

Blueberry Goat Cheese Spread with Walnuts



Ingredients

- 2 oz. cream cheese at room temperature
- 2 oz. soft goat cheese
- 1 tbsp. minced chives
- 1/8 tsp. salt, or to taste
- 1/4 tsp ground black pepper
- 4 tbsp. blueberries cooked with 1 tbsp. granulated sugar and 1 tsp water until popped
- 1/2 cup toasted walnuts, chopped fine

Procedure

1. Cook blueberries, sugar, and water until saucy. Let cool to room temperature.
2. Mix cream cheese, goat cheese, chives, salt and pepper until well combined.
3. When sauce is cooled, mix that into the cheese mixture.
4. Spread a piece of plastic wrap on the table. Sprinkle 1/2 the nuts in a small circle. Plop the cheese mixture on top of the nuts.
5. Sprinkle the rest of the nuts on top of the cheese, and some on the side.
6. Gather up the plastic wrap and pushing walnuts on the sides. Form into a ball. Twist up the plastic wrap to tighten the ball.
7. Refrigerate until firm.
8. Great served with crackers or bread.