

GOLDSTEIG cheese board



*Up to 30
min.*



Normal



Vegetarisch



Zubereitung

1. The **GOLDSTEIG Butter** with a hand mixer until fluffy.
2. Wash the parsley, chop it up fine and crush it into a fine puree using a pestle and mortar. Add the parsley puree to the **GOLDSTEIG Butter** and mix. Season the parsley butter with salt and pepper.
3. Place the cashew kernels in the vegetable stock and blend into a puree in a mixing jar using a hand blender.
4. **GOLDSTEIG Mascarpone**, **GOLDSTEIG Ricotta**, and the cashew mix together. Season the dip with salt, pepper and lemon zest.
5. **GOLDSTEIG Ricotta**, with **GOLDSTEIG Mascarpone**, and melted **GOLDSTEIG Butter**.
6. Peel the onions, cut them into small cubes and mix them with the rest of the ingredients. Season with ground caraway seeds, salt and pepper.
7. Clean and wash the radishes and slice them.
8. Cut the chives into fine rings and sprinkle both of them over the Obatzter as decoration.

Tip: We recommend pretzels or brown bread with this.

Zutaten





For 6 people:

For the cheese board:

- 125 g GOLDSTEIG Wafer-Thin Almdammer Cheese Slices
- 125 g GOLDSTEIG Emmental Cheese Slices
- 400 g GOLDSTEIG Emmental Cheese Block
- 250 g GOLDSTEIG Almdammer Cheese Block
- 250 g GOLDSTEIG Butter
- Dips made from parsley butter and cashew cream

For the parsley butter:

- 1 GOLDSTEIG Butter 250 g
- 50 g parsley
- Salt, pepper

For the cashew cream:

- 250 g roasted and salted cashew kernels
- 100 ml vegetable stock
- 1 GOLDSTEIG Ricotta, 250 g
- 1 GOLDSTEIG Mascarpone, 250 g
- Salt, pepper and lemon zest

For the ricotta Obatzter with radishes and chives:

- 250 g GOLDSTEIG Ricotta,
- 125 g GOLDSTEIG Mascarpone,
- 70 g melted GOLDSTEIG Butter
- 1 onion
- 4 tbsp wheat beer
- 2 tbsp sweet paprika powder
- Ground caraway seeds, salt, pepper
- 1 bunch of radishes
- 1 bunch of chives