



## Making Dutch old cheese salad



### Ingredients

- 200 200 grams Henri Willig biscuit cheese extra old
- 8 8 tablespoons mayonnaise
- 8 8 tablespoons soy curd unsweetened
- 2 2 teaspoons coarse mustard
- 4 3 to 4 tablespoons of honey
- 10 10 g fresh dill (finely chopped)

## Preparation method Dutch mature cheese salad

Discover how easy it is to make a delicious old cheese salad yourself! This recipe is perfect for brunch, lunch or as an appetiser and can be put on the table within 10 minutes. With a mix of rich old cheese, fresh mayonnaise, soya curd, mustard, honey and dill, you create a tasty salad that will please everyone.

### Preparation

- 1: Cut the cheese into very small cubes.
- 2: In a bowl, mix the cheese with the mayonnaise, soya curd, mustard, honey and dill. Taste, and add more honey and mustard to taste. Want the salad to be a little creamier? Then add some more mayonnaise and soy curd.

## Ready to make your own Dutch aged cheese salad?

This Dutch old cheese salad is perfect for any occasion and always a hit! Feel free to experiment with the ingredients to put your own twist on it. Share your creations and enjoy your homemade cheese salad. Enjoy!