



## The Turducken of Cheese Balls

READY IN



90 min.

SERVINGS



24

CALORIES



460 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

### Ingredients

- 2 ounces almonds toasted sliced
- 24 servings pepper black freshly ground
- 4 ounces cheese blue crumbled
- 1.3 cups goat cheese fresh ( goat cheese; 9 ounces)
- 2 tablespoons chives finely chopped
- 1.5 ounces chorizo spanish
- 24 servings crusty baguette sliced for serving
- 3 cups cream cheese ( 25 ounces)
- 4 ounces figs dried finely chopped

- 2.5 ounces swiss cheese shredded
- 3 ounces manchego cheese shredded
- 0.3 cup parsley fresh italian finely chopped
- 0.8 cup pears (from 1 medium pear)
- 2.3 ounces pecans toasted coarsely chopped
- 5 ounces sharp cheddar cheese shredded
- 3 slices bacon thick-cut cooked
- 3.3 ounces walnuts toasted coarsely chopped

## Equipment

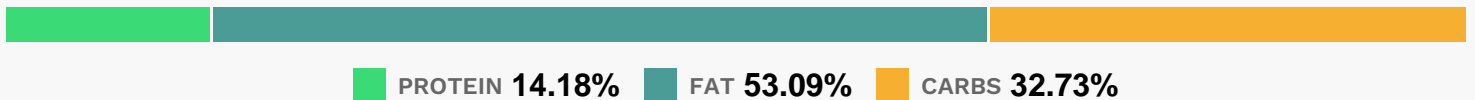
- bowl
- blender
- stand mixer
- spatula

## Directions

- Spread the top and sides (but not the bottom) of the washed or bloomy-rind cheese with 2 tablespoons of the cream cheese.
- Place on a work surface and generously season all over with pepper. Firmly press the chorizo into the cream cheese.
- Place the Manchego and 1/2 cup of the cream cheese in the bowl of a stand mixer fitted with a paddle attachment. Beat on medium speed until combined, about 30 seconds. Using a rubber spatula, scrape the mixture into your hands and form it into a thin disk large enough to drape over and completely encase the chorizo layer. (You will not need to wash out the mixer in between layers.) Drape the Manchego disk over the chorizo layer and press firmly on all sides so that it adheres. Firmly press the figs into the Manchego layer.
- Place the Emmentaler and 1/2 cup of the cream cheese into the mixer bowl and beat on medium speed until combined, about 30 seconds. Using the rubber spatula, scrape the mixture into your hands and form it into a thin disk large enough to drape over and completely encase the fig layer. Drape the Emmentaler disk over the fig layer and press firmly on all sides so that it adheres.

- Combine the parsley and chives in a small bowl and firmly press the mixture into the Emmentaler layer.
- Place the cheddar and 1/2 cup of the cream cheese into the mixer bowl and beat on medium speed until combined, about 30 seconds. Using the rubber spatula, scrape the mixture into your hands and form it into a thin disk large enough to drape over and completely encase the herb layer. Drape the cheddar disk over the herb layer and press firmly on all sides so that it adheres. Firmly press the Asian pear into the cheddar layer.
- Place the blue cheese and 3/4 cup of the cream cheese into the mixer bowl and beat on medium speed until combined, about 30 seconds. Using the rubber spatula, scrape the mixture into your hands and press it evenly over the Asian pear to completely encase the Asian pear layer. Firmly press the walnuts into the blue cheese layer.
- Place the goat cheese and the remaining 3/4 cup of cream cheese into the mixer bowl and beat on medium speed until combined, about 30 seconds. Using the rubber spatula, scrape the mixture into your hands and press it evenly over the walnuts to completely encase the walnut layer.
- Combine the almonds, pecans, and bacon in a small bowl and firmly press the mixture into the goat cheese layer. Using an offset or large, sturdy flat spatula, transfer the cheese ball to a serving plate.
- Serve with crackers or slices of baguette. If not serving immediately, cover and refrigerate. Allow the refrigerated cheese ball to sit at room temperature for 15 minutes before serving.

## Nutrition Facts



## Properties

Glycemic Index:17.69, Glycemic Load:22.75, Inflammation Score:-6, Nutrition Score:14.486521780491%

## Flavonoids

Cyanidin: 0.55mg, Cyanidin: 0.55mg, Cyanidin: 0.55mg, Cyanidin: 0.55mg Delphinidin: 0.19mg, Delphinidin: 0.19mg, Delphinidin: 0.19mg, Delphinidin: 0.19mg Catechin: 0.24mg, Catechin: 0.24mg, Catechin: 0.24mg, Catechin: 0.24mg Epigallocatechin: 0.24mg, Epigallocatechin: 0.24mg, Epigallocatechin: 0.24mg, Epigallocatechin: 0.24mg Epicatechin: 0.23mg, Epicatechin: 0.23mg, Epicatechin: 0.23mg, Epicatechin: 0.23mg Epigallocatechin 3-gallate: 0.07mg, Epigallocatechin 3-gallate: 0.07mg, Epigallocatechin 3-gallate: 0.07mg, Epigallocatechin 3-gallate: 0.07mg Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Apigenin: 1.35mg, Apigenin: 1.35mg, Apigenin: 1.35mg, Apigenin: 1.35mg

1.35mg, Apigenin: 1.35mg Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg Isorhamnetin: 0.09mg, Isorhamnetin: 0.09mg, Isorhamnetin: 0.09mg, Isorhamnetin: 0.09mg Kaempferol: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg Myricetin: 0.09mg, Myricetin: 0.09mg, Myricetin: 0.09mg, Myricetin: 0.09mg Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg

## **Nutrients (% of daily need)**

Calories: 460.03kcal (23%), Fat: 27.4g (42.15%), Saturated Fat: 12.5g (78.13%), Carbohydrates: 38.01g (12.67%), Net Carbohydrates: 35.19g (12.8%), Sugar: 7.29g (8.1%), Cholesterol: 54.16mg (18.05%), Sodium: 678.87mg (29.52%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 16.47g (32.94%), Manganese: 0.66mg (32.97%), Vitamin B1: 0.44mg (29.6%), Calcium: 264.03mg (26.4%), Selenium: 18.36µg (26.22%), Vitamin B2: 0.41mg (24.4%), Phosphorus: 226.64mg (22.66%), Folate: 83.05µg (20.76%), Vitamin B3: 3.42mg (17.12%), Iron: 2.97mg (16.49%), Copper: 0.31mg (15.69%), Vitamin K: 15.13µg (14.41%), Vitamin A: 718.52IU (14.37%), Fiber: 2.82g (11.29%), Magnesium: 45.1mg (11.27%), Zinc: 1.64mg (10.93%), Vitamin B6: 0.18mg (8.75%), Vitamin E: 1.24mg (8.28%), Vitamin B5: 0.71mg (7.11%), Potassium: 236.18mg (6.75%), Vitamin B12: 0.32µg (5.28%), Vitamin C: 1.33mg (1.61%)