



Delicious cheese board with various Henri Willig cheeses



Ingredients

- 1 Cow cheese extra old - a powerful old cow cheese.
- 1 Goat young - a young goat cheese, soft in flavour.
- 1 Pure gold - a mature cow cheese specially selected by Wiebe Willig.
- 1 Cow cheese red pesto - a young cow cheese with red pesto.
- 1 Cheese dip figs Red Port
- 1 Kletzen toast

Preparation Henri Willig cheese board

A delicious cheese board full of variety and flavour is on the menu! This tasty creation combines various Henri Willig cheeses with fresh fruit for a delectable experience. From thin slices of mature cow cheese to perfectly cut pieces, this cheese board has it all. Add chattering toast, a tempting dip, juicy orange slices and crisp apple pieces and you have a varied cheese board that is ideal as a snack or with drinks. With Henri Willig cheeses and a hint of fruit, we take taste to the next level!

Preparation

- 1: Using a cheese slicer, shave thin slices of the mature cow cheese and place them nicely fanned out on the board.
- 2: Then place the remaining cheeses on the board too, distributing them in different places on the board. It is fun to cut up the cheeses in various ways. Think e.g. strips, cubes, slices.
- 3: Place the lattes of toast on the board.
- 4: Place the dip on the shelf
- 5: Slice the orange and put it between the cheeses. Do the same with the apple pieces.

Enjoy the Henri Willig cheese board

Thanks to inspiration from @foodplaces, we have put together this tasty cheese board. Enjoy to the full the variety and flavour this board has to offer. Whether you're snacking or having drinks, this cheese board is always a hit. Feast on it!