

# Cheese Truffles

Recipe By *Esther Deutsch*



Cooking and Prep:  45  
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Serves:  6

Contains:  

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot

Diet: Vegetarian, Low Carb,

Pescetarian

Source: Whisk by Ami

Magazine

## Ingredients (10)

### Main ingredients

- 8 ounces farmer cheese or goat cheese
- 1 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1 teaspoon **Haddar Dijon Mustard**

1 teaspoon Gefen Worcestershire Sauce

1-2 dashes of hot sauce or Tabasco sauce

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### Coating

sesame seeds

smoked or regular paprika

chopped chives

chopped pecans

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## Start Cooking

### Prepare the Cheese Truffles

1. Bring the cheese to room temperature. In a large mixing bowl, combine all ingredients. Mix until well combined. Cover with plastic wrap and refrigerate for half an hour.
2. Remove cheese mixture from fridge and form into balls. Fill a plastic cup with desired filling and drop the cheese balls in to coat them. Keep refrigerated until serving.