

Körözött



Ingredients:

¾	Cup	Cottage Cheese, drained
½	Pound	Manchego Cheese, shredded
2	Teaspoons	Butter, softened
1	Tablespoon	Sour Cream
½	Teaspoon	Hungarian Sweet Paprika
2	Tablespoons	Sweet Red Onion, finely minced
½	Teaspoon	Caraway Seed, toasted & ground

Directions:

1. In a food processor blend cottage cheese, Manchego cheese, butter and sour cream.
2. Add the paprika, minced onion and caraway seed. Pulse to thoroughly combine. Cover and chill 2 to 3 hours.
3. Shaped chilled mixture into a cone, and insert sliced almonds so that it resembles a pine cone. Refrigerate if not serving immediately.