# Grated cheese DŽIUGAS® balls with salad



## Ingredients

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|---|---|
| 200 g | of curd |
| 2 cloves | of garlic |
| 50 g | of grated cheese DŽIUGAS |
| 2 tablespoons | of spreadable cream cheese or mayonnaise |
| according to taste | pepper |
| | various salads |
| 1 handful | cherry tomatoes |
| 1/2 glass | of olive oil |
| 2 tablespoons | of lemon juice |
| according to taste | pepper, salt, sugar, honey |
| | grated cheese DŽIUGAS |
| | chopped roasted nuts |
| | black cumin or sesame seeds |

## Preparation

Put the curd, crushed garlic, cream cheese or mayonnaise, grated cheese “Džiugas” into a bowl and mash everything into a smooth mass. Season with pepper and with wet hands form balls of a size of a walnut. Dip some balls in nuts, others – in grated cheese, and the third ones – in black cumin or sesame

seeds. Place the salad mix, pieces of tomato on the plate, sprinkle with sauce and then add a few cheese balls. For the sauce – blend all the ingredients together.