

## Ciabatta with Emmi Appenzeller cheese



Preparation time: **15 min**

Total time: **15 min**

Servings: **4**

Cheese: **Appenzeller**

### Ingredients:

- **300 g Emmi Appenzeller cheese**
- 3 stalks celery
- 1 lemon
- 6 tbsp. colza oil
- Salt, freshly ground black pepper
- 300 g mixed salad
- 1 tsp. mustard

### Preparation:

1. Cut the Appenzeller cheese into thin slices. Clean the celery stalks and cut them into small cubes.
2. Take the zest of half lemon. Mix the lemon zest, lemon juice, colza oil and a little pepper.
3. Put the cheese on a platter, sprinkle with diced celery and top with half of the marinade.
4. Marinade 10 minutes.
5. Wash the lettuce and drain well. Mix the remaining marinade with mustard and a little salt, add the salad leaves. Serve immediately salad to accompany marinated cheese.

**TIP: Ideal with garlic bread.**