

## *Halloween finger in hot dog with Emmental and garlic eyes*



**Up to 15  
min.**



**Normal**



**Lactose-free**



### *Zubereitung*

1. Peel the garlic clove and blanch it 5 times.
2. Peel the onions, cut them into slices and fry in a frying pan with a bit of oil.
3. Season the fried onions with whisky, balsamic vinegar, sugar and salt. You can leave the whisky out here.
4. Make a hole through the hot dog roll using a cooking spoon handle so that the hot dog sausage can be pushed into this.
5. Place the bread roll on an oven rack and cover the whole length with a large strip of **GOLDSTEIG Emmental**.
6. Bake the bread roll for a short time in an oven preheated to 250°C until the cheese melts.
7. Creatively arrange the Halloween finger with the garlic or marshmallows (eyes), ketchup (blood) and onions (hair).

### *Zutaten*



#### **For 4 people:**

- 8 hot dog rolls
- 8 hot dog sausages
- 1 x 400 g **GOLDSTEIG Emmental Cheese Block**
- 4 onions
- Whisky, balsamic vinegar, sugar, salt
- 12 Asian garlic cloves or salted marshmallows
- Ketchup of your choice

