

Gorgonzola spread / Nivova Natierka

	la sua di suta
amount	ingredients
150 gr	Gorgonzola
100 gr	roomwarm utter
1 piece	apple
a fiew	grounded walnut
2 EL	cream
1 piece	clove of garlic
1 TL	honey
pinch	herbal salt
pinch	pepper

preparation:



Mix the gorgonzola, butter, cream and honey in the mixing bowl with the dough hooks of the hand mixer. Peel apple and finely grate.

Peel garlic and press over the garlic press.
Stir in both together under the resulting mass.
Season with salt and pepper to taste our Gorgonzola spread.

If you liked my recipe and pictures, I would appreciate your feedback and comments.

Have fun while copying.





Lucina's tips:



You can replace the butter with avocado, which also tastes great.

Also, you can, for example, add 1-2 teaspoons of Dijon mustard with honey and dill.

Or use several blue cheese varieties together.



I wish good luck and

buon appetit!!

your Lucina Cucina