


# Cheese Balls with Crème Anglaise

Recipe By *Faigy Grossmann*



Cooking and Prep:   
2.5 h

Serves:  15

Contains:    

Preference: Dairy

Difficulty: Hard

Occasion: Shavuot

Source: Family Table by

Mishpacha Magazine

Cheese balls have been a staple of our Shavuot kiddush for as far back as I can remember. This recipe is handed down from my grandmother and holds a special place in my heart. I added the crème anglaise to elevate the flavors and sweeten it up a bit.

## Ingredients (14)

### Cheese Mixture

- 1 pound (1/2 kilogram) farmer cheese
- 1 cup sugar
- 4 tablespoons flour
- 3/4 cup cream of wheat
- 3 eggs
- 2 tablespoons vanilla sugar

## Crumbs

- 1 cup Gefen Cornflake Crumbs
  - 1/2 cup sugar
  - 1 teaspoon cinnamon
  - butter, for frying
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## Crème Anglaise

- 4 egg yolks
  - 1/3 cup sugar
  - 1 cup cream
  - 2 teaspoons Gefen Vanilla Extract
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## Start Cooking

### Prepare the Cheese Balls

Yields 25-30 balls

1. Mix together the ingredients of the cheese mixture until smooth and refrigerate for one hour.
2. Bring a large pot of water to boil. Form cheese mixture into balls the size of a golf ball and drop into water. Cook for 15 minutes and allow to cool.
3. In a bowl, mix cornflake crumbs with sugar and cinnamon.
4. Heat butter in a frying pan. Roll cheese balls in cornflake crumbs and fry until golden brown.

### Make the Crème Anglaise

1. Whisk egg yolks and sugar together in a small bowl until completely smooth.
2. Heat cream and vanilla in a small pot until bubbles start to form around the edge. Pour 1/2 cup of cream into the eggs and whisk vigorously.
- 3.

Slowly add eggs back into pot of cream and keep stirring until the cream is thick enough to coat a spoon. Serve with the cheese balls.

## **Credits**

Photography: Nechama Laitman.