

Fried Goat Cheese Balls

Prep: 35 min. | Cook: 25 min. | Total: 1 hr. | Makes 50 Balls

Crispy bites of fried cheese with sauces and toppings



Ingredients:

- 1 Vermont Creamery Large Goat Log, 10.5 oz.
- 1 cup All Purpose Flour
- 3 large Eggs
- 2 cups Panko breadcrumbs
- 5 cups Canola oil
- Sea salt, to taste

Accompaniments:

- Trufflin Black Truffle Honey
- Murray's Salted & Roasted Pistachios, 8 oz.
- Blake Hill Preserves Fresno & Thai Chili Jam, 10 oz.
- Murray's Spiced Cherry Preserves, 10 oz.
- Hillside Caramelized Fig Chutney, 8.48 oz.

Directions:

1. Begin by taking the goat log right from the refrigerator and rolling into $\frac{3}{4}$ " balls. Place the balls on a wax paper-lined baking sheet and freeze for 15-20 minutes.
2. While the goat cheese balls are freezing, set up your breading station by pouring the flour into a shallow bowl, whisking the eggs in another shallow bowl and pouring the breadcrumbs into one more shallow bowl.
3. Line up the two bowls directly next to your stovetop and begin to heat the oil in a heavy-bottomed pot or Dutch oven. Allow it to reach 375 F or test its readiness by throwing in a pinch of breadcrumbs and seeing if they quickly bubble and sizzle to the top of the oil.
4. Take the goat cheese balls out of the freezer and roll 5-6 of them first in the flour, then through the beaten eggs and finally through the panko breadcrumbs to coat completely.
5. Drop the breaded goat cheese balls into the hot oil and be sure not to overcrowd them. They will cook quickly.
6. Delicately remove the golden brown goat cheese balls to a paper towel-lined plate with a slotted spoon.
7. Serve warm or at room temperature with a variety of pairings: drizzled with truffle honey and sprinkled with chopped pistachios or dipped in any of your favorite sweet or savory sauces and condiments.