

Mother-in-law cheese

Ingredients (for approx. 150 - 250 g spread)

150 – 250 g sheep's cheese / feta
3 - 4 tbsp olive oil
1 tsp Sambal Oelek (or more)

Preparation

1. Crumble the feta cheese with your fingers until creamy.
2. Then mix with olive oil and sambal oelek

The spread will keep for about 1 week in the fridge. If you add garlic, you should use it up sooner, otherwise the garlic will ferment.

Tip:

Also delicious with spaghetti. Simply add a few spoonfuls of mother-in-law's cheese to the spaghetti and add a little cooking water to loosen it up. Grate parmesan on top!!

KÜCHENSCHMIDE

