

# Pistachio Lemon Truffles

*Chef Michelle - Aldi Test Kitchen*  
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*1 1/4 cups pistachios,  
shelled*  
*8 ounces cream cheese*  
*4 ounces plain goat cheese*  
*log*  
*3/4 cup dried mixed berries,  
chopped*  
*1/2 teaspoon salt*  
*pinch ground black pepper*  
*1 teaspoon fresh lemon*  
*juice*  
*4 teaspoons (1-1/2 lemons)*  
*chopped lemon zest*

Roughly chop the lemons. Place in a bowl.

With an electric mixer, cream together the cream cheese, goat cheese, berries, salt, pepper, lemon juice and lemon zest.

Refrigerate for one hour.

Scoop tablespoon-size balls of the cheese mixture. Roll in the pistachios to coat.

Sprinkle a platter with the remaining pistachios. Place the truffles on top of the pistachios.

Serve with crackers.

*These can be served as an accompaniment to a spring salad. Or you can make the truffles a bit smaller and serve as mini truffles with crackers.*

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Per Serving (excluding unknown items): 793 Calories; 79g Fat (88.3% calories from fat); 17g Protein; 6g Carbohydrate; trace Dietary Fiber; 249mg Cholesterol; 1736mg Sodium. Exchanges: 2 1/2 Lean Meat; 0 Fruit; 14 1/2 Fat.