

Kivirist Family Pashka Recipe

Can readily double, triple, quadruple . . .

Ingredients:

2 hard boiled eggs

1 lb. farmers cheese or dry cottage cheese

6 T. butter

1 package (8 ounces) cream cheese

1 c. sugar

2 T. sour cream

1-2 t. salt

Squeezed juice from one lemon & grated rind**

½ - 1 c. raisins (your preference – we like raisins!)

** = have substituted 2 T. lemon juice & 1 t. lemon extract when forgot to buy a lemon!

Directions:

Cut eggs into small pieces and run through sausage grinder or an immersion blender with farmers cheese (That's our trick! Makes pashka much smoother). If you are using a sausage grinder: mix eggs with cheese and start grinder with more of an egg mixture as the cheese tends to get stuck (at least in our grinder!)

Cream butter. Add sugar gradually, then sour cream and cream cheese. Blend in seasonings. Blend in farmer cheese mixture. Blend the cheese and butter mixtures. Add raisins last.

Press into cheese-cloth lined bowl. Cover with saucer and place heavy weight/brick on top so moisture is forced out of cheese. Set mold in refrigerator until serving. Best made a couple days before Easter for flavors to blend.

To serve, flip onto serving platter and remove cheesecloth.

We decorate with jelly beans but hey – all personal preference. 😊 Enjoy!

Häid lihavõtteid!

Lisa Kivirist

