



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

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Preheat the oven to 200 degrees Celsius and line a baking tray with baking paper. Finely chop the rosemary. Divide the Rosemary and the Henri Willig Goat Cheese into 8 portions. Place 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. Next to the Rosemary, make a strip of crumbled Henri Willig Goat cheese. Spread a tablespoon of Henri Willig Sweet Jalapeño over the Cheese per sheet. Hit the sides of the Filo dough over the Cheese and roll the dough further to form a cheese stem. Do this 8 times. Place the cheese sticks side by side on the baking tray and bake until crispy in the oven. Place the cheese sticks on a platter and serve with a jar of Henri Willig Sweet Jalapeño Dip.
