



Wholemeal bread cream cheese balls

Preparation

1. Dice the bread into small cubes. Chop the herbs finely. Place a handful of each aside. Knead together the cottage cheese, cheese, bread and herbs. Season with salt, pepper and paprika.
2. Form the cheese mass into balls. Roll them in the remaining bread cubes and garnish with the remaining herbs to serve.



Ingredients

- 1 pack of Mestemacher SOFT WHOLEMEAL bread
- 250 g of cream cheese
- 100 g grated Edam cheese
- 1 bunch of herbs (chives, parsley)
- salt, pepper, paprika
- seasoning according to taste



photo: Susanne Brauer, Kochmädchen