

# Ricotta Cheese Ball©

## Cheese Ball - Ingredients:

- 1 - 15 oz. cont. Ricotta cheese (part-skim or regular) or 16 oz. cream cheese
- 1 cup Parmesan cheese, coarsely grated or 3/4 cup finely grated
- 4 oz. butter, room temperature
- 3 Tbsp. sundried tomatoes in oil, drained, julienne style
- 4 spring onions
- 1/4 - 1/2 tsp. salt (optional)

## Method:

Into a mixing bowl put Ricotta, Parmesan cheese and butter. Mix with a spatula and then put one fourth of the mixture into a separate bowl. To the remaining 3/4 of the mixture add the sundried tomatoes (squeeze out the oil).

Cut 3/4 inch off the white part of the spring onions to make flowers. Pull the center stem from the green part and set aside as a garnish. Chop the rest of the onions fine saving the dark part for garnish. Add the white and light green part to the cheese mixture (about 3 tablespoons). Taste for salt.

Mix together and mold cheese on a platter in the shape of an egg. Spread the saved 1/4 part over the top of the cheese. Spray a piece of plastic with Pam™ and place over cheese. Mold cheese with hands until smooth and in the shape of an egg. Make a ribbon look on top of the egg from the reserved center stems of the green onion.

## To Decorate:

- 1 yellow squash with crookneck and green stem still attached
- 2 red or black peppercorns
- 1 Tbsp. mixed peppercorns

## Method:

**To make a chicken, duck or swan decoration:** Split green stem of the squash to make a beak. Carve out two round holes and put peppercorns in for the eyes. Cut bottom fourth of squash off and cut into 4 - 6 slices. Slice downward on the sides to make two wings (do not cut through to the bottom). Put bird on top of egg, slide squash slices under the wing and behind the bird to make wings longer. Sprinkle dark part of the onion around the bird like grass, place onion flowers on top of the grass and sprinkle with the mixed peppercorns to make small flowers.

*Hint: To make onion flowers...slice several times through top of cut off (3/4 inch) piece of white part of the onion. Do not cut all the way to the stem end. Put onion piece into warm water if using in a short time, it will open like a daisy. If using the next day, put in cold water, cover with a paper towel so flowers will stay underwater. Keep in the refrigerator until ready to use.*

*Hint: Shape cheese mixture into any shape you desire.*

