



## Easily make a tasty and luxurious Easter breakfast yourself



### Ingredients

- 1 Henri Willig Coconut cheese
- 1 Henri Willig Fenugreek cheese
- 2 2 tsp Henri Willig Honey Mustard
- 2 2 tsp Henri Willig Chefs Selection Cheese dip Roasted Tomato
- 2 2 bake-off croissants
- 2 2 kaiser rolls
- 2 2 eggs
- 2 2 slices of Parma ham
- Ginger (orange) jam
- Handful of walnuts
- 130 130 grams of low-fat cottage cheese
- 1 1 tbsp honey
- 2 2 tsp pesto
- 1 1 tsp vinegar

## Preparation method luxury Easter breakfast

Start your Easter day with a delicious Easter breakfast. Our recipe for a luxurious Easter breakfast combines the savouriness of young cheese with the sweetness of ginger jam, perfect for a festive morning. With easy steps and delectable ingredients, including our special cheese, you'll make a delicious Easter breakfast in no time. Get inspired and create your own luxurious Easter breakfast!

### Preparation

- 1: Bake the bake-off croissants as directed on the packet.
- 2: Toast the walnuts in a dry frying pan. Turn off the heat and add the honey. Stir this well and then let it cool.
- 3: Top the croissants with a few slices of Henri Willig Coconut Cheese, the ginger (orange) jam and the caramelised walnuts.
- 4: Preheat the oven to 200 degrees.
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- 6: Cut off the top of the kaiser rolls and hollow out the rolls with a spoon.
- 7: Spread the inside of the sandwiches with the Henri Willig Chefs Selection Cheese Dip Roasted Tomato and top with the Parma ham.
- 8: Crack an egg into the cavity and grate the Henri Willig Fenugreek cheese over the top.
- 9: Bake the buns in the oven for 20 to 25 minutes until done. Cover the buns with aluminium foil for the last 10 minutes to prevent the buns from getting too brown.
- 10: Cut the Henri Willig Fenugreek cheese into small cubes.
- 11: Mix the low-fat cottage cheese, Henri Willig Honey Mustard, pesto and vinegar.



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12: Add the cheese and season with salt and pepper.

## Ready to make your own luxury Easter breakfast?

With this luxury Easter breakfast, you'll ensure an unforgettable Easter morning. From the fragrant croissants to the rich cheese pesto salad, each dish contributes to a tasty and festive morning. Surprise yourself and your loved ones with a homemade, luxurious Easter breakfast. Happy Easter!