



## Herb and cheese plucked bread

### Ingredients:

200g Ländle Weinkäse  
2 small shallots  
80g Ländle butter  
2 sprigs of rosemary  
some fresh thyme  
1 clove of garlic  
1 tbsp red wine vinegar  
Salt pepper  
1 loaf of bread, bought  
or home made

Preheat the oven to 180 ° hot air.

Grate Ländle wine cheese. Finely chop the shallots and herbs, press the garlic.

Melt Ländle butter and mix with shallots, garlic and herbs. Season with red wine vinegar, salt and pepper.

Cut the bread crosswise, but do not cut through.

Spread the grated cheese well in the bread and then brush with the herb butter.

Sprinkle with some cheese if necessary.

Bake the bread in the preheated oven for 15-20 minutes until the cheese has melted.