

Graukäse with lamb's lettuce and tomatoes

Serves 4

Ingredients

100-	Queukian fina
400g	Graukäse, firm
200g	Tomatoes
8	Cherry tomatoes
120g	Lamb's lettuce
	Salt
	Pepper from the mill

Dressing

20ml	Vinegar
60ml	Olive oil

Method

Slice the Graukäse. Wash the tomatoes and cut them into wedges. Cut the cherry tomatoes in half with a knife. Clean and wash the lamb's lettuce.

For the dressing, season the vinegar with salt and pepper, then stir in the olive oil.

Arrange the Graukäse on the plate and garnish with the tomato wedges, cherry tomatoes, and lamb's lettuce. Drizzle the dressing over and serve.