



Making cheese butterflies yourself with puff pastry



Ingredients

- 1 Fenugreek cheese
- 1 Red Pesto cheese
- 1 Young goat's cheese
- 1 Old sheep's cheese
- 1 Aged cow cheese 'cow gold' for cheese butterflies
- 1 packet of crispy cheese biscuits
- 1 pack of Black Pepper & Sea Salt Crackers
- 1 Fig bread
- Raw vegetables and fruit of your choice
- 1 bowl of vegetable chips
- 1 tub of unsalted nut mix 'melange royale
- Homemade cheese butterflies (recipe in description)

Preparation

We made this plank for Mother's Day. They actually deserve such a tasty board every day!

Get creative and cut different cheeses into different shapes. Think cubes, dots, strips and so on. Divide all supplies on the board and give it your own twist.

We made the cheese butterflies based on a recipe by Cees Holtkamp and we used our own cheese for this.

Ingredients:

6 slices of buttercream puff pastry
40 grams of butter
100 grams grated Henri Willig Cow Gold mature cow's cheese
Salt
White pepper
Curry

Preparation:

Take 6 thawed slices of buttercream puff pastry and lay them on top of each other. Roll this out to a slice of about 30x40 cm

Then make the cream. Put 40 grams of butter and 100 grams of grated mature cow cheese together in a bowl and mix until creamy. Make sure the cheese and butter are not cold, otherwise it won't mix together nicely.

Once this is done, season with salt, white pepper and curry.

Spread the cheese cream over the puff pastry but leave a border free over the long side, otherwise there will be a double amount of cream there. Fold the puff pastry inwards. Do this from both sides in 2 steps. So first fold in a strip of about 7 cm on both sides. And then repeat this again until both sides come together.

Then grease one side with egg and fold the parts together.

Now put the dough in the fridge for 1-2 hours to stiffen, so you can cut easily and sharply later.

Remove the dough from the fridge, cut thin 2-4 mm strips and place on a baking tray lined with baking paper. You can make about 50-60 cheese butterflies with this recipe.

Is the baking tray filled? Then bake the butterflies for 20 minutes at 170 °C

Let them cool for a while and serve these pretty butterflies on the cheese board.



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