



## Cheese Butterflies with Puff Pastry



### Ingredients

- 100 gram Henri Willig mature biscuit cheese
- 4 slices of butter puff pastry
- 40 grams of butter

Looking for a crunchy, tasty addition to your cheeseboard? Try our delicious cheese butterflies, made with Henri Willig Belegen Koekaas. 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 is for a special occasion or just a social gathering, these homemade cheese butterflies will complete your cheeseboard.

### Preparation

- 1: 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 centimetres.
- 2: Next, make the cream. Put 40 grams of cream butter and 100 grams of grated mature biscuit cheese together in a bowl and mix until creamy. Make sure the cheese and butter are at room temperature so that they mix well. Season with salt, white pepper and curry.
- 3: 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.
- 4: Fold the puff pastry inwards. Do this from both sides in 2 steps. So first fold a strip of about 7 centimetres inwards on both sides. And then repeat this again until both sides come together.
- 5: Then spread one side with egg and fold the parts together.
- 6: Now put the dough in the fridge for 1 to 2 hours to stiffen, so you can cut easily and sharply later.
- 7: Remove the dough from the fridge and cut thin strips of 2 to 4 millimetres.
- 8: Place these on a baking tray lined with baking paper.
- 9: Is the baking tray filled? Then bake the butterflies for 20 minutes at 170°C.
- 10: Let them cool for a while and serve.

## How do cheese butterflies stay crispiest for the longest time?

Store them in a tightly sealed drum or jar in a dry place, outside the fridge. This will keep them nice and crispy. Avoid air and moisture, as they will quickly become soft.

### Serving and variation tip

Serve the cheese butterflies as an appetiser with a bowl of tapenade, pesto or fig bread. Also delicious as a crunchy accent to a creamy soup or on a festive cheeseboard.



**HENRI WILLIG**  
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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!