

HAZELNUT-CRUSTED GOAT CHEESE BALLS

INGREDIENTS

8 oz goat cheese
1/2 cup finely chopped hazelnuts
1 tablespoon fresh thyme, finely chopped
Honey for drizzling
Crackers or baguette slices for serving

METHOD

Prep time: 15 minutes (plus 30 minutes chilling)

1. Remove goat cheese from the refrigerator 30 minutes before use to allow it to soften.
2. Line a baking sheet with parchment paper.
3. Using clean hands or two spoons, portion goat cheese into 1-inch balls. Tip: Wet hands slightly to prevent cheese from sticking, aim for uniform size for even coating and presentation.
4. Toast hazelnuts in a dry skillet over medium heat for 3-5 minutes. Stir constantly to prevent burning. Remove when fragrant and lightly golden.
5. Cool toasted hazelnuts, then finely chop using a knife or food processor
6. Mix chopped hazelnuts with minced fresh thyme.
7. Roll each cheese ball in the hazelnut-thyme mixture. Gently press to ensure even coating.
8. Refrigerate for at least 30 minutes, or until firm.
9. Let sit at room temperature for 10 minutes before serving.
10. Drizzle with honey just before serving, use a light hand to prevent oversweetening.