



Croissant with figs and sheep's cheese



Ingredients

- 4 freshly baked croissants
- 16 slices Henri Willig sheep cheese
- 100 millilitre Henri Willig fig red port dip
- 4 pieces of ripe figs
- 12 sprigs of Affilla Cress

Preparation

Method:

A la minute:

Cut fresh figs into wedges. Cut open croissants horizontally and spread with fig red port dip. Spread sheep's cheese slices generously over the croissants and top with fig red port dip. Spread fresh fig segments on the dip and garnish with Affilla Cress and half the croissant.