

# The Perfect Cheese Ball

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## Servings: 10

1. **NUT COATING:** Preheat oven to 375° F. Line a sheet tray with parchment paper. Set aside.
2. In a medium bowl, mix together maple syrup, butter, and 1/2 teaspoon salt. Add the walnuts and toss to coat. Pour the nuts onto the parchment lined sheet tray and roast for 8 minutes or until nuts are lightly toasted and fragrant. Set aside to cool. Once cool, roughly chop the nuts to a finer grind.
3. **CHEESE BALL:** In a bowl of a stand mixer fitted with a paddle attachment, cream together the cream cheese, vinegar, and horseradish until smooth. Season with pepper and salt. Then, add in all the cheese and herbs and mix until just combined. Place the mixture, in a big mound, onto a big sheet of plastic wrap. Fold the excess plastic wrap over the mound and form into a ball. Chill until firm, at least an hour, but a few hours would be better. [Will keep several days.]
4. When you're ready to serve, remove the cheese ball from the fridge for 20 minutes to soften a bit. Roll the cheese ball in the nuts to coat. Serve with crackers and fresh veggies.

### NUT COATING:

- 2 tablespoons maple syrup
- 1 tablespoon butter, melted
- 1/2 teaspoon salt
- 1 1/2 cups walnuts, coarsely chopped

### CHEESE BALL:

- 12 ounces cream cheese, softened
- 2 teaspoons white balsamic vinegar, or white wine vinegar
- 1 teaspoon prepared horseradish
- 1/2 teaspoon ground black pepper, fine grind
- 1/2 teaspoon salt
- 1 cup sharp cheddar cheese, finely shredded
- 1 cup Gruyere cheese, shredded (or other Swiss type, but NOT American Swiss)
- 1/2 cup Parmigiano-Reggiano cheese, finely grated
- 1/4 cup chopped chives
- 2 tablespoons chopped parsley
- 2 tablespoons fresh dill, chopped (or use 2 tsp dried dill)

Crackers and fresh vegetables for serving

*Per Serving (excluding unknown items): 345 Calories; 31g Fat (78.1% calories from fat); 13g Protein; 6g Carbohydrate; 1g Dietary Fiber; 65mg Cholesterol; 435mg Sodium. Exchanges: 0 Grain(Starch); 2 Lean Meat; 0 Vegetable; 5 Fat; 0 Other Carbohydrates.*

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