



Delicious mini cheese croissants



Ingredients

- 185 gr quark
- 450 gr flour
- 1 sachet of baking powder
- 1.5 tsp of salt
- 6 tbsp milk (cold, otherwise the baking powder will already work)
- 6 tbsp oil
- 4 egg
- 100 gram Henri Willig Cow's cheese with herbs and garlic
- 100 gram Henri Willig Organic Biscuit Cheese with Chili
- 100 gram Henri Willig Gouda Jong
- 3 egg yolks
- 1 tbsp of milk
- sesame seeds, nigella seeds, Italian herbs

What could be better than the smell of fresh croissants? Mini cheese croissants! This recipe takes the classic croissant to a whole new level with a delicious cheese filling. Whether you serve them for breakfast, brunch or as a snack, they are quick to make and even quicker to eat. Find out how to make these tasty cheese croissants and let your senses revel!

Preparation

- 1: Beat the cottage cheese with the milk, oil and egg and yolk.
- 2: Mix flour with baking powder and salt and add that (you may need a little more flour if it sticks too much).
- 3: Mix until a soft and smooth dough forms (no kneading required).
- 4: Place in a plastic bag and let rest in the fridge for 15 minutes.
- 5: Cut the cheese into small strips.
- 6: Divide the dough into balls and roll each into a circle.
- 7: Cut a maximum of 8 points from each circle
- 8: Put some pieces of cheese on the wide side.
- 9: Roll up each tip tightly and bend into a croissant (make sure the tip is at the bottom, otherwise the shape will open).
- 10: Place them on a baking tray lined with baking paper. Brush with egg yolk and sprinkle with sesame seeds, nigella seeds or Italian herbs.
- 11: Bake them at 200 degrees until done in about 15 minutes.

Did you know that mini cheese croissants taste best if you freeze them just before baking?

This keeps them extra fluffy and gives them a crispy exterior, while the cheese melts deliciously inside.



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Serving and variation tip:

- **Serve with:** Henri Willig Honey Mustard or Henri Willig Fig Mustard for a surprisingly sweet-spicy effect.
- **Extra flavour:** Add a slice of tomato, olive or some pesto to the cheese filling.

Our delectable cheeses are a source of inspiration for [EllouisaCooking](#)'s tasty creations .