



Cheese balls



Preparation

Beat the butter foamy, add the processed cheese and strained cottage cheese. If desired, add salt and pepper, mix well and leave it for 1 hour in the refrigerator to harden. Then form the balls and roll each either in pepper, finely chopped parsley or in coarsely crushed pepper, in order to get differently colored balls. Arrange balls in a glass dish or in paper capsules or on lettuce leaves. You can serve this specialty when expecting guests or you can plan it with other dishes if preparing a “cold buffet”.

Ingredients

100 g Zdenka processed cheese, 200 g cottage cheese , 50 g butter, salt , pepper , cayenne pepper , chopped parsley (2 tablespoons) , coarsely crushed pepper