

Obatzda --Bavvarian cheese spread

This Bavarian delicacy is normally served in Beergardens together with fresh pretzels or rye bread and some nice German wheat beer.

Ingredients

500g [8 oz] ripe Camembert or Brie
40g [1-2 Tbs] soft butter
200g [3-4 oz] cream cheese (e.g. Philadelphia or Neufchatel)
80g [4 Tbs] finely chopped onions
Salt, pepper
Paprika
Caraway seeds
2 tablespoons chopped chives
60g finely sliced onion rings
6-8 tablespoons of beer to taste

1. Mix the Camembert, the butter, and the cream cheese together with the chopped chives and onion until you get a spreadable mixture
2. add salt, pepper, paprika powder and caraway seeds to taste
3. add some beer to make the mixture even more smooth
4. now garnish with more chopped chives and onion rings