



Cheeseboard Deluxe with mini sandwiches



Ingredients

- 200 Gram Henri Willig Cow's Milk Cheese with Cumin
- 200 Gram Organic Cow's Milk Cheese Jersey
- 200 Gram Henri Willig Organic Cow Cheese with Chili
- 45 Gram Henri Willig Koekaas met Jalapeño
- 45 Milliliter Henri Willig Sweet Jalapeño Cheese Dip
- 45 Milliliter Henri Willig Pineapple Ginger Cheese Dip
- 45 Milliliter Henri Willig Date Balsamic
- 1 stokbrood
- 1 Cucumber
- 500 Grams of cherry tomatoes
- 1 Red bell pepper
- 1 Orange bell pepper
- 132 Gram Olives

A luxury cheese board is perfect for sharing – no wonder it's so popular. Ideal for drinks with friends, a romantic evening with wine, or as a refined starter at dinner. A cheese board is a feast for the eyes and surprisingly easy to prepare. Simple to make, grand to serve.

Preparation

- 1: Slice a baguette into thin pieces and shave slices of Henri Willig Koekaas Jalapeño.
- 2: Chili Koekaas met olijven: Snij de Chili kaas in kleine vierkante blokjes. Plaats op elk blokje een olijf en maak vast met een satéprikker. Leg vervolgens de kaaslokjes met olijven neer op de plank.
- 3: Serveer de overige kazen: Snij de Henri Willig Komijn Koekaas in middel dikke plakken. Schaaf vervolgens plakken van de Henri Willig Jersey Koekaas en leg beide kazen sierlijk op de kaasplank.
- 4: Voeg snackgroente toe: Behoud de schil van de komkommer en snij tot lange sticks. Leg vervolgens ook snoeptomaatjes, een gesneden rode en gele paprika op de kaasplank.
- 5: Voeg Kaasdips toe: Open de Ananas-gember, de Dadel-Balsamico en de Sweet Jalapeño Kaasdip en zet tussen de gerechtjes op de kaasplank voor een sierlijk effect.
- 6: Plaats crackers en pico's: Voeg om het helemaal af te maken Henri Willig Pico's toe en Henri Willig Crackers met Pecorino & Truffel toe voor een mooi en feestelijk geheel.

Our Jalapeño Cheese is a limited edition and therefore not always available.

But don't worry! At Henri Willig, we have plenty of other delicious cheeses that pair perfectly with our mini sandwiches. How about the **Henri Willig Goat Cheese Extra Old** for a powerful, ripe flavour? Or the **Henri Willig Young Goat's Cheese** for a mild, creamy touch?

Did you know that it is better to prepare a cheese board 1 to 2 hours in advance?

By preparing the cheese board 1 to 2 hours in advance, you allow the cheese to reach room temperature. This makes the flavours come out even better!



HENRI WILLIG
The Cheese Family

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Serving & variation tips:

- **Dips & Sauces:** Combine the cheeses with delicious dips from Henri willig, like for example the Sweet Jalapeno, the Pineapple Ginger and the Date Balsamic Dip.
- **Fruit:** Fruit on your cheeseboard creates balance: the fresh, sweet contrast intensifies the flavours of the cheese.
- **Wine & Beer:** A tasty drink cannot be missing. Opt for a delicious Chardonnay or special beer from Henri Willig.

Whether you are having a relaxing evening at home or having drinks with friends, a cheese board is always a good choice. It is quick to prepare and offers a great variety of flavours and combinations.

This recipe was commissioned by [Ellouisa Cooking](#).
