

Spezialitads dal Grischun



GRISONS CARPACCIO

A tasty starter in \"omaggio alla cucina italiana\"

Ingredients

(for 4 portions)

200 g genuine Bündnerfleisch, very thinly sliced

1 small onion

2 tablespoons capers

Freshly ground pepper

Marinade:

2 tablespoons lemon juice

1 teaspoon mustard

100 g Parmesan \"Reggiano\" or Sbrinz cheese

2 tablespoons olive oil

1 tablespoon balsamic vinegar

Method

(Preparation time: approx. 10 minutes)

- Arrange the Bündnerfleisch on four plates.
- Slice the onions into thin rings and place them into the Bündnerfleisch together with the capers. Mix the olive oil, lemon juice and mustard and pour evenly over the Bündnerfleisch. Cut the cheese into thin shavings with a potato peeler and spread on top. Season with a few twists of pepper.

- Serve with toast and butter.

\"Grisons Carpaccio\" is a special variation for your guests, best served with an imaginative garnish of fresh local seasonal fruit (grapes, strawberries, apples, pears etc.) or exotic fruit (pineapple, papaya, mango, carambola, physalis etc.).