



## Vorarlberger Bergkäseweckerl

### Zutaten:

380 g of flour  
1/2 cube of germ  
2 teaspoons of salt  
1 teaspoon of sugar  
250 ml of water  
200 g grated Vbg. Mountain cheese  
1 egg yolk for brushing  
50 ml Ländle milk to brush on  
50 g grated Vbg. Mountain cheese  
to sprinkle

### Zubereitung:

Flour and grated vbg. Mix the mountain cheese. Dissolve half a cube of yeast in 250 ml of lukewarm water and stir in salt and sugar.

Let stand briefly and then add to the flour and cheese mixture and knead well.

If the dough is too sticky, just add a little more flour.

Leave covered for two hours.

Mix the egg yolk and Ländle milk. Put the rest of the grated cheese in a plate. Preheat the oven to 250 ° C.

Shape the dough into rolls, spread the milk mixture on them and roll them properly in the cheese. Bake for 20 minutes.

Let cool on a wire rack and enjoy.