



## Cheese Crisps - Cheese chips with seeds and spices

300 g Ländle Klostertaler,  
finely grated  
1 tbsp pumpkin seeds  
1 tbsp sunflower seeds  
1 tbsp flaxseed  
1 tbsp black sesame seeds  
1 teaspoon paprika hot  
Oregano, fresh or dried  
freshly ground pepper

Preheat the oven to 200 ° hot air.

Mix the seeds together and line 2 baking trays with baking paper and place small heaps of cheese on the baking paper. Use about 2/3 of the grated Ländle Klostertaler for this. Flatten the piles of cheese lightly and sprinkle with the core mixture.

Spread the rest of the cheese on top. Sprinkle with paprika and oregano and bake for 15-20 minutes.

The cheese should be golden brown on the edge, but must not burn. Carefully dab the hot cheese chips with a kitchen roll and allow to cool.

The cheese chips go well with salad.