



## Noble Waldkorn® soldiers

Cream cheese, Pistachios, Garlic,

## Working method

Toast the Waldkorn<sup>®</sup> slices golden brown. Mix the roughly chopped pistachios with the sesame seeds, sea salt, lemon zest, paprika and pepper. Add some fried onions to taste. Cut the Waldkorn<sup>®</sup> slices in 3 wide strips and rub well with the cut side of the garlic. Spread with a thin layer of fresh cream cheese and sprinkle with the pistachio mixture.

## Ingredients (1 person)

- 5 slices Waldkorn® Trispelti
- 50 shelled pistachios
- 2 tbsp sesame seeds
- 1 tbsp coarse sea salt
- 1 lemon, zest
- 1 tsp spicy paprika
- black pepper
- 20 fried onions (jar)
- 3 cloves garlic
- 100 g fresh cream cheese

**1**0 - 20 minutes