



Herbes de Provence Goat Cheese Yule Log

A Cheese Log That Tells a Story

Hello, my dear. Come sit. Let's talk about a special cheese log. It is not a dessert. It is a savory treat. It tastes like a sunny field in France. I make it every holiday season. My grandson calls it my "fancy cheese roll." I still laugh at that.

Why does this matter? Well, food is more than eating. It is about making a moment feel special. This pretty log makes any table joyful. It says, "This time together is a gift." Have you ever had a food that makes a day feel like a celebration?

The Magic of Herbes de Provence

That lovely smell comes from herbes de Provence. It is a mix of dried herbs. Think of lavender, thyme, and rosemary. Doesn't that smell amazing? It reminds me of my friend Margot. She brought me some from her trip years ago.

Fun fact: In France, they often sell this mix in little cloth sacks. People tuck them in drawers to make clothes smell nice! Rolling our cheese in it is much tastier, I think. What is your favorite herb or spice? Mine will always be thyme.

Shaping Your Log with Love

The trick is in the plastic wrap. You mush the cheeses together until smooth. Then you shape it on the wrap. Do not worry about perfect shapes. Hands make food with love, not like a machine. I always think of that while I roll.

You freeze it to make it firm. This is the secret step. It lets the log hold its shape. Then you roll it in those beautiful herbs. It looks like a little mossy branch from the garden. A very tasty one! Do you have a secret step in your favorite recipe?

Why Letting It Rest Matters

After the freezer, you must let it sit out for an hour. This is important. Why? Because flavor needs to wake up. Cold mutes taste. Letting it get to room temperature makes the garlic and herbs sing. The cheese gets soft and spreadable.

See also [Florentine Lace Holiday Wreaths](#)

This matters for more than cheese. Good things take a little patience. The waiting makes the first bite so much better. Drizzle that last bit of olive oil on top just before serving. It shines like a holiday ribbon.

Your Turn to Share

This log is wonderful with crackers or sliced baguette. It is perfect for sharing. I love putting it out when friends visit. We talk and snack. The log gets smaller and the laughs get louder.

That is the real goal. Bringing people together. What is your favorite food to share with friends? Is it something warm from the oven or something cool from the fridge? Tell me about it. I would love to know.

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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Instructions

Step 1: Grab your food processor. Put the goat cheese, cream cheese, 2 tablespoons of the oil, garlic, and pepper inside. Let it whir until everything is dreamy and smooth. You might need to stop and scrape the sides down. (A rubber spatula is your best friend for this.) Doesn't that creamy smell promise something good?

Step 2: Lay a big sheet of plastic wrap on your counter. Scoop the cheese mix right onto the middle. Use your hands to shape it into a 9-inch log. Wrap it up tight in the plastic, like a little cheese present. Roll it on the counter to make it a perfect cylinder. Tuck the ends under and pop it in the freezer. It needs to get very firm, about two hours.

Step 3: Time for the magic coat! Spread the herbes de Provence on a plate. Unwrap your firm cheese log. Now, roll it gently in the herbs until it's covered all over. It looks so pretty now, like a snowy log. Let it sit out for one hour to soften. Just before serving, drizzle the last 2 tablespoons of oil over the top. **What other herb do you think would make a fun coating? Share below!**

See also One Pan Holiday Turkey and Dressing

Creative Twists

This recipe is like a friendly blank canvas. You can make it your own so easily. I love playing with it for different guests. Here are a few of my favorite little changes.

Sun-Dried Tomato: Add a few chopped sun-dried tomatoes to the food processor. It makes a lovely pink swirl inside.

Honey & Walnut: Skip the herbs. Roll the log in finely chopped toasted walnuts. Drizzle with honey at the end.

Everything Bagel: Use everything bagel seasoning instead of herbes de Provence. It's so savory and good on crackers.

Which one would you try first? Comment below!

Serving & Pairing Ideas

Place your finished log on a pretty wooden board. I like to surround it with simple, crunchy things. Thin slices of a baguette are perfect. So are crisp apple slices or pear slices. A handful of grapes adds a sweet pop. It's a beautiful, easy spread for friends.

For a drink, a chilled glass of dry rosé wine pairs wonderfully. It tastes like a summer garden. For a non-alcoholic choice, sparkling apple cider is always a winner. Its gentle fizz cleanses your palate between bites. Which would you choose tonight?



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Keeping Your Yule Log Merry and Bright

This cheese log is a perfect make-ahead treat. You can freeze it for up to a month. Just wrap it tightly in a fresh layer of plastic wrap. I always make two logs at once. One for the party, one for a happy surprise later.

Thaw it in the fridge overnight when you are ready. Let it sit out for one hour before serving. This brings back its creamy, spreadable texture. I once served it straight from the fridge. It was a bit too firm for crackers!

See also [Buttery Brioche Rolls for Christmas Dinner](#)

Batch cooking like this saves your future self time. It turns a busy day into a simple one. You already did the hard work. Now you have a gift ready to go. Have you ever tried storing it this way? Share below!

Simple Fixes for a Perfect Log

First, your log might be too soft to roll. This means it needs more freezer time. A firm log coats evenly with herbs. I remember when I was too impatient. My herbs stuck in clumps!

Second, the herbs might not stick well. Pat your log dry after unwrapping it. A damp surface will repel the dry herbs. This small step makes a big, beautiful difference.

Third, the garlic flavor could be too strong. Let the mixed cheese sit for ten minutes. Taste it before shaping the log. You can always add a tiny pinch more. Fixing small problems builds your cooking confidence. It also makes the final flavor just right for you. Which of these problems

have you run into before?

Your Quick Questions, Answered

Q: Is this recipe gluten-free?

A: Yes, the cheese log itself is gluten-free. Just serve it with gluten-free crackers.

Q: Can I make it ahead?

A: Absolutely! Follow the freeze-and-thaw steps. It is even better made a day early.

Q: What if I don't have herbes de Provence?

A: Use dried thyme, rosemary, and a little lavender. *Fun fact: herbes de Provence often has lavender from the French countryside.*

Q: Can I double the recipe?

A: You can easily double or triple it. Just shape multiple smaller logs instead of one giant one.

Q: Any optional tips?

A: Add a tablespoon of honey to the cheese mix. It gives a lovely sweet touch. Which tip will you try first?

From My Kitchen to Yours

I hope you love making this simple, elegant dish. It always reminds me of sharing food with friends. The kitchen is my favorite place for making memories.

I would love to hear about your cooking adventure. Did you add your own special twist? Tell me all about it in the comments below. Have you tried this recipe?

Happy cooking!

—Elowen Thorn.





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