

## Cream Cheese Balls



**Starter**

Kind of recipe



**20 Minutes**

Preparation



**easy**

Severity



### Ingredients for 12 people

150 g cream cheese 100 g goat's or sheep's milk cheese 50 g butter herbs salt, pepper Styrian Pumpkin Seed Oil P.G.I. chopped Styrian pumpkin seeds

### Preparation

Mix the cream cheese with the butter and goat or sheep's cheese and some Styrian Pumpkin Seed Oil P.G.I.. Season, add the chopped herbs and mix well. Form small balls out of the mixture and roll in chopped Styrian pumpkin seeds. Tip: Instead of the chopped Styrian pumpkin seeds you can also use chopped nuts (walnuts, hazelnuts, sunflower seeds, linseeds, sesame) or dried flower petals.

**Recipe from Gemeinschaft Steirisches Kürbiskernöl g.g.A. / Foto: Stefan Kristoferitsch**