



Picnic Sandwiches with CAMBOZOLA Spread

Ingredients:

Recipe for 4 servings

For the spread

200 g CAMBOZOLA
40 g butter
100 g cream cheese
3 tbsp. whole milk
3 spring onions
2 tsp. ground sweet paprika
Salt and pepper

For the picnic sandwiches

4 large slices rustic bread
1 handful arugula
1 handful blackberries or red grapes
(approx. 3 per slice of bread)
1 spring onion



Preparation:

1. Take CAMBOZOLA out of the refrigerator 15 to 30 minutes before preparing the sandwiches and allow to reach room temperature. Do the same with the butter. Meanwhile, clean the spring onions and cut the majority of the green part into very thin rings.
2. Place coarsely cubed CAMBOZOLA in a bowl and mash with a fork as finely as possible. Combine mashed cheese, butter, cream cheese, milk, paprika, and spring onions. Season to taste with salt and pepper.
3. Spread CAMBOZOLA spread on the bread. Place torn arugula, finely sliced spring onions, and blackberry halves on just two of the slices of bread. Now place the other slice on each one and cut down the middle.