



Extra festive luxury cheese board



Ingredients

- 1 gram Henri Willig Organic Biscuit Cheese with Green Pesto
- 1 gram Henri Willig mature goat's cheese
- 1 Gram Tremendous Truffle by Martin Willig Koekaas
- 1 gram Henri Willig Cheese dip Pineapple Ginger
- 1 nut mix
- crackers
- fresh fruit
- raw vegetables
- olives

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Looking for something special for your next gathering? Opt for an extra festive luxury cheese board! This recipe is perfect for lovers of young cheese and offers something for everyone. With a preparation time of just 10 minutes, you will create an impressive cheese board that is guaranteed to please. Enjoy the unique flavours of our 'Green Pesto' cheese, the rich 'Goat Gold' mature goat cheese, and the irresistible 'Tremendous Truffle by Martin Willig'. Top it all off with our cheese dip pineapple ginger, a nut mix, and more!

Preparation

- 1: Start with a large board or bowl as a base.
- 2: Cut the different types of cheese into cubes of about 1.5 cm
- 3: Strategically place the Green Pesto cheese, Goat Gold mature goat cheese, and Tremendous Truffle by Martin Willig truffle cheese on the shelf
- 4: Add a bowl of cheese dip pineapple ginger
- 5: Fill the blanks with a mix of crackers, fresh fruit, raw vegetables and olives
- 6: For the finishing touch, add a handful of nut mix
- 7: Serve the cheese board at room temperature for the best taste experience



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Put together your extra festive cheese board

Let your creativity run wild with this luxury cheese board! Experiment with different cheeses or add unique side dishes for your personal touch. For more inspiring variations and top-quality cheeses, take a look in our Henri Willig webshop. Enjoy!

