



## Holiday Goat Cheese Appetizer Truffles

By Chef Veera Gaul, Ph.D.



### Ingredients

(\* indicates my preferred ingredients – see notes for alternatives)

- 4 oz cream cheese (at room temperature)
- 6 oz plain goat cheese (at room temperature)
- 1 teaspoon O&V [Rosemary EVOO](#) or [Unflavored EVOO](#)\*
- 1 teaspoon **Runamok Sugarmakers Cut Maple Syrup** \*
- ½ teaspoon O&V **Bohica Pobla Pena** hot sauce or Sriracha Sauce
- ¼ teaspoon kosher salt
- ¾ cup chopped pecans
- 3 tablespoons dried cherries or dried cranberries
- 3 tablespoons golden raisins
- 1 tablespoon finely chopped rosemary
- 3 tablespoons finely chopped parsley

### Preparation

Combine the goat cheese and cream cheese in a bowl until smooth and creamy. Place in the refrigerator for 1 hour (or in freezer for 15 – 20 minutes)

Preheat the oven to 325F and line a small baking sheet with parchment paper.

Combine the maple syrup, hot sauce, honey, oil and pecans and spread on the prepared baking sheet in a single layer. Bake for 3 minutes, remove from oven and stir.

Return to the oven for an additional 3-5 minutes until pecans are golden brown. Remove from the oven and sprinkle with kosher salt. Toss and let cool.

Combine the cooled pecans with the chopped rosemary, parsley, and dried fruit on a plate.

Using a tablespoon measure or small cookie scoop, scoop the chilled cheese mixture and roll into balls. Drop the balls onto the plate of dried fruit and pecan coating and roll them until fully coated. Reshape into round balls if needed and place on a clean serving plate. Refrigerate.

Remove from the refrigerator 30 minutes before serving and serve alongside crackers, crostini or on a cheese board.

Serves 12-16

Active time 15 minutes Total Time: 90 minutes

### Notes

\* The [Rosemary EVOO](#) enhances the herbiness of this appetizer, but feel free to use a high quality [Unflavored EVOO](#) instead.

The **Runamok Maple syrup** adds nice sweetness, which balances the smoky spice of the **Pobla Peña hot sauce**. Feel free to substitute your favorite hot sauce and honey if you prefer.

All highlighted products are available at [Oil & Vinegar stores](#)

Categories: Appetizer, Grazing Platter, Charcuterie Board, Cream Cheese, Goat Cheese Truffles, Holiday Hors d'oeuvre, Rosemary EVOO, Unflavored EVOO, Runamok Sugarmakers Cut, Pobla Peña Hot Sauce, Bohica, Make Ahead Appetizer,