

Nakladany Hermelin – Pickled Cheese

Nakladany Hermelin or Pickled cheese is popular pub snack that comes with beer. It's prepared from Hermelín cheese (literally means "ermine") a Czech version of Camembert cheese. As always there are many different recipes and ingredients. Let's try a basic homemade pickled cheese.

Ingredients

- big mason jar
- 6-8 pieces of Camembert like cheese
- 3-4 onions
- 8 cloves of garlic
- peppercorns
- allspice
- bayleaf
- hot peppers (goat horns peppers)
- 1 teaspoon of paprika or chilli
- salt
- oil (sunflower oil)

Directions

1. Slice each cheese in the middle. Slice onion.
2. Cover each cheese slice with paprika (or chilli), minced garlic and salt. Put the slices back together.
3. Put in jar some onion, bayleaf, few peppercorns and allspice, then 2-3 cheeses and hot pepper. Again onion and repeat layers until the jar is filled up.
4. Pour oil in the jar so every ingredient is submerged.

5. Close jar and put in fridge for 3-5 days.
6. Pickled cheese is served with bread and cold beer.
Nakladany hermelin can stay in your fridge for several weeks.