



**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 1/2 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.