

## Camembert-Garlic Spread

- 10 oz ripe Camembert, rind removed
- 2 oz soft butter
- 4 cloves garlic
- 2 tbs dry white wine
- Freshly ground black pepper to taste
- Pinch of nutmeg
- 1 tbs chopped pistachios

Mash Camembert with a fork and mix with the butter in a bowl. Peel garlic, mince and add to bowl. Mix in white wine and season with pepper and nutmeg. Then mix in pistachios. Refrigerate until ready to serve.

If the Camembert is very ripe, then we recommend freezing for a short time to make rind removal easier and less wasteful of yummy cheese! We also decided to mix with our Kitchen Aide mixer after making the initial batch by hand.