



Goat Cheese and Apricot Truffles

This appetizer features a sweet core of dried apricot coated in tangy goat cheese and then rolled in a savory mixture of crushed pistachios and fresh herbs. The finger-friendly "truffles" can be made up to 2 days before serving and stored in the refrigerator, making them the perfect hors d'oeuvres for the busy host or hostess.

Yield: makes 32 truffles

Ingredients

12 oz. goat cheese, room temperature

2 tsp. finely chopped thyme

2 tsp. finely chopped tarragon

2 tsp. finely chopped chives

Kosher salt and freshly ground pepper to taste

8 [dried apricots](#), quartered

3/4 cup finely chopped [pistachios](#)

Instructions

Mix cheese, herbs, salt and pepper in a bowl. Using your hands, roll mixture into 1" balls. Using your thumb, make a hole in each ball, press an apricot piece into center, and then mold cheese around apricot; roll in pistachios and place on parchment paper-lined baking sheet. Chill 20 minutes before serving.

<https://www.saveur.com/article/Recipes/Goat-Cheese-and-Apricot-Truffles/>