

Ricotta Obatzter with radishes and chives



Up to 15
min.



Simple



Vegetarian



Zubereitung

1. Mix the GOLDSTEIG Ricotta with the GOLDSTEIG Mascarpone and the melted GOLDSTEIG Butter .
2. Peel the onion, cut into small cubes and stir in with the remaining ingredients. Season to taste with ground caraway, salt and pepper.
3. Clean, wash and slice the radishes.
4. Cut the chives into fine rings and garnish the Obatzter with both.

Tip: We recommend serving with pretzels or farmhouse bread.

Zutaten



For 4 people:

- GOLDSTEIG Ricotta 125g
- GOLDSTEIG mascarpone 70g
- liquid GOLDSTEIG butter 25g
- 1 onion
- 4 tbsp wheat beer
- 2 tbsp paprika powder, sweet
- ground caraway, salt, pepper
- 1 bunch of radishes
- 1 bunch of chives

