



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 & Apricot ras el hanout)
- 1 Cheese waffles garden herbs garlic
- 1 Fig bread
- Grapes and/or other fruit/raw vegetables
- Edible pansies
- Salami

Preparation

Not an Easter egg but a CHEESE egg!

Attention cheese lovers, this Easter you will put a real cheese egg on the table during your Easter brunch or Easter drinks! Looks cosy, is super tasty and easy to make.

Make sure you use different types of cheese, that way you have lots of variety! Cut it into various shapes such as dots, sticks and roll up slices. That way you get a playful whole. Furthermore, it is nice to serve crackers with it, some baguette, & home-made puff pastry sticks, some grapes and serve with delicious dips. Top it all off with the salami rose and some edible violets.

On this board:

Paprika cheese

Gouda cheese

Herb garlic cheese

Cumin cheese

Fig bread

Cheese waffles garden herbs garlic

4 different cheese dips

Salami

Grapes

Puff pastry stems

(French) bread



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Thank you for sharing this delicious and beautiful board @borrelsenbites Marcella!
