossible to ignore—much like a good regulation. This dish is for those who wish to fortify their position before an audit.

Ingredients

- 400g Macaroni
- 250g Emmental, melted into a creamy béchamel
- Fried onions to garnish

Instructions

Combine and bake until a thick crust forms, shielding the contents from those who have no business knowing the recipe.

6. THE “GLACIAL CREVASSE” BLUE CHEESE DIP

We hid the surplus stock in the ice caves of the Alps. This dip carries the sharp, pungent bite of absolute leverage. It is not for the weak-willed; it is for the strategic.

Ingredients

- 200g Swiss blue cheese
- 100g Greek yoghurt
- Lemon juice
- Fresh chives

Instructions

Whisk until cold and sharp. Serve to those you intend to audit as a warning of what lies beneath the surface.

7. THE "AUDIT-PROOF" CHEESE SOUFFLÉ

It rises with such pride, only to collapse if you look at it too intensely. A perfect metaphor for the modern football association. It requires nerves of steel to prepare.

Ingredients

- 100g Gruyère
- 3 eggs
- 50g butter
- 50g flour
- 200ml milk

Instructions

Fold with the precision of a VIVA ledger. Serve immediately before the inspection to distract the investigators with its fleeting beauty.

8. “THE DON’S FAVOURITE” GRILLED CHEESE TOASTIE

He called it 'Freedom Cheese'. I call it a way to ensure our partnership remains 'sticky'. It is simple, effective, and leaves no room for debate.

Ingredients

- Sourdough bread
- Plenty of Appenzeller
- Butter
- A hint of mustard

Instructions

Grill until the bread is as hard as a boardroom decision and the cheese flows like liquid currency.

9. THE "LIQUID GOLD" FONDUE SOUP

When the glaciers shift, you adapt. This is for the diplomat who has no time for crusty bread and needs to finalise contracts in a freezing bunker.

Ingredients

- 500ml chicken stock
- 200g Gruyère
- 100ml cream
- Croutons

Instructions

Melt the cheese into the stock. Drink while finalising contracts in a bunker far above the snow line.

10. “THE WASH-MASTER’S” BAKED CAMEMBERT

My mother’s laundry was always spotless, but this is the only thing I’m willing to get my hands dirty for. A testament to maternal sacrifice and high-stakes culinary preparation.

Ingredients

- 1 whole Camembert
- Rosemary
- Garlic
- Honey

Instructions

Score the top, insert garlic and rosemary, and bake until the centre is soft—the perfect texture for convincing a weak-willed committee member to change their vote.

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UENK PulpWorks was born from a lifelong passion for cinema and literature. Drawing inspiration from the shifting tides of global politics and the striking visual language of vintage propaganda posters, I wanted to create something unique for the modern reader. By blending these influences with today's appetite for fast-paced, punchy content, I began crafting stories under the

name **UENK** (pronounced like ‘dunk’ without the ‘D’).

On our website, you will find a collection of short stories and novellas, all available through Amazon.

If you enjoyed this book, **please consider leaving a review** on Amazon or our website—it is the fuel that keeps the revolution running. I truly hope you enjoy reading these tales as much as I enjoyed bringing them to life.

This is biting satire and high-octane pulp designed to hook you from the very first page. **Join the Pulp Revolution**—we cut through the noise of fake news with real, raw storytelling.

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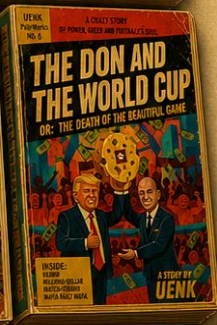
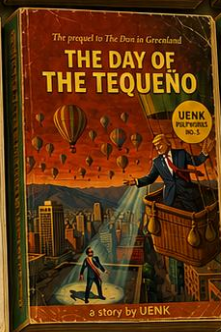
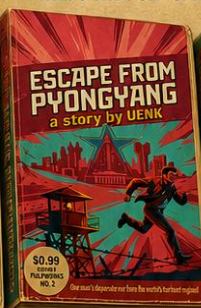
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