

Obatzda w. Soft Pretzels



Ingredients:

12 oz Camembert Cheese, room temperature.
Or a young Brie Cheese, just go for the one with the farthest out expiration date.
5 oz Cream Cheese, room temperature.
1.25 tbsp Butter, room temperature.
2.5 tbsp finely chopped chives, reserve a little as garnish on top
2.5 tbsp finely chopped Onion
1.25 tsp Paprika powder, the 'sweet' kind, not spicy or smoked.
Plus more for sprinkling on top.
Like a little kick? Add a little bit of cayenne powder.
4 oz beer, more or less, depending on the consistency you like.
I typically like a spreadable consistency unless I serve it as a dip at parties.
I used Paulaner Lager.

Instructions:

Bring all ingredients to room temperature (either by waiting or putting in them microwave for a few seconds). Using a fork, mash together the cheese, cream cheese and butter until you have a chunky paste-like consistency.

Add in the onions and chives and paprika and continue mixing until combined.
Finally add in just enough beer to bring to a spreadable consistency.
Add more beer if using a dip for parties etc.

Garnish with paprika powder and chopped chives.
Serve with pretzels for the ultimate Bavarian experience (they can be made ahead of time minus the baking).
Other traditional garnishes and dippers are radishes and sliced onions.

<https://dirndlKitchen.com/oktoberfest-recipes-part-2-obatzda/#recipe>