

# CHEESE DŽIUGAS®, HONEY AND DRIED FRUIT, BOILED IN WINE, DESSERT



## Ingredientai

100 g	of cheese DŽIUGAS
2 tablespoons	of liquid honey
1 teaspoon	of poppy seeds
40 g	favourite chopped nuts
100 g	of dried plums
60 g	of dried cranberries
60 g	of dried apricots
400 ml	of white wine
2	cinamon sticks
2	anise stars
8	cloves
2	figs
	of fresh thyme

## PREPARATION

Break the cheese in pieces of about 1 cm. Place in a bowl and mix it with honey and poppy seeds, finely chopped nuts. Put the dried fruit and berries, seasoning and wine into a pot. Bring everything to a boil and boil for another 20 min. Sprinkle the serving plate with warm honey, beautifully arrange the figs cut into four pieces, cheese with honey and the boiled fruit and berries. Serve with dessert forks or on sticks as a dessert.