



Organic herb & yeast flakes cream, served with cucumber slices



Preparation time: 20 min
Total time: 50 min
Degree of difficulty: easy

Makes four servings:

- 120 g soft organic butter
- 15 tbsp Bioreal Organic Nutritional Yeast Flakes
- 150 g organic sour cream
- ½ tsp. granulated organic vegetable stock or more if required
- 3 tbsp. chopped organic parsley
- 3 tbsp. chopped organic chives rolls
- organic pepper from the grinder
- 1 organic cucumber
- organic parsley to garnish



Preparation:



- 1 Mix the butter, Bioreal yeast flakes, sour cream, stock and herbs into a smooth paste. Season with pepper and place in the fridge for approx. 30 mins. to firm up the spread.
- 2 Wash the cucumber, peel into strips and cut into thin slices.
- 3 Then arrange on plates together with the spread and serve garnished with parsley.