Emmental cheese carpaccio

Up to 15 min. | *Simple* | *Vegetarian*

Zubereitung

1. Mix the white balsamic vinegar, raspberry vinegar, salt and ground white pepper together well. Cut the figs into 5 slices each, arrange on a flat plate and brush with the vinegar mixture.
2. Cut theGOLDSTEIG Emmental cheese slices intowafer-thin slices or smaller as desired and arrange them in a wavy pattern on top of the figs.
3. Spread linseed oil and the remaining vinegar mixture on top.
4. Decorate with blackberry pieces and pea shoots.

Zutaten

Serves 4:

- 1 pack of GOLDSTEIG Emmental cheese in wafer-thin slices 125 g
- 4 ripe figs
- 8 tbsp linseed oil
- 2 tbsp white balsamic vinegar cream
- 2 tbsp raspberry vinegar
- 4 large blackberries, cut into 4 slices each
- Pea shoots for decoration as desired
- Salt & ground white pepper