



Ingredients 2 Portions

♦ = Kotányi Produkte

200 g	Cottage cheese
150 g	Curd cheese, low fat
50 g	Sour cream
1 tbsp.	Olive oil
1 tsp.	Mustard
1 tsp.	Honey
1 tsp.	Lemon zest
1 tsp.	♦ Herbes de Provence
1 tsp.	♦ Organic Chives, Chopped
1 pinch	♦ Sea Salt, Coarse
1 pinch	♦ Pepper Black, Ground

Cottage Cheese Spread with Herbes de Provence

🕒 10–15 Min ❤️❤️❤️

Preparation

- 1 Add all of the ingredients apart from the dried organic chives to a food processor and mix until well combined.
- 2 Carefully fold in the dried chives and allow the finished spread to cool for 15 minutes so that the taste of the herbs can develop.
- 3 Season with sea salt and ground pepper and enjoy.

