



## *Bavarian Platter*

*Served with the traditional Bavarian Obatza spread, this platter is a very welcome dish at Oktoberfest activities.*

### **Ingredients:**

Freybe Schinkenspeck or Freybe Black Forest Schinkenspeck

#### Traditional Bavarian Obatza Spread:

8 oz (250 g) ripe Camembert cheese

2 tsp (10 ml) soft butter

½ onion, diced very fine

½ tsp (2.5 ml) paprika

Dash of salt and pepper

Dash of Bavarian beer

### **To prepare:**

1. In a medium sized bowl, mash the soft, ripe Camembert cheese with a fork. Add remaining ingredients and mix well. Transfer to small bowl for serving.
2. On a wooden tray, assemble thinly sliced Freybe Schinkenspeck or Freybe Black Forest Schinkenspeck by rolling the slices to display on the tray.
3. Add to the tray: German Rye bread slices and thinly sliced radishes.
4. Place bowl with the Obatza cheese spread next to the bread.