



KACHKEIS

250g uncooked Kachkeis sausage
100ml cream
50ml white wine
¼ tsp black pepper

1. Cut the Kachkeis sausage into chunks and put into a saucepan with the cream and the white wine. Heat up and melt until smooth.
2. Pour into a serving bowl and cover the cheese surface with clingfilm, so that it doesn't form a skin while cooling. Leave to cool completely before refrigerating.
3. When ready to serve, spread onto a slice of brown bread and top with mustard.

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