



Boursin Cheese

Appetizers

Prep Time: 5 min **Total Time:** 2 hr 5 min

Servings: 8 (Scaled 1/2x) **Source:** julieblanner.com

Ingredients

- 4 ounces butter room temperature
- 8 ounces cream cheese room temperature
- 1 clove garlic minced
- 1 1/2 tablespoons parmesan fresh grated
- 1/2 tablespoon dill weed dried
- 1/4 tablespoon marjoram dried
- 1/4 teaspoon basil dried
- 1/4 teaspoon chives dried
- 1/4 teaspoon fresh ground black pepper
- 1/8 teaspoon thyme dried
- 1/2 tablespoon parsley dried

Directions

Bring butter and cream cheese to room temperature.

In a separate bowl, combine garlic, parmesan cheese and herbs.

In the bowl of your mixer, combine butter/cheese mixture with herbs.

If using as a dip, simply refrigerate to allow the flavors to marinate and then serve at room temperature.

If serving as a cheese ball, refrigerate and then use wax paper to shape into a ball.

Nutrition

Calories: 203kcal (10%), Carbohydrates: 1g, Protein: 2g (4%), Fat: 21g (32%), Saturated Fat: 13g (65%), Cholesterol: 62mg (21%), Sodium: 207mg (9%), Potassium: 43mg (1%), Sugar: 1g (1%), Vitamin A: 762IU (15%), Vitamin C: 1mg (1%), Calcium: 43mg (4%), Iron: 1mg (6%)