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.

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