

OBATZDA



Ingredients for 4 serves

500g ripe Camembert
40g soft butter
200g cream cheese
80g finely chopped onions
Salt, pepper
Paprika, caraway
2 desert spoons of chopped chives
60g finely sliced onion rings
6-8 desert spoons of beer to taste

Preparation

1. Mash the Camembert with a fork and add the butter, cream cheese and onions.
2. Season with salt, pepper, paprika and caraway to taste.
3. Add beer gradually and stir.
4. Spoon a portion of Obatzda onto each plate and garnish with onion rings, chives and caraway.
5. Serve preferably with rye bread, wholemeal bread and radishes.

Notes

This regional delicacy was originally born out of necessity. Not wanting to throw away leftover cheese during times of food shortage, it was mixed with butter and spices and served again. There are many different recipe variants, depending on taste and availability of ingredients. Mostly, Camembert or another soft cheese used and the main spice is paprika. Obatzda was first offered at the Weihenstephan pub in Freising in the 1920s and this Freising invention has since become popular far beyond the borders of Bavaria. Obatzda has since become an essential part of Bavarian cuisine and is becoming more and more popular around the world.