

BAVARIAN OBATZDA (GERMAN CHEESE SPREAD)

Ingredients

- 9 oz. Camembert / Brie cheese, ripe at room temp
- 6 oz. cream cheese, soft
- 4 Tbsp butter, soft
- ½ small red onion, finely chopped
- 1 tsp paprika powder
- ½ tsp caraway seeds, whole or ½ tsp ground caraway
- ½ tsp coarse kosher salt or ¼ tsp fine salt
- ½ tsp coarse ground pepper
- 1 Tbsp beer or apple juice or milk, optional

Directions

1. Cut Camembert / Brie cheese, cream cheese, and butter into 1/2-inch cubes.
2. Chop the onion finely.
3. Place all prepped ingredients into a large bowl, add spices, and mash together with a large fork or clean hands until smooth.
4. Add beer, apple cider, or milk if you prefer a smoother spread.
5. Place the mixture into ramekins or sturdy muffin liners.
6. Cover with plastic wrap and refrigerate for at least 1 hour or overnight. Keeps in the fridge for several days.

*Serving tip: Garnish with finely chopped red onions or chives and serve with farmer's bread or pretzels.