Easter egg with cheese DŽIUGAS®



Ingredients

The egg:	
600 g	of sieved curd
300 g	of finely grated cheese DŽIUGAS
4 tbsp.	of mayonnaise
3 tbsp.	garstyčių
2 cloves	of crushed garlic
1 tbsp.	of lemon zest (grated)
For decorating:	
	Grated cheese DŽIUGAS® of various fineness and of different maturities
	chopped roasted nuts
	fresh herbs
	raisins
	dried goji berries
	grated lemon zest

Preparation

Mix all the ingredients for the egg into a single mass. Form a ball, wrap it in food film and place in a fridge for about an hour. You can also leave it there overnight.

Put the firm ball on a tray on which it shall be served. Shape it into a form of an egg. Decorate with grated cheese DŽIUGAS® of various fineness, chopped nuts, herbs, washed and dried raisins, goji berries.

Serve with cheese DŽIUGAS® chips (roast a thin layer of cheese DŽIUGAS® in a dry pan for about 1-2 minutes, carefully remove it with a spatula and leave to cool on a plate).

Bon appétit!