

Hungarian Goat Cheese Spread (Korozott)

8 oz goat cheese
2 Tbs butter melted
4 medium green onion finely chopped
1 Tbsp caraway seeds
1 tsp sweet Hungarian paprika
Salt and pepper (to taste)

1 In a medium bowl, beat together cheese and butter until smooth. Mix in remaining ingredients, adjusting the seasonings, if necessary, and refrigerate, covered, for at least 1 hour for the flavors.

2 When ready to serve, let korozott come to room temperature before spreading on toasted or un toasted bread, or instead of mayo in a sandwich.

Degree of Difficulty

Degree of Difficulty: Very easy

Cooking Times

Preparation Time: 15 minutes

Inactive Time: 3 hours

Total Time: 3 hours and 15 minutes

Nutrition Facts

Serving size: Entire recipe (14.1 ounces).

Percent daily values based on the Reference Daily Intake (RDI) for a 2000 calorie diet.

Nutrition information calculated from recipe ingredients.

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Amount Per Serving	
Calories	1096.96
Calories From Fat (75%)	825.67
% Daily Value	
Total Fat 92.25g	142%
Saturated Fat 61.53g	308%
Cholesterol 240.23mg	80%
Sodium 1130.79mg	47%
Potassium 801.8mg	23%
Total Carbohydrates 13.92g	5%
Fiber 5.85g	23%
Sugar 5.23g	
Protein 52.65g	105%

<http://www.hungariancooking.com/>