



Cambozola Walnut Dip

Ingredients:

200 g cream cheese
100 g Cambozola Classic,
rind cut off
Handful of walnuts,
coarsely chopped
1 tbsp. honey
Salt and pepper

Preparation:

1. Purée the cream cheese, Cambozola, honey, salt and pepper until the mixture reaches a creamy consistency. Alternatively, a fork can be used to mash the ingredients together.
2. Stir in the walnuts. This dip is tasty with vegetable sticks, crispy bread, or simply a couple of crackers with a bit of fig or apricot jam on top.

