

Far Niente

FAMILY OF WINERIES
AND VINEYARDS

Gruyere, Mushroom and Goat CHEESE BALL



GRUYERE, MUSHROOM AND GOAT MINI CHEESE BALL

INGREDIENTS

Serves 4

- 2/3 cup gruyere cheese (or 1/4 cup each good gruyere and sharp cheddar)
- 2 ounces cream cheese
- 1 ounce goat cheese
- 2 tablespoons salted butter, softened
- 1/2 tablespoon chopped green onions
- Optional: 1/8 cup dried mushrooms, rehydrated and finely chopped
- 1/8 teaspoon fish sauce
- 1/2 tablespoon lemon juice
- 1/4 cup roasted pecans, finely chopped
- 1/4 cup parsley, finely chopped

METHOD

1. Place butter, gruyere, cream cheese, goat cheese, chopped scallions, fish sauce, lemon juice and mushrooms into a medium or large mixing bowl.
2. Using a hand or paddle mixer, beat three to five minutes, until smooth and creamy. Be sure to scrape down the sides of the bowl throughout.
3. Place the mixture onto a big sheet of waxed paper in a mound, fold the excess plastic wrap over your cheese mound and form into a small ball. Refrigerate for at least 30 minutes, until the ball is semi firm.
4. While cheese ball refrigerates, mix pecans and parsley together. Once cheese ball is firm, roll ball in the mixture until evenly coated. You may need to sprinkle any uncoated areas and then gently press the mix into the cheese.
5. Wrap in plastic and refrigerate. Remove your mini cheese ball from the refrigerator a half hour before serving.

PRESENTATION

Serve softened cheese ball with rosemary or sea salt crackers or homemade crostini. Don't forget the wine! While the rich gruyere (or sharp cheddar) do pair nicely with Cabernet and Syrah, Nickel & Nickel's Suscol Ranch Merlot is the star match for this cocktail party classic. Add a silky-tart plum chutney, and the pairing really sings!

Pair with Nickel & Nickel Suscol Ranch Merlot, Napa Valley