

CHEESY-CREAM SALMON

WITH HARD BRED



Recipe

For homemade cream cheese, you only need two ingredients - natural yogurt (without additives) and fatty sour cream (preferably 30% fat). Optionally, add a pinch of salt to make the cheese less bland. Mix yogurt (500 ml) and sour cream (300 g).

Next, we need to build the following structure - a sieve (colander) and a container into which the liquid will drain during the process of weighing the mixture.

Place gauze or cloth inside the sieve. We pour out our mixture.

We wrap the edges of the fabric, put a saucer in size and something heavy for the weight, for example, a jar of tomato paste. We remove the entire structure in the refrigerator for 2 days.

During this time, a lot of liquid will drain.

The cheese is ready for further use.

SERVE it with FRESH SALTY SALMON
(Originally it also serves with cold 100ml of vodka.

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