



## Cambozola Walnut Dip

### Ingredients:

200 g cream cheese  
100 g Cambozola Classic,  
rind cut off  
Handful of walnuts,  
coarsely chopped  
1 tbsp. honey  
Salt and pepper

### Preparation:

1. Purée the cream cheese, Cambozola, honey, salt and pepper until the mixture reaches a creamy consistency. Alternatively, a fork can be used to mash the ingredients together.
2. Stir in the walnuts. This dip is tasty with vegetable sticks, crispy bread, or simply a couple of crackers with a bit of fig or apricot jam on top.

