

Roasted bread

Ingredients (sixteen pieces)

- 3 onions
- 4 tbsp. oil
- 16 halve slices bread
- 10,6 oz cream cheese (300g). We recommend 2 kegs Almonta Light Chives
- Salt
- Fresh chopped pepper
- 16 thin slices Bündnerfleisch (air-dried meat produced in the Grisons canton of Switzerland)
- fresh cress

Preparation:

- Skin the onions and cut them in fine slices. Heat oil in a pan, add the onions and brown them by a low heat.
- Brown the halve slices bread in a pan with oil.
- The bread should then be cooled and then spread it with Almonta Light Chives.
- Distribute the onions on it and season the bread with salt and pepper.
- Put on each bread a slice Bündnerfleisch and decorate it with the cress.

Nutrition facts (per serving):

- calories: 458 kJ / 109 kcal
- proteins: 4,5 g
- fat: 5,9 g
- carbohydrates: 9,4 g

