

## Mini Sandwiches with Emmi Sbrinz Cheese



Preparation time: **30 min**

Total time: **30 min**

Servings: **3 mini sandwiches**

Cheese: **Sbrinz**

### Ingredients:

- 400 g of tomatoes
- 1 onion
- 1 tbsp. of oil
- 1 tsp of salt
- 1 tsp of Paprika
- 2 tbsp. of sugar
- 15 g of fresh ginger
- 150 ml of cider vinegar
- **125 g of Emmi Sbrinz cheese**
- 6 slices of bread (crumbs)
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- 80 g of germinated seeds

### Preparation:

1. Cut the onion into strips, cut tomatoes into small cubes and chop the fresh ginger.
2. In a saucepan, sauté the onion with a little olive oil. Add tomato, ginger, vinegar, sugar and paprika. Let pickle by stirring regularly.
3. Refrigerate. Cut the bread into rectangular and even slices. Then generously spread chutney on one a slice of two. Add a few germinated seeds.
4. Arrange the Sbrinz cheese on the chutney.
5. Place the second slice of bread on top to close the sandwich.