



WILD GARLIC SPREAD

Serves 4

125g Welsh goats cheese
2 tbsp olive oil
1 tsp lemon juice
1 + ½ tbsp wild garlic
salt and pepper

1. Put the Welsh goats cheese into a bowl and mash up with a fork. Add the olive oil and lemon juice and mix into a smooth paste.
2. Wash the wild garlic, pat dry and finely chop. Add to the goats cheese, mix well and season.
3. Best eaten on crusty dark bread.

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