



Cheese sticks with Henri Willig Young Goat Cheese and HW Sweet Jalapeño Dip



Ingredients

- 2 sprigs of fresh rosemary
- 8 sheets of Filo pastry
- 1 Henri Willig young goat's cheese
- 1 Henri Willig Sweet Jalapeño Dip

Preparation method cheese sticks with young goat's cheese

Fancy something new and tasty? Then try our crispy cheese sticks with Henri Willig Young Goat's Cheese and Sweet Jalapeño Dip! A simple and delicious recipe that is perfect for drinks or as a tasty snack. These cheese sticks contain the fresh flavour of rosemary and the spicy touch of Sweet Jalapeño. Preparing them is easy and the result is guaranteed to impress. With this recipe, you can make something special with everyday ingredients in no time. Let's make these delicious cheese sticks together!

Preparation

- 1: Preheat the oven to 200 degrees Celsius and line a baking tray with baking paper.
- 2: Finely chop the rosemary.
- 3: Divide the Rosemary and Henri Willig Goat Cheese into 8 servings.
- 4: Lay a sheet of Filo pastry with the tip towards you and sprinkle a strip of finely chopped Rosemary in the middle along the entire length of the pastry.
- 5: Next to the Rosemary, make a strip of crumbled Henri Willig Goat Cheese. Spread a tablespoon of Henri Willig Sweet Jalapeño per sheet over the Cheese.
- 6: Fold the sides of the Filo dough over the cheese and roll the dough further into a cheese stem. Do this 8 times.
- 7: Place the cheese sticks side by side on the baking tray and bake until crispy in the oven.
- 8: Place the cheese sticks on a platter and serve with a jar of Henri Willig Sweet Jalapeño Dip.

Ready to make cheese sticks with young goat cheese and sweet jalapeño dip?

Ready to surprise your guests with these unique cheese sticks? For the best quality ingredients, including our Henri Willig Goat Cheese and Sweet Jalapeño Dip, visit our webshop. This recipe is sure to become a favourite at your next get-together. Have fun baking and enjoy!