



## Cheese cone

### Ingredients:

500g spelled flour  
1 tbsp salt  
5 tbsp olive oil  
250ml warm water  
1 cube of Germ

200g Ländle cream cheese,  
coarsely grated  
100g fresh spinach  
2 spring onions  
1 clove of garlic  
2 tbsp dark balsamic vinegar  
Salt pepper  
Chilli flakes

1 egg  
sesame

### Preparation:

Mix flour with salt. Dissolve the yeast in warm water and add to the flour with the olive oil. Knead everything into a smooth dough. Let rise in a bowl covered with cling film for 1 hour.

For the filling, finely chop the cleaned spinach and spring onion, press the garlic and mix everything with the Ländle cream cheese. Season to taste with salt, pepper and balsamic vinegar. Mix in the chilli as desired.

Preheat the oven to 200 °.

Divide the dough into 10 equal pieces. Roll out the dough pieces into an oval shape and cut into the bottom third lengthways (do not cut right to the edge).

Place the filling in the upper third and squeeze a little. Place the dough over the filling, press down well and roll into a croissant. Press the ends together a little and twist them if necessary.

Place the croissants with a little space between them on two baking sheets lined with baking paper. Whisk the egg and brush the croissants with it.

Sprinkle with sesame seeds and bake for about 15 to 20 minutes until golden brown.