



Enjoy spring with this cheese for your spring cheeseboard



Ingredients

- 1 Henri Willig Lavender cheese
- 1 Henri Willig pesto cheese
- 1 Henri Willig smoked goat's cheese
- 1 Henri Willig Sublime Sheep by Jacob Willig
- 1 Spicy mustard
- 1 Chef's selection roasted tomato dip
- Strawberries
- Olives
- 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
- 200 gram goat cheese

Preparation method spring cheeseboard

Spring is in the air and that means: time for a banging spring cheeseboard! Manon from @courgetticonfetti has once again applied her magic touch and created a colourful, tasty cheese board that perfectly reflects the happy season. Shining on this board are Lavender cheese, Green pesto cheese, Smoked goat cheese and Sublime aged sheep cheese, among others. But that's not all, Manon has also added 3 simple recipes and generously filled the board with tasty side dishes. In short, a cheese board that looks great and tastes even better!

Preparation

- 1: 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.



HENRI WILLIG
The Cheese Family

Henri Willig
henriwillig.com
T +31 (0) 299 65 5151
Monday till friday 08:30 - 17:00

7: Put them in the oven for 20 minutes.

8: 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 chopper to make a tapenade.

9: Blend 1 beetroot and 200 g goat cheese until smooth.

Getting started with a spring cheese board!

This colourful cheese board is a feast for the senses. With an assortment of delicious cheeses, dips, and side dishes, Manon brings spring to your plate. Enjoy the flavour explosion and simplicity of the 3 recipes. Put this colourful explosion on the table and let the spring flavours surprise you!
