

Smoked cheese cream with dill and grilled lemon

Serves: 8-10 persons

8-10 tbsp crème fraîche 38 %
200 g soft smoked cheese (approx.)
1 lemon
Dill
Salt and pepper

In the kitchen

- Whisk the smoked cheese and crème fraîche together into a completely “smooth” cream.
- Finely chop the dill and stir into the smoked cheese cream.
- Cut the lemon in half.

At the grill

- Grill the lemon on the cut side over direct heat until lightly charred.
- Squeeze out the juice and stir into the smoked cheese cream.
- Remember to season with salt and pepper.