



The perfect high cheese board



Ingredients

- 1 Young Gouda cheese with sliced strawberry
- 1 Young cow cheese green pesto with slice of fig bread
- 1 Young goat cheese with sliced cherry tomato and fresh basil leaf
- 1 Young red pesto cheese with slice of cucumber and small sprig of dill
- 1 Virgin Cow's Cheese with Olive
- 1 Young organic Jersey cheese with sliced cocktail gherkin
- 1 Aged sheep's cheese with sliced grape and mint leaf

Preparation method high cheese board

Meet the art of high cheese, a stylish and tasty experience perfect for any occasion. With our simple preparation method, you will create a beautiful presentation of various Henri Willig cheeses, combined with carefully chosen fruit and vegetables. This high cheese is not only a feast for the eyes, but also a feast for the taste buds. Whether you are planning a cosy evening with friends or looking for something special for a festive occasion, our high cheese is the perfect choice. Follow this simple recipe and impress your guests with a colourful and tasty cheese assortment!

Preparation

- 1: Uncrust the cheeses and cut into wedges
- 2: Chop/slice the fruit and vegetables
- 3: Decorate the cheese wedges with the fruit/vegetables
- 4: Present decoratively on shelf and use a cocktail stick where necessary

Ready to make your own high cheese board?

Enjoy the sophisticated flavours and elegant presentation of your homemade high cheese. A delicious combination of Henri Willig cheeses with fresh fruit and vegetables. Perfect for any special occasion or as a refined snack. Order the cheeses directly via our webshop and surprise your guests with this culinary creation!