



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

Easter breakfast is only really complete with Henri Willig cheese. We have therefore written out our favourite Easter breakfast with croissants, filled rolls and pesto salad for you.

Croissants with ginger jam and caramelised walnuts

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 well and then leave to cool.
3. Top the croissants with a few slices of Henri Willig coconut cheese, the ginger (orange) jam and the caramelised walnuts.

Stuffed croissants with egg

1. Preheat the oven to 200 degrees.
2. Cut off the top of the kaiser rolls and hollow out the rolls with a spoon.
3. Spread the inside of the buns with the Henri Willig Chefs Selection Cheese Dip Roasted Tomato and top with the Parma ham.
4. Crack an egg into the cavity and grate the Henri Willig Fenugreek cheese over the top.
5. 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 them from browning too much.

Cheese pesto salad

1. Cut the Henri Willig Fenugreek cheese into small cubes.



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2. Mix the low-fat cottage cheese, Henri Willig Honey Mustard, pesto and vinegar.
 3. Add the cheese and season with salt and pepper.
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