

Tomatoes + Ländle Sura Käs Carpaccio

für 2 persons

3 large vine tomatoes
1 package Ländle Sura cheese
2 tbsp caper berries
2-3 tbsp balsamic vinegar
1 teaspoon fleur de sel
½ tsp ground pepper
1 tbsp olive oil cold-pressed
Zest of ½ organic lemon

Wash the tomatoes well and slice them very finely with a vegetable slicer. Also cut open the Ländle Sura cheese as finely as possible. Now place alternating tomatoes and cheese on a large platter, overlapping them.

Marinate with balsamic vinegar and olive oil. Season with salt and pepper. Spread the caper berries and garnish with the cress and lemon peel.