

# **Goat Cheese Ball with Chives, Cucumber and Caramelized Shallot**

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Palm Beach Post

**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.*

**COATING**

- 2 tablespoons poppy seeds**
- 2 tablespoons sesame seeds**
- 1 teaspoon caraway seeds**
- 1 teaspoon Maldon salt or flaky fleur de sel**
- 1/2 teaspoon freshly cracked black pepper**

**CHEESE BALL**

- 2 teaspoons olive oil**
- 4 large shallots, thinly sliced**
- 4 ounces (1/2 of 8 oz pkg) cream cheese, softened**
- 6 ounces goat cheese, softened**
- 2 tablespoons chives, minced**
- 1/2 medium (about 1/2 cup) cucumber, peeled, seeded and diced**
- salt and pepper**

Heat a medium skillet over medium heat.

Add the poppy seeds, sesame seeds and caraway seeds and toast just until the sesame seeds turn golden, stirring frequently, for about 3 minutes. Transfer to a small bowl and add the Maldon salt and pepper. Stir to combine.

Add the olive oil to the same skillet over medium-low heat. Add the shallots and season generously with salt. Cook, stirring occasionally, until soft and deeply golden, about 15 minutes. Do not let the shallots brown. Remove from the heat and let cool.

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

Add the chives, cooled shallots and cucumber. Pulse five to six times or more if you'd like the shallots and cucumber in smaller pieces.

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

Chill until very firm, about two hours, or up to three days in advance. (if you are in a hurry, you can also put the cheese in the freezer for one hour.)

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 paper until ready to serve.

Just before serving, roll the ball in the seed mixture, tossing to coat.

Serve with nutty whole-grain crackers.

Yield: 1 ball

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Per Serving (excluding unknown items): 4342 Calories; 410g Fat (83.7% calories from fat); 131g Protein; 49g Carbohydrate; 6g Dietary Fiber; 1197mg Cholesterol; 3345mg Sodium. Exchanges: 1/2 Grain(Starch); 18 Lean Meat; 2 1/2 Vegetable; 72 Fat.