

Spezialitads dal Grischun



GRISCHUNA APPETISERS

A whole variety of savouries

Ingredients

(for 10 to 12 people)

200 g genuine Bündnerfleisch
200 g raw Grisons ham
200 g air-cured smoked beef
10 (15 Minipic sausages
1 large Maienfeld Salsiz sausage
1 Grisons spicy sausage
2 Salametti
1 Grisoni air-cured sausage
1 jar mixed pickles
1 bunch radishes
olives
1 tablespoon capers
1 carrot
2 sticks of celery
1 packet cocktail sticks
1 large sliced white loaf or 5 fresh baguettes

pickles and olives.
• Cut the uncooked sausages into small rounds. Using the cocktail sticks, attach the mixed pickles, radishes, olives, capers or finely sliced fresh vegetables to the rounds of sausage. Arrange decoratively and serve as an hors d'oeuvre.

Method

(Preparation time: 1 hour)

- Thinly slice the dried meats, cut the slices in half and fold them once, then place them on the slices of bread and garnish with the mixed