



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 croissant with figs

Pamper yourself and your guests with this simple and tasty recipe for croissants with sheep's cheese and figs. A perfect balance between the rich flavour of Henri Willig's extra old sheep's cheese and the sweetness of ripe figs, finished off with our unique fig red port dip. This combination creates a true taste experience, ideal for a luxury breakfast or as a sophisticated snack. Follow our simple process to conjure up something special on the table in no time. A recipe that is both simple and impressive, with top-quality ingredients from Henri Willig.

Preparation

- 1: Cut fresh figs into wedges
- 2: Cut open croissants horizontally and spread with fig red port dip.
- 3: Spread slices of sheep's cheese generously over the croissants and top with fig red port dip.
- 4: Spread fresh fig segments on the dip
- 5: Garnish with Affila Cress and half the croissant.

Ready to make your own fig and cheese croissant?

With these croissants, you'll effortlessly create a moment of pure indulgence. For more inspiring recipes and quality products, take a look at our Henri Willig webshop. Enjoy the simplicity and elegance in every bite!