

# Alp cheese crostini



## Ingredients for 4 persons

- 12 slices of bread for toasting
- 2 dl beer

### Cheese mixture:

- 180 g alp cheese \*, grated
- 1.5 dl milk
- 3 eggs
- 2 tbsp flour
- Nutmeg, paprika, pepper

## Preparation

Drizzle the bread with beer.

For the alp cheese mixture: mix all ingredients and let stand for 15 minutes. Coat the bread slices with the mixture. Heat some butter in a pan. Place the bread slices in the butter with the coated side down and roast till golden brown.

Serve with a seasonal salad.

\* The original recipe uses Fieudo alp cheese from the Gabriele & Katya Genoni farm. Another hard alp cheese can also be used.