

Noreen's Kitchen

Homemade Boursin Cheese

Ingredients

- 1 8 Ounce Brick Cream Cheese, softened
- 1 6 Ounce Roll Goat Cheese or Chevre', softened
- 1 Stick (1/2 cup) Butter, softened
- 1 tablespoon heavy cream
- 2 Cloves garlic, minced
- 1 Tablespoon lemon juice
- 1 teaspoon dried basil
- 1 teaspoon dried Marjoram
- 1 teaspoon dried thyme
- 1 teaspoon dried oregano
- 1 teaspoon dried dill weed
- 1 teaspoon celery seed
- 1 tablespoon dried parsley
- 1 tablespoon dried/dehydrated minced onion

Step by Step Instructions

1. Using your mixer, beat together cream cheese, goat cheese and butter.
2. Add in heavy cream to lighten the mixture. Mixing to combine.
3. Add in garlic, lemon juice and spices and blend well with mixer.
4. Transfer to an airtight container and refrigerate to allow flavors to blend.
5. Serve with baguette slices, crackers and fresh fruit.

Enjoy!