

Spezialitads dal Grischun



GRISONS AIR-CURED PLATTER

A traditional selection of Grisons specialties to enjoy in good company

Ingredients

(for 4 people)

100 g Bündnerfleisch in thin slices
100 g sliced raw ham
100 g air-cured bacon
100 g Grisons salami in rounds
1 Grisons Salsiz sausage
1 Grisoni
2 tomatoes, pickled cucumbers, gherkins,
radish
50 g mushrooms marinated in oil
Mixed pickles
2 hard-boiled eggs
1 bunch fresh parsley
Freshly ground pepper

Method

(Preparation time: approx. 10 minutes)

- Shape rosettes from the finely sliced Bündnerfleisch and arrange these with rolls of raw ham on an attractive plate.
- Add spirals of air-cured bacon and wheels of salami, which may be folded if wished. Now arrange strips of Salsiz sausage cut

length-wise and thin wheels of Grisoni on the platter. Cut the tomatoes into quarters or eighths. Thinly slice the mushrooms, cucumbers or gherkins, radish and eggs and use these to garnish the platter.

- Decorate with parsley.
- Serve with fresh, crispy Engadine rye bread or any other freshly baked loaf and butter.

This dish is ideal as a starter, as a party snack or as a meal in itself.

All the ingredients can be kept fresh in the refrigerator for some time.