



Boo-schetta



Ingredients

- 1 baguette
- 1 Henri Willig Cookie Pumpkin
- 1 Henri Willig Goat cheese young
- 4 Henri Willig Tomato Tapenade
- Henri Willig Black Garlic Honey
- Olive oil
- Cutting-out shapes such as pumpkins, owls or bats

Making your own bruschetta with Halloween twist

We are in the midst of spooky season and we are celebrating with a spookily delicious snack: Boo-schetta! With our creamy Glorious Goat goat cheese and limited edition pumpkin cheese, we give the classic bruschetta a spooky twist, especially for Halloween. Boo-schetta is the perfect treat for a chillingly delicious evening. With our cheese and tomato tapenade, you can put this delicious snack on the table in no time. Be surprised by this delectable combination and make Halloween a feast to remember!

Preparation

- 1: Preheat the oven to 180 degrees.
- 2: Cut the baguette into thin slices about 1 centimetre thick.
- 3: Place the buns on an oven-proof plate, drizzle with some oil and put them in the oven for 10 minutes. Then let them cool for a while.
- 4: Remove the rind from the cheese and cut into thin slices. Using the cookie cutters, cut out the figures from the cheese slices.
- 5: When the sandwiches have cooled, spread them with the Tomato Tapenade.
- 6: Place the cheese figures on the buns and, using a skewer, make eyes and a mouth on the figures with the Black Garlic Honey.

Flavour tips for an unforgettable Boo-schetta

Make your Boo-schetta even more special with extra toppings on top of the Tomato Tapenade such as fresh basil leaves or a pinch of chilli flakes for some spice. Toasted pine nuts or a drizzle of balsamic vinegar also add a surprising flavour dimension. Serve the Boo-schetta as a spooky snack during your Halloween party and let everyone enjoy this eerily delicious creation. Happy Halloween!