

# **Cheddar and Olive Cheese Ball with Dijon, Lemon and Dill**

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**TIPS:**

- (1). Make sure all cheeses are at room temperature before starting. If your cheeses are too cold, they won't blend into a cohesive mass. After mixing, your base will be quite soft. Scrape onto a piece of parchment or plastic wrap, place into a small bowl (which will encourage a roundish shape), chill in the fridge, and then form your ball.*
- (2). Make your cheese ball ahead of time which will meld and infuse the flavors and firm up the cheese ball.*
- (3). Make the coating separately from the ball itself.*
- (4). Coat with the outer crust just before serving.*

**CHEESE BALL**

- 1/4 pound sharp Cheddar cheese (preferably English farmhouse), finely grated and at room temperature**
- 4 ounces (1/2 of 8 oz pkg) cream cheese, softened**
- 1 cup pitted green olives, roughly chopped**
- 1 tablespoon lemon zest, finely grated**
- large pinch cayenne pepper**
- 1 teaspoon Dijon mustard**
- salt and pepper**

**COATING**

- 1/2 cup (packed) dill fronds, finely chopped**

Combine the cheddar and cream cheese in the bowl of a food processor. Blend to combine, scraping down the sides of the bowl as necessary.

Add the olives, lemon zest, cayenne and Dijon. Pulse until the olives are quite fine.

Season to taste with the salt, pepper and additional cayenne, if desired. Transfer the contents to a piece of parchment paper or plastic wrap. Place in a small bowl.

Chill until very firm, about 2 hours, or up to three days in advance.

Using your hands and keeping the cheese in its wrapping, gently mold into the shape of a ball. If the ball becomes too soft, chill again in the plastic wrap or parchment until ready to serve. (If you are in a hurry, you can also place the cheese in the freezer for one hour.)

Just before serving, roll the ball in the dill. If you have difficulty making the dill stick to the ball, the ball may be too cold, in which case let it sit at room temperature for 15 to 20 minutes, until the surface becomes a bit more tacky.

Yield: 1 ball

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Per Serving (excluding unknown items): 3402 Calories; 338g Fat (87.8% calories from fat); 71g Protein; 34g Carbohydrate; 5g Dietary Fiber; 1018mg Cholesterol; 3986mg Sodium. Exchanges: 10 Lean Meat; 1/2 Fruit; 62 Fat; 0 Other Carbohydrates.