Savory Cheese Truffles

by Local Aromas

what it is. Creamy, elaborate-looking, colorful finger food appetizers made with 5 different types of cheese and coated with spices, herbs, or nuts.

The Recipe

100 g (3.5 oz) cow's milk ricotta
25 g (0.9 oz) Grana Padano or Parmigiano Reggiano cheese, grated
25 g (0.9 oz) Fontina cheese
25 g (0.9 oz) Gruyere cheese
25 g (0.9 oz) Gorgonzola cheese

Get creative with the coating for the cheese truffles. Choose different and contrasting colors that make this dish really stand out and pick at least 3-4 different shades and flavors.

Tip. We used turmeric powder (yellow), sweet paprika powder (red), poppy seeds (black), and chopped chives (green). Other coating ideas are chopped pistachios or peanuts or almonds, sesame seeds, chopped fresh herbs (basil, thyme, parsley), chopped sun-dried tomatoes.

Remove the crust from the cheeses.
Cut the fontina and gruyere cheeses into small pieces. Place in a blender and mix until fully grated.
Add in the ricotta, the gorgonzola, and the grated Grana Padano or Parmesan cheeses. Blend until smooth and very creamy.
Remove the cream from the blender, place in a container with the lid, and set aside to firm in the fridge for a couple of hours.

Tip. Make the cheese cream the night before, cover it with plastic wrap, and leave it in the fridge overnight. This will make the rolling much easier.

Place each coating into a separate cup.

Tip. The fastest way to coat each cheese ball is by having it rotate in the cup filled with the coating. By swirling the cup around, the ball will completely coat itself while keeping its round shape.

Remove the cheese mixture from the refrigerator. Form small bite-sized balls (smaller than the size of a walnut) by scooping out the cream with a teaspoon and rolling it in the palm of your hands.
Gently place the cheese ball in the cup with the coating. Swirl until completely covered.
Roll and coat the cheese balls until all the truffles have been formed.
Nicely plate the ready-made truffles by either placing them directly on a serving dish or in individual baking cups. Place in the fridge until serving.

Serving this Dish

Use your hands to eat this fun and sexy appetizer and remember to play around with your senses.

Local Aromas wine sommelier Eric has picked one Italian wine that perfectly pairs with this dish.

This is a romantic aperitivo and calls for bubbles. **Prosecco Extra Dry**, preferably a **Valdobbiadene DOCG.** Extra Dry is not the driest Prosecco (which can be the Brut or the Extra Brut) and it contains a small amount of sugar that makes it a perfect counterpart for these dishes. The fruity aroma of the Glera grape will add a final touch to the pairing.

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