

Halloween fingers in a hot dog with Emmental cheese and garlic eyes



**Up to 15
min.**



Normal



Lactose free



Zubereitung

1. Peel the bulbous garlic and blanch 5 times.
2. Peel the onions, cut into strips and fry in a pan with a little oil.
3. Flavour the fried onions with whisky, balsamic vinegar, sugar and salt. You can also omit the whisky here.
4. Pierce the hotdog buns lengthways with a wooden spoon handle so that the hotdog sausage can be pushed inside.
5. Place the buns on an oven rack and cover lengthways with a large strip of **GOLDSTEIG Emmental** cheese.
6. Bake the buns briefly in a preheated oven at 250 °C so that the cheese melts.
7. Arrange the Halloween fingers imaginatively with the garlic or marshmallows (eyes), ketchup (blood) and onions (hair).

Zutaten

For 4 people:

- 8 hotdog buns
- 8 hotdog sausages
- 1 x 400 g piece of **GOLDSTEIG Emmental** cheese
- 4 onions
- Whisky, balsamic vinegar, sugar, salt
- 12 Asian garlic bulbs or salted marshmallows
- Ketchup of your choice

