

Urnebes Serbian Spicy Cheese Spread

Urnebes is a traditional Serbian spicy cheese spread known for its creamy texture and fiery flavor, often enjoyed as an appetizer or side dish. This recipe captures the authentic taste with simple ingredients and a kick of paprika and chili peppers.


10 min

Total time

Easy

Difficulty

250

kcal / serving

Ingredients

- 100g feta cheese
- 1 tbsp cream cheese
- 1 small garlic clove, minced
- 1 tsp smoked paprika
- 1/2 tsp ground chili flakes (adjust to taste)
- 1 tsp sunflower oil
- Salt to taste
- Fresh parsley for garnish

Steps

- 1 Crumble the feta cheese into a mixing bowl.
- 2 Add cream cheese and mix until smooth and creamy.
- 3 Stir in minced garlic, smoked paprika, and chili flakes.
- 4 Drizzle with sunflower oil and blend all ingredients well.
- 5 Taste and add salt if needed.
- 6 Garnish with chopped fresh parsley.
- 7 Serve with fresh bread, crackers, or raw vegetables.