

Spinach CAMBOZOLA wraps



Ingredients

Recipe for 4 servings

Ingredients for the wraps

125 ml milk
2 eggs
2 tbsp oil
70 g flour
Salt, nutmeg, pepper

For the filling

150 g **CAMBOZOLA** Classic
75 g spinach
1 small onion
1–2 tbsp pine nuts, approx. 10 g

Preparation

Mix milk, eggs, 1 tsp oil, and flour.

Season with salt and nutmeg and let rest for 10 minutes. Add oil to the pan, heat, and form three thin wraps (approx. 15 cm in diameter). Allow to cool. Wash the spinach, and chop the onion. Roast the pine nuts without fat and put them in a bowl. Sauté onion in 1 tbsp oil, sauté spinach for 3 minutes, season, and let cool. Season the sour cream with salt and pepper and spread on the wraps. Cut the wraps in half. Mix the cubed **CAMBOZOLA** with the spinach and pine nuts, and spread the mixture over the wraps. Fold the straight edge slightly over the filling and roll up the wraps sideways. Dip the chives briefly in hot water and tie up the wraps.

Tip

especially delicious with **CAMBOZOLA** Finesse.

