

OBATZTER A.K.A. BAVARIAN CHEESE DIP

This is a very popular dip that you can get in Bavaria all year round, but that's especially common during Oktoberfest. It is usually served on a charcuterie board with cold cuts, different cheeses, garden radish, etc. Or, if you are not that hungry, you order it on its own with just some crunchy pretzels for dipping.

INGREDIENTS:

8 OZ	CALIFORNIA CAMEMBERT
4 OZ	BLOCK COLD CREAM CHEESE
3 OZ	COLD LAUGHING COW ORIGINAL CHEESE—4 WEDGES
¼ TSP	GROUND WHITE PEPPER
1½	TSP PAPRIKA POWDER
1 TBSP	FREEZE-DRIED CHIVES
¼	CUP SCHMITT SOHNE VINEYARDS DRY RIESLING
	CUT CHIVES FOR GARNISH
	SOFT BAKED PRETZELS AND PRETZEL RODS FOR DIPPING
	CARROTS, CELERY AND SCALLIONS CUT INTO CRUDITÉ FOR DIPPING

METHOD:

Using a paring knife, remove the rind from the side of the Camembert wheel and cut wheel into four pieces. Add to a food processor fitted with an s blade. Add the cream cheese and the Laughing Cow cheese. If your food processor has a dip option, use this to combine the cheeses.

Add the white pepper, paprika, freeze-dried chives and process again to mix. Using a spatula, scrape down sides and add the wine and process on puree for about 30 seconds to mix well. The texture should be smooth and thick, but pourable. Process a little longer if needed. Pour in a 2-cup container with a lid and refrigerate overnight.

When ready to serve, take out about 1 hour before serving and place in a serving bowl. Sprinkle with chives and serve with backed pretzels, pretzel rods, and the cut carrots, celery and scallions.

Elizabeth Kammel

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Oktoberfest

OBATZTER A.K.A. BAVARIAN CHEESE DIP
FROM AWARD-WINNING CHEF

Elizabeth Kammel

SCHMITT SÖHNE
- FAMILY WINES -
Dry Riesling
FRESH & LIVELY