



## 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 method cheese butterflies with puff pastry

Looking for a crunchy, tasty addition to your cheeseboard? Try our delicious cheese butterflies, made with Henri Willig Cow Gold mature cow cheese. Easy to prepare, these savoury treats are the perfect companion for your favourite cheeses. With a hint of curry and a creamy cheese cream, these cheese butterflies are a feast for your taste buds. Whether it's for a special occasion or just a social gathering, these homemade cheese butterflies will complete your cheeseboard.

### Preparation

- 1: Be nice and creative and cut different cheeses into different shapes. Think cubes, dots, strips and so on. Distribute all the supplies on the board and, above all, give it your own twist.
- 2: Take 6 thawed slices of buttercream puff pastry and lay them on top of each other. Roll this out into a slice of about 30x40 cm
- 3: Next, make the cream. Put 40 grams of cream 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.
- 4: Spread the cheese cream over the puff pastry but leave an edge free over the long side, otherwise there will be a double amount of cream there.
- 5: Fold the puff pastry inwards. Do this from both sides in 2 steps. So first fold a strip of about 7 cm inwards on both sides. And then repeat this again until both sides come together.
- 6: Then spread one side with egg and fold the parts together.
- 7: Now put the dough in the fridge for 1-2 hours to stiffen, so you can cut easily and sharply later.
- 8: Remove the dough from the fridge, cut thin strips of 2-4 mm
- 9: Place these on a baking sheet lined with baking paper. You can make about 50-60 cheese butterflies with this recipe.
- 10: Is the baking tray filled? Then bake the butterflies for 20 minutes at 170 °C
- 11: Let them cool for a while and serve these pretty butterflies on the cheeseboard.



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## Ready to make your own cheese butterflies with puff pastry?

These cheese butterflies, inspired by a recipe by Cees Holtkamp and prepared with our own Henri Willig cheese, are an absolute winner. Add a personal twist to your cheeseboard by cutting the cheeses into different shapes and presenting the cheese butterflies as the icing on the cake. Enjoy their crunchy texture and rich flavour with your favourite cheeses. Try it now and make every occasion a special cheese experience!