

Chive spread and deer sausage with bread



Ingredients for chive spread:

- kefir cheese spread
- 2 tbsp chive
- salt
- freshly ground black pepper
- tomato
- spring onion
- 1 clove garlic
- deer sausage

Quick preparation of chive spread

Follow this short recipe for cheese spread.

Firstly, you need to prepare kefir cheese spread. If you ferment milk kefir every day it can happen that sometimes you have some leftovers. This can be used to prepare spread. Strain it in Cheese maker overnight in the fridge. Next day you will have creamy kefir cheese. If you want the spread to be thicker and drier, leave it to strain longer or use a spring to push down on the cheese. This way more liquid will run out.

This spread can be combined with many different herbs, spices or even fruits. This salty version goes well with dried meat.

Add minced chive, crushed garlic, salt and freshly ground black pepper to your cheese spread. Mix thoroughly with a fork. Spread on your homemade bread and layer it with spring onion and deer sausage. Store the prepared spread in an airtight glass container. Use within 2 weeks.

Are you interested in more recipes with milk kefir? Click [here](#) for more.

Products used to prepare this recipe:



[Kefir Fermenter](#)

[Buy on Kefirko.com](#)



Cheese Maker

[Buy on Kefirko.com](http://Kefirko.com)