

Easter drinks board



Ingredients

- 1 Combination of 4 cheeses (Gouda, Paprika, Herbs+Garlic, Cumin)
- 1 Cooker cheese dips (Date balsamic, Fig red port, Pineapple ginger & Daricot ras el hanout)
- · 1 Cheese waffles garden herbs garlic
- 1 Fig bread
- · Grapes and/or other fruit/raw vegetables
- Edible pansies
- Salami

A tasty Easter drinks board to share

Easter is a time of togetherness, of fresh and sometimes sunny spring days and tables filled with the most delicious snacks and drinks boards! We have come up with a fun twist on traditional Easter eggs, namely... A CHEESE egg! The cheese egg is the showpiece of your Easter brunch or Easter drinks. We combine artisanal cheeses, seasonal products and delicious dips to create a delicious board on the table. Add some homemade puff pastry sticks, juicy grapes, and a decorative salami rose, and you have a colourful Easter board that everyone will enjoy. Let the Easter joy begin!

Preparation

- 1: Cut the cheese into different shapes and start building the cheese egg. You do this by placing the pieces and slices of cheese in overlapping layers in an oval shape, so the whole thing looks like an Easter egg.
- 2: Top the board with crackers, homemade puff pastry sticks, grapes and/or other fruit, cheese waffles, etc.
- 3: For the finishing touch, make a rose of salami by folding slices around each other. Finish off by adding some edible pansies for a beautiful, colourful board!

Tip: Make sure you use different types of cheese, then you will have lots of variety! Cut it into various shapes such as dots, sticks and roll up slices. That way you get a playful whole.

Enjoy the Easter drinks board!

Thanks to @borrelsenbites Marcella for sharing this delicious and beautiful cheese board. Make Easter a cosy and



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tasty affair with this Easter drinks board. Enjoy the cosiness and delicious flavours with friends and family. Happy Easter!