

Boursin & Pancetta Pumpkin Cheeseball

Servings: 4 | Difficulty: Easy | Prep Time: 10 minutes | Total Time: 30 minutes

About the Dish:

Bring a festive touch to your fall gatherings and football watch parties with these Boursin & Pancetta Pumpkin Cheeseballs. Creamy Boursin Garlic & Fine Herbs cheese is mixed with crispy Volpi pancetta, adding a rich, savory boost of flavor that pairs perfectly with sweet-tart cranberries and chopped pistachios. Shaped into adorable mini pumpkins with pretzel crisp ridges and a pepper stem, these flavorful little bites are a fun addition to any fall spread.

Ingredients:

- (2 oz) Volpi Chopped Pancetta
- (1 block) Boursin: Garlic & Fine Herbs
- (2 tbsp) Dried Cranberries, finely diced
- (2 tbsp) Pistachios, finely diced
- (4 oz) Mini Pretzel Crisps
- (4) Bell Pepper, stems only

Directions:

- 1) Finely chop the pistachios and dried cranberries. Set aside.
- 2) Add the Volpi chopped pancetta to a skillet over medium-high heat. Cook, stirring occasionally, until crisp and golden. Transfer to a paper towel-lined plate and let cool completely.
- 3) In a bowl, combine the Boursin Garlic & Fine Herbs cheese with the cooled pancetta, chopped pistachios, and cranberries. Mix until evenly distributed.
- 4) Divide the mixture into four portions. Gently roll each portion between your hands to form a ball, then lightly flatten the bottom so each one sits securely on the serving tray.
- 5) Refrigerate the formed cheeseballs for 10–15 minutes to help them hold their shape. Remove from the refrigerator just before decorating.
- 6) Arrange mini pretzel crisps vertically around the sides of each cheese ball, pressing them gently into the cheese to create a pumpkin shape.
- 7) Place a small piece of bell pepper stem in the top of each pumpkin to finish.