



Enjoy spring with this cheese for your spring cheeseboard



Ingredients

- 1 Henri Willig Goat cheese Lavender
- 1 Henri Willig Organic Green Pesto cheese
- 1 Henri Willig Smoked Goat's Cheese
- 1 Henri Willig Sublime Sheep by Jacob Willig Sheep's cheese
- 1 Henri Willig Spicy Mustard
- 1 Henri Willig Chef's Selection Bruschetta dip
- strawberries
- mandarin
- radishes
- nectarine
- pistachios
- 3 eggs
- 6 sun-dried tomatoes
- 12 olives
- 2 cloves of garlic
- 1 tablespoon of Italian herbs & pinch of salt
- 80 grams of roasted sweet pepper
- 80 grams of walnuts
- 0.5 teaspoon paprika
- 0.5 teaspoon cumin
- a pinch of cinnamon
- 30 ml of olive oil
- 20 gram pomegranate seeds
- 1 red beet

Spring is in the air and that means: time for a banging spring cheese board! Enjoy a tasty selection of cheeses, perfectly combined with light, sweet and spicy accents. Ideal for a picnic, drinks in the sun or as a festive gift.

Preparation

- 1: For the savoury cheese muffins: Preheat the oven to 180 degrees.
- 2: Grate 50 g smoked goat cheese and keep half of it aside.
- 3: Mix the other half of the cheese with 4 eggs, 6 sun-dried tomatoes (chopped), 10 olives (sliced), 1 pressed clove of garlic, 1 tsp Italian herbs and a pinch of salt in a bowl and mix well.
- 4: Grease a muffin tin (for 6 pieces)
- 5: Divide the batter into these.
- 6: Sprinkle the rest of the grated cheese over the top.
- 7: Put them in the oven for 20 minutes.
- 8: For the paprika walnut tapenade: Mix 80g roasted paprika, 80g walnuts, 1 clove garlic, 1/2 tsp paprika, 1/2 tsp cumin, a pinch of cinnamon, 30ml olive oil and 20g pomegranate seeds in your mincer to make a tapenade.
- 9: For the beetroot-goat cheese cream: Blend 1 beetroot and 200 g goat cheese until smooth.



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How much cheese do I need per person for a cheeseboard?

For a cheese board as an **appetiser**, count about **100-150 grams of cheese per person**.

If the cheese board is a **main course or extended lunch/dinner**, keep **200-250 grams per person**.

Manon from [Courgetticonfetti](#) likes to create dishes inspired by our delicious cheeses.
