



Herbes de Provence Goat Cheese Holiday Log

A Cheese Log with a Story

Hello, my dear. Come sit. Let me tell you about this cheese log. It is not just food. It is a little piece of my summer garden, saved for the holidays. I make it to remember sunny days when the air smells like lavender.

I first had something like this at my friend Marie's house. She lived in France one year. She brought back a jar of herbes de Provence. The smell took me right to a field of flowers. I still smile thinking of that afternoon. Now, I make my own version every year. It feels like a holiday hug.

Why Simple Ingredients Shine

Look at our list. Just six things. Good food does not need a crowd of ingredients. Each one has a job. The goat cheese is tangy. The cream cheese makes it smooth. The garlic gives it a little wink of flavor.

This matters because cooking should not scare you. Start with a few good things. Treat them well. They will become something wonderful together. That is a good lesson for the kitchen, and for life. What is one dish you love that uses just a few ingredients?

The Magic of the Roll

Now, the fun part. You mix everything until it is smooth. Then you shape it. Do not worry about perfect. My first log looked like a lumpy potato! I still laugh at that. You wrap it tight in plastic. Then, you give it a little roll on the counter.

Rolling it makes it firm and round. This is the secret step. The freezer does the rest. This matters because patience makes things better. Waiting for it to firm up is hard. But it makes the next step so easy. Fun fact: *The herbes de Provence usually has lavender in it. That is why it smells so peaceful.*

A Coat of Summer Herbs

After the wait, unwrap your log. It is pale and ready for its coat. Spread the herbes de Provence on a plate. Gently roll the log in it. Doesn't that smell amazing? Suddenly, your white log is dressed in green and purple confetti.

See also [Crispy Golden Christmas Potato Roast](#)

Let it sit out for an hour before you eat it. This softens the cheese just right. The flavors get to know each other. Do you have a favorite herb or spice? Mine will always be rosemary.

Your Turn to Share

This log is perfect for sharing. Put it on a plate with crackers. Drizzle the last bit of olive oil on top. It looks so fancy. But you know how simple it was. That is the best kind of cooking.

Food tastes better with stories. When you make this, you add your own story to it. Maybe you make it with a parent. Or for a friend. Tell me, what food reminds you of a happy memory? I would love to hear.

Ingredients:

Ingredient	Amount	Notes
goat cheese	6 ounces (1 ½ cups) crumbled	
cream cheese	6 ounces	
extra-virgin olive oil	¼ cup	divided
garlic clove	1 small	minced
pepper	½ teaspoon	
herbes de Provence	3 tablespoons	for coating



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Hello, my dear. Come sit at the table. Let's make something special. This cheese log feels like a holiday party. It reminds me of my friend Marie from France. She taught me about herbes de Provence. Doesn't that smell amazing? It's like a sunny field in a jar. This recipe is simple but looks so fancy. Your guests will be impressed. I still laugh at my first messy try. We'll get it right together.

Instructions

Step 1: Put your goat cheese and cream cheese in the food processor. Add two tablespoons of oil, the garlic, and pepper. Let it whir until it's super smooth. Stop and scrape the sides once. This takes about a minute. (A hard-learned tip: let your cheeses soften first. It blends much easier!).

Step 2: Lay a big piece of plastic wrap on the counter. Scoop your cheese mix onto it. Shape it into a 9-inch log. Wrap the plastic around it tightly. Roll it on the counter to make a nice cylinder. Tuck the ends under. Pop it in the freezer for two hours. This step is like magic. It makes the next part so simple.

See also [Savory Onion Broccoli Holiday Bake](#)

Step 3: Spread your herbes de Provence on a plate. Unwrap your firm cheese log. Now, roll it gently in the herbs. Coat it all over. Place it on your prettiest dish. Let it sit out for one hour. Finally, drizzle the last two tablespoons of oil over the top. **What herb do you think gives it**

that lovely smell? Share below!

Creative Twists

Sweet & Savory: Mix a spoonful of honey into the cheese. Roll it in chopped dried apricots and nuts.

Garden Party: Use fresh chopped herbs from your window. Try rosemary, thyme, and a little lavender.

Festive Sparkle: Roll the log in crushed pistachios and a pinch of edible gold dust. So pretty!

Which one would you try first? Comment below!

Serving & Pairing Ideas

Serve this with simple crackers or toasted baguette slices. Add some grapes and fig jam on the side. The sweet jam is perfect with the herby cheese. For a drink, a glass of chilled rosé wine is lovely. For a non-alcoholic treat, try sparkling apple cider. It feels just as festive. Place your log on a wooden board. Let everyone help themselves. Which would you choose tonight?



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Keeping Your Holiday Log Happy

This cheese log is a perfect make-ahead treat. You can freeze it for up to one month. Just wrap it tightly in a fresh piece of plastic wrap first. Thaw it in the fridge overnight before your party.

I once made three logs for a big family gathering. It saved me so much last-minute fuss. Batch cooking like this gives you more time with guests. That is what truly matters during the holidays.

See also Mustard Glazed Holiday Rabbit Roast

After serving, store any leftovers in the fridge. Keep it wrapped well so it stays fresh. It will be good for about three days. Have you ever tried storing it this way? Share below!

Simple Fixes for Common Snags

Is your cheese mixture too soft to shape? Just pop it in the freezer for twenty minutes. A firmer cheese is much easier to roll. I remember when mine was like soup. A quick chill fixed everything.

Are the herbs not sticking to the log? Your log might be too cold from the freezer. Let it sit out for five minutes first. A slightly sticky surface grabs the herbs perfectly. This matters because a good coat makes it look beautiful.

Does the garlic taste too strong? Try roasting your garlic clove first. It makes the flavor sweet and gentle. Learning these small fixes builds your cooking confidence. Which of these problems have you run into before?

Your Quick Questions, Answered

Q: Is this recipe gluten-free? A: Yes, all the ingredients are naturally gluten-free. Just check your herb blend for additives.

Q: Can I make it ahead? A: Absolutely! Make and coat the log up to two days early. Keep it wrapped in the fridge.

Q: What if I don't have herbes de Provence? A: Use a mix of dried thyme, rosemary, and marjoram. It will still taste lovely.

Q: Can I double the recipe? A: You can. Just make two separate logs. One big log is harder to handle.

Q: Any optional tips? A: Add a tablespoon of honey to the cheese mix. It gives a nice sweet touch. *Fun fact: Herbes de Provence often includes lavender, which grows wild in the South of France.* Which tip will you try first?

From My Kitchen to Yours

I hope you love making this simple, elegant dish. It always feels special to share food made with care. I would love to hear all about your kitchen adventures. Tell me about your own family traditions too.

Your stories are my favorite thing to read. Have you tried this recipe? Please leave a comment below and let me know. Happy cooking!

—Elowen Thorn.



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