

# Spezialitads dal Grischun

---



## **BÜNDNERFLEISCH WITH PARMESAN AND SOUR CREAM SAUCE**

*A spicy starter or an original apéritif snack*

### **Ingredients**

(for 4 people)

100 - 150 g finely sliced Bündnerfleisch or raw ham

White bread or baguettes

### **Ingredients for the filling**

180 - 200 g soured cream or double cream

100 g grated Parmesan

Fresh chives and parsley

Coarsely ground pepper

A little salt

Seasoning, paprika and nutmeg

### **Method**

(Preparation time: 1½ hours, recipe takes approx. 10 minutes)

- Mix the seasoning, herbs and the remaining ingredients for the filling together with the cream and leave to stand in a refrigerator for approx. 1 hour. Coat the Grisons meat speciality with as much filling as you require and roll out. Tie up with a strip of chive to taste and arrange decoratively on a plate. Serve straight away.

Variation: Spread the slices of bread with Parmesan and sour cream sauce and cover with slices of Bündnerfleisch or raw ham. Accompanied by a green salad, this dish is a perfect starter. Serve with crispy bread.