

OBATZDA

Preparation:

Chop the camembert in small pieces and whisk it with butter. Chop onion into brunoise (cubes), add, together with the egg yolk, to the cheese butter mix, and stir again.

Add caraway seeds and paprika powder, mix again. Season it with salt. Garnish with freshly chopped chives and rings of red onion.

Ingredients:

For four persons

1 kg Camembert

250 g butter

2 egg yolks

1 onion

Paprika powder

Caraway seeds

Salt, pepper

1 bunch of fresh chives

1 red onion

