

WHITE GOAT CHEESE AND HERB SPREAD

BRYNZA DE BRAILA FRECATA

Ingredients

- ½ lb. brynza cheese or feta cheese
- ½ lb. unsalted butter softened
- 2 Tbsp. fresh chives finely cut
- 2 Tbsp. fresh fennel leaves finely cut (or 1/2 tsp. powdered fennel)
- 2 Tbsp. parsley finely chopped
- 8 fresh parsley sprigs
- 1 tsp. paprika
- 1 tsp. caraway seeds
- 2 med. tomatoes sliced
- 16 Greek olives
- 16 red radishes trimmed
- 8 scallions cut into 3" lengths

Instructions

1. Crumble cheese very finely into a bowl.
2. Add the butter and beat vigorously with a wooden spoon, mashing the cheese and butter together against the sides of the bowl until the mixture is light and fluffy.
3. Beat in the chives, fennel, chopped parsley, paprika, and caraway seeds.
4. Mound the cheese-herb mixture in the center of a platter and arrange the tomatoes, olives, parsley sprigs, radishes, and scallions attractively around it.
5. Serve at room temperature with rye or pumpernickel bread