



## INGREDIENTS

2 St.Mang Limburger  
2 tbsp. white balsamic vinegar  
4 tbsp. water  
3 tbsp. sunflower oil or Canola oil  
½ bunch chives  
2 spring onions or scallions  
Paprika  
Salt and pepper

## Farmer-Style Cheese Plate with St.Mang Bavarian Made Limburger

### INSTRUCTIONS

1. Cut the Limburger into equal-sized slices and set in a shallow bowl.
2. Stir the vinegar, oil, salt and pepper into a dressing and pour over the cheese. Sprinkle with paprika. Then slice the chives and spring onions and sprinkle over the cheese.
3. Allow the cheese plate to stand for a few minutes before serving so the flavors can meld.
4. This cheese plate pairs well with toasted crusty bread, butter and a summery white wine.



20 minutes



4 servings