



Chili - Raclettebread

8 large black bread slices

250 g grated

Ländle chili raclette cheese

25g Ländle butter

1 onion

1 egg

1 tbsp flour

50 ml Ländle milk

Preheat the oven to 200 ° top / bottom heat.

Finely chop the onion and mix with the cheese and the remaining ingredients. Spread the black bread slices on a baking tray lined with baking paper and brush with the cheese mixture.

Bake for 10-15 minutes, then switch to grill setting and grill for about 2 minutes (do not let your eyes out!) Until golden brown.