

Obatzda

This is an authentic Bavarian beer and cheese dip and a staple at every Oktoberfest as well as any beer garden.

This is a delightful dip for any time of year—enjoy it with Pretzels, on dark rye or crackers!



Ingredients

250 grams (8 oz) camembert cheese, room temperature

120 grams (4 oz) cream cheese, room temperature

1 Tbsp. soft butter

2 Tbsp. chopped chives

2 Tbsp. finely chopped onion

1 tsp. sweet paprika powder

100 ml (4 oz.) beer, more or less

Preparation

- ★ Bring all ingredients to room temperature (either by waiting or putting in them microwave for a few seconds). Using a fork, mash together the cheese, cream cheese and butter until you have a chunky paste-like consistency.
- ★ Add in the onions and chives and paprika and continue mixing until combined. Finally add in just enough beer to bring to a spreadable consistency. Add more beer if using a dip for parties etc.
- ★ Garnish with paprika powder and chopped chives. Serve with my homemade pretzels for the ultimate Bavarian experience (they can be made ahead of time minus the baking). Other traditional garnishes and dippers are radishes and sliced onions.