

Spezialitads dal Grischun



COPPA CARPACCIO

A wafer-thin, spicy starter

Ingredients

(for 4 people)

200g very thinly sliced Grischuna Grisons
Coppa
50g Sbrinz cheese, thinly sliced

Ingredients for the marinade

1 tsp coarse-grained mustard
3 tbsp white balsamic vinegar
4 tbsp olive oil
Freshly ground pepper
1/2 peperoncini

Preparation

- Arrange the Coppa on 4 plates.
- Mix the mustard, vinegar and oil well. Season to taste with pepper.
- Wash the peperoncini, cut in half longways, remove the seeds and chop finely. Add to the marinade.
- Drizzle the marinade over the Coppa.
- Garnish with the thinly sliced Sprinz.