

Cream Cheese LogV

A quick and easy cheese log that will impress every time. Feel free to try different shapes if you’re feeling creative.

Serves	15	Per serve (2 tbsp)
Prep time	10 minutes	Carbs 13.5 g
Difficulty	●●●	Protein 6.9 g
		Fat 25.1 g
		Energy 308 Cal

INGREDIENTS

For the cream cheese log:

- 1 cup cream cheese
- 2 tbsp sour cream
- 2 spring onions, thinly sliced
- 1½ tsp curry powder
- ½ cup chopped peanuts
- ¼ cup sultanas

For the coating:

- ½ cup chopped peanuts

METHOD

In a large bowl, mix together all the cream cheese log ingredients until well combined. Spoon the mixture in a line onto a sheet of non-stick baking paper and use the paper to help you roll it into a log shape, wrapping the paper around the log.

Place in the fridge for about 30 minutes to set, then remove from the fridge. Spread the chopped peanuts for the coating over a board. Remove the paper from the log and roll the log in the peanuts to coat it.

Return to the fridge and chill completely for 1 hour before slicing into 1 cm slices to serve.

