

Dirty martini dip with CAMBOZOLA



20 minutes



6 servings

INGREDIENTS:

- 200 g CAMBOZOLA
- 150 g cream Cheese
- 100 g yoghurt
- 1 tbsp martini
- 2 pc. gherkins
- 50 g olives, green
- 1 pc. lemon
- olive oil
- salt
- pepper



PREPARATION:

1. Cut the CAMBOZOLA into small pieces. Finely chop the gherkins and olives, and grate and squeeze the lemon. Put everything to one side.
2. Place the CAMBOZOLA in a bowl, and add the cream cheese, yogurt, martini, and lemon juice. Mix the ingredients well with a fork until you have a creamy consistency. Carefully fold the chopped gherkins and half of the olives into the CAMBOZOLA mixture. Season with salt and pepper.
3. Pour the dip into a serving bowl, and garnish with the remaining olives, olive oil, and lemon zest. Serve the dip with crackers or slices of bread.