



Flayed Man Cheese Ball

 Gluten Free

READY IN



90 min.

SERVINGS



24

CALORIES



187 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 24 ounces cream cheese softened
- ☐ 0.5 cup olives green pitted chopped
- ☐ 6 ounces havarti cheese shredded
- ☐ 2 pimento-stuffed olives green
- ☐ 6 ounce pancetta
- ☐ 0.3 cup roasted peppers red drained chopped
- ☐ 6 ounces cheddar cheese shredded

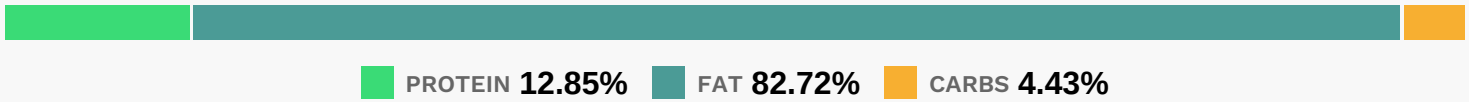
Equipment

- ☐ mixing bowl
- ☐ plastic wrap
- ☐ hand mixer

Directions

- ☐ Lightly coat plastic face mask with cooking spray (see Cook's Notes). Line the face mask with plastic wrap, taking care to press it down fully into the nose and eyes.
- ☐ Reserve two or three slices of prosciutto and set aside. Tear the remaining slices of prosciutto into strips and lay them into the mask to form the "muscle tissue." Start around the eyes, leaving eyes blank, and then create the cheeks, chin, and forehead.
- ☐ Take the two whole green olives and position them in the eye holes, pimento side-down. Set the mask aside.
- ☐ Combine the softened cream cheese, Cheddar, and Havarti cheeses in a mixing bowl.
- ☐ Add the chopped green olives and roasted red peppers. Use an electric mixer or clean hands to mix until thoroughly combined.
- ☐ Take a heaping spoonful of the cheese mixture and arrange it to form an eye around one olive, and then the other. Gently lay handfuls of the cheese mixture all around the mask, taking care not to move the slices of prosciutto. Press the cheese down as you work to fill in all of the crevices. When the mask is full, gently press in the cheese mixture all around the mask. Refrigerate for at least 30 minutes.
- ☐ Invert the mask onto a serving platter and gently remove the mask and the plastic wrap. You should be left with a gorgeous (and freaky) face. If there is cheese showing around the bottom edges, use the reserved prosciutto slices to cover it before serving.

Nutrition Facts



Properties

Glycemic Index:2.25, Glycemic Load:0.47, Inflammation Score:-3, Nutrition Score:3.6330434783645%

Flavonoids

Luteolin: 0.02mg, Luteolin: 0.02mg, Luteolin: 0.02mg, Luteolin: 0.02mg

Nutrients (% of daily need)

Calories: 186.71kcal (9.34%), Fat: 17.36g (26.71%), Saturated Fat: 9.32g (58.25%), Carbohydrates: 2.09g (0.7%), Net Carbohydrates: 1.97g (0.72%), Sugar: 1.11g (1.23%), Cholesterol: 46.63mg (15.54%), Sodium: 304.84mg (13.25%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 6.07g (12.14%), Calcium: 123.22mg (12.32%), Phosphorus: 110.98mg (11.1%), Vitamin A: 530.52IU (10.61%), Selenium: 6.5µg (9.29%), Vitamin B2: 0.13mg (7.43%), Zinc: 0.77mg (5.15%), Vitamin B12: 0.27µg (4.51%), Vitamin E: 0.5mg (3.3%), Vitamin B5: 0.26mg (2.56%), Vitamin B6: 0.05mg (2.48%), Vitamin B1: 0.03mg (2.18%), Folate: 8.62µg (2.15%), Magnesium: 7.73mg (1.93%), Potassium: 65.12mg (1.86%), Vitamin B3: 0.34mg (1.69%), Copper: 0.02mg (1.11%)