

EASTER EGG WITH CHEESE DŽIUGAS®

Ingredientai

The egg:

600 g	of sieved curd
300 g	of finely grated cheese DŽIUGAS
4 tbsp.	of mayonnaise
3 tbsp.	garstyčių
2 cloves	of crushed garlic
1 tbsp.	of lemon zest (grated)

For decorating:

Grated cheese DŽIUGAS® of various fineness and of different maturities
chopped roasted nuts
fresh herbs
raisins
dried goji berries
grated lemon zest

PREPARATION

Mix all the ingredients for the egg into a single mass. Form a ball, wrap it in food film and place in a fridge for about an hour. You can also leave it there overnight.

Put the firm ball on a tray on which it shall be served. Shape it into a form of an egg. Decorate with grated cheese DŽIUGAS® of various fineness, chopped nuts, herbs, washed and dried raisins, goji berries.

Serve with cheese DŽIUGAS® chips (roast a thin layer of cheese DŽIUGAS® in a dry pan for about 1-2 minutes, carefully remove it with a spatula and leave to cool on a plate).

Bon appétit!