

Cevizli Peynir Ezmesi

Traditional Turkish walnut cheese spread (Cevizli Peynir Ezmesi) - creamy meze perfect for appetizers. Ready in 10 minutes with simple ingredients!

10 min

HAZIRLIK

10 min

TOPLAM

6

PORSIYON

Easy

ZORLUK

Cevizli Peynir Ezmesi

Malzemeler

- 0.6 lb ezine cheese
- 2 tbsp plain yogurt
- 1 clove garlic
- 0 bunch dill
- 4 tbsp walnut
- 0 salt
- 0 black pepper
- 1 carrot
- 1 capia pepper
- 1 cucumber
- 6 slice celery

Yapılış

- Prepare the cheese base**

Add 0.6 lb white cheese and 2 tablespoons yogurt to a food processor. Process for 30-45 seconds until smooth and creamy.
- Mince 1 clove garlic and finely chop the fresh dill. Add both to the cheese mixture and pulse 3-4 times to combine.**
- Toast the walnuts**

Roughly chop 4 tablespoons walnuts into small pieces. Heat a dry skillet over medium heat and add the walnuts.
- Toast the walnuts for 2-3 minutes, stirring constantly, until fragrant and lightly golden. Remove from heat and let cool for 5 minutes.**
- Combine and season**

Transfer the cheese mixture to a mixing bowl and gently fold in the toasted walnuts, keeping some texture. Season with salt and pepper to taste.
- Chill and serve**

Cover and refrigerate for at least 30 minutes to allow flavors to meld. Serve with the bread slices or fresh vegetables.

?puçlar?

Toast the walnuts in a dry pan over medium heat for 2-3 minutes, stirring frequently to prevent burning. They're ready when they become fragrant and lightly golden.

Use room temperature ingredients for easier mixing and better texture. Take the cheese and yogurt out of the refrigerator 30 minutes before preparing.

For a smoother spread, pulse the mixture in a food processor, but leave some texture for interest. Don't over-process or it will become too smooth.

Taste and adjust seasonings gradually. Start with less garlic and salt, then add more to your preference, as cheese saltiness can vary significantly.

Press fresh herbs gently with a paper towel to remove excess moisture before chopping, which prevents the spread from becoming watery.

Chill the finished spread for at least 30 minutes before serving to allow flavors to meld and the texture to firm up slightly.

Garnish with a few whole walnut pieces and a sprig of fresh dill just before serving for an attractive presentation.

Serve with a variety of dippers including cucumber rounds, bell pepper strips, cherry tomatoes, and toasted bread for different textures and flavors.