

Main course for 4  
Preparation time: approx. 15 min.  
Baking time: approx. 15 min.  
Energy per serving: approx. 2,890 kJ / 690 kcal



## APPEN- SCHWIPSLE

400 g	Appenzeller cheese
1	egg
¾ dl	Appenzeller Alpenbitter
2 pinches	salt
A little	pepper and nutmeg
½	bunch of chives
8	slices of farmhouse bread (approx. 40 g each)
2 tbsp	white wine



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### Preparation

Coarsely grate cheese, add egg and Appenzeller Alpenbitter, mix well and season. Finely chop chives and add to mixture.

Place bread slices on a baking tray covered with greaseproof paper, drizzle with wine. Spread cheese mixture over bread slices.

Baking time: approx. 15 min. in the middle of an oven preheated to 200 degrees.