



Crostinis with Gouda cheese



Ingredients

- 1 Baguette
- 200 grams of Henri Willig Cow's Cheese with Porcini and Truffle
- 400 grams of mushrooms
- 32 grams of parsley
- Olive oil
- Sea salt

Making your own crostinis

Looking for a surprising twist for your next get-together or dinner party? These crostinis are just what you are looking for. Perfect as antipasti or summer appetiser, surprisingly easy to prepare and ideal for any occasion. These crostinis with Dutch cheese are slightly different from the crostinis topped with burrata and tomato or the peach crostinis, and therefore all the more fun to surprise your guests with.

Preparation

- 1: Preheat the oven to 180 degrees.
- 2: Cut the baguette into thin slices about 1 centimetre thick.
- 3: Place the buns on an oven-proof plate, drizzle with oil, sprinkle with some sea salt and put them in the oven for 10 minutes.
- 4: Meanwhile, thinly slice the mushrooms and finely chop the parsley.
- 5: Heat some oil in the pan, then fry the mushroom until golden brown.
- 6: Remove the buns from the oven and let them cool briefly, so the cheese does not melt immediately when it is on the bun.
- 7: Shaved slices of Henri Willig Organic Biscuit Cheese Ceps Truffle.
- 8: Place a slice of cheese on a sandwich, spoon some mushrooms on top and sprinkle some of the parsley over the sandwich.

Give your crostini a Gouda twist

Don't have a Cow's Cheese with Porcini and Truffle on hand or another favourite Gouda cheese? No worries, because you can also take the classic Italian crostini to the next level with other Gouda cheeses. Experiment with variations by using different types of cheese, for example Old Biscuit Cheese combined with fig dip and walnuts or Green Pesto Biscuit Cheese combined with sun-dried tomatoes and balsamic glaze. Enjoy your meal, or as they say in Italy, buon appetito!