



The perfect cheeseboard: something for everyone



Ingredients

- 1 Young cow's cheese Herb-garlic
- 1 Young cow's cheese Fenugreek
- 1 Old sheep's cheese
- 1 Smoked goat's cheese
- 1 Smoked nut mix
- 1 Black pepper & sea salt crackers
- 1 Organic cheese salts
- Apple in segments
- 1 Traditional mustard
- 1 Peppadew mustard

Looking for the secret to the perfect cheeseboard? Look no further! With our 'something for everyone' cheese board, you will create an unforgettable drinks experience. From young to old cheese, from smoked cheese to special variations with herbs and fenugreek - this board has it all. Ideal for a cosy evening with friends or family. Because say it yourself, who doesn't love a well-composed cheese board?

Preparation

- 1: Cut the cheeses into different shapes. Here we chose strips, cubes, dots and wedges.
- 2: The herb garlic cheese is cut into strips. This works best if you halve the cheese first. Then make slices and make the strips from these slices.
- 3: We diced the fenugreek cheese. Here, we cut out a piece for you to put the cubes between. And when you run out of cubes, you can just cut another piece off, of course!
- 4: You can slice the old sheep's cheese along the side. because the piece of cheese is cut from a larger wheel, this is how you get those nice long dots of cheese.
- 5: Smoked goat cheese is cylindrical and by cutting it lengthwise and then also cutting the halves again, you get long strips that you can then cut into smaller wedges.
- 6: Spread the cheese on your board, and top it with the crackers, nuts and cheese salts. This plank also has apple segments and we chose 2 tasty mustards that taste good with the cheese. The board is ready, time to enjoy!

Did you know that it is better to prepare a cheese board 1 to 2 hours in advance?

By preparing the cheese board 1 to 2 hours in advance, you ensure that the cheese can already reach room temperature. This makes the flavours come out even better!

Serving & variation tips:

- **Dips & Sauces:** Combine the cheeses with delicious dips from Henri willig, such as the Sweet Jalapeno, the Pineapple Ginger and the Date Balsamic Dip.



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- **Fruit:** Fruit on your cheeseboard creates balance: the fresh, sweet contrast intensifies the flavours of the cheese.
- **Wine & Beer:** A tasty drink cannot be missing. Opt for a delicious Chardonnay or special beer from Henri Willig.

Whether you are having a relaxing evening at home or having drinks with friends, a cheese board is always a good choice. It is quick to prepare and offers a great variety of flavours and combinations.

