



MicroDried®
Fruits & Vegetables
Powders • Fragments • Whole

cherry pecan goat cheese truffles

- +8 oz plain goat cheese, softened
 - +1 Tbsp **MicroDried® Cherry Fragments**
 - +1 Tbsp honey
 - +2 Tbsp finely chopped chives
 - +2 Tbsp finely chopped pecans and/or pistachios
 - +Salt and pepper to taste
- For Coating:
- +1/2 cup finely chopped pecans and/or pistachios
 - +1/4 cup **MicroDried® Cherry Fragments**



featured product
MicroDried® Cherry Fragments

- 1) Line a baking sheet with parchment paper.
 - 2) Combine ½ cup of finely chopped nuts and **MicroDried® Cherry Fragments** fragments in a shallow dish. Set aside.
 - 3) Add softened goat cheese and honey to a medium mixing bowl. Using a hand mixer, mix until smooth.
 - 4) Add chives, 2 tablespoons chopped nuts, 1 tablespoon **MicroDried® Cherry Fragments**, to goat cheese mixture. Mix until combined.
 - 5) Add salt and pepper to taste.
 - 6) Scoop mixture onto prepared baking sheet using a small cookie scoop. Place in freezer for 10-15 or until firm.
 - 7) Roll scoops of goat cheese into a ball, and gently roll over nut/cherry fragment mixture until covered.
 - 8) Serve immediately or cover and place in refrigerator for up to 5 days.
- Serve with:** Sliced French bread, crackers, vegetables, or salad.