Marinated hard cheese DŽIUGAS®



Ingredients

200 g	of hard cheese DŽIUGAS
200 ml	of quality olive oil
1/4 teaspoon	of smoked paprika
1/4 teaspoon	chopped paprika flakes
3	peeled and knife crushed cloves of garlic
4 stalks	of fresh rosemary
4 stalks	of fresh thyme

Preparation

Add the oil, smoked paprika, paprika flakes and garlic into a clean glass jar. Add the herbs and finally, the cheese broken in pieces. Flip the jar upside down and leave for 1 minute for the oil to spread evenly.

Place the closed jar in the fridge and leave for at least an hour. You can marinate the cheese up to two weeks – it’ll achieve even more taste.

Serve at room temperature.

Such cheese is suitable simply as a snack, or for flavouring various salads. You can also add some olives to the cheese jar – you’ll end up having great assorted snacks.