

Spezialitads dal Grischun



JULIERPASS MULETEER'S GRATIN

This Alpine meal is still enjoyed by dairymen and herdsman

Ingredients

(for 4 people)

350 g stale bread
150 g Grisons mountain cheese
2 Grisons Salsiz sausages, Maienfeld Salsiz sausages or any other speciality uncooked sausage
3 dl stock
1 dl white wine
4 eggs
1 onion
40 g butter

Method

(Preparation time: 45 minutes, recipe takes approx. 20 minutes)

- Slice the bread, cheese and muleteer's Salsiz sausage and stack alternately in the form of a gratin (one layer of bread at the bottom and one at the top). Pour over with stock and white wine and place in an oven pre-heated to 200°C. Bake for 15 - 20 minutes.
- Beat the eggs and pour over the muleteers' gratin. Put in the oven for another 10 minutes. Meanwhile, cut the onions into rings and

brown them in the heated butter. Place on top of the finished gratin and serve immediately.

- This dish makes a filling meal when served with a mixed seasonal salad.