

# Bavarian Biergarten Obatzda

0.6 lb (9.5 oz / 260g) Camembert Cheese

After the rind is cut off, you should have about  
6 $\frac{1}{3}$  oz (180g) of pure cheese left.

Half the amount of butter as cheese (about  
3 $\frac{1}{8}$  oz / 90g)

Bring the cheese and butter to room  
temperature, then add very finely chopped:

2 tablespoons shallot (onion)

2 tablespoons chives

1 large clove of garlic

1 teaspoon paprika

1 tablespoon white wine or beer

Makes slightly less than 1 pint of thick spread.

If you want a thinner consistency for dip, add more beer/wine.