



Extra festive luxury cheese board



Ingredients

- 6 'Green pesto' cow cheese green pesto
- 6 gold goat cheese
- 6 'Tremendous truffle by Martin Willig' young mature truffle cheese
- 6 Cheese dip pineapple ginger
- Nut mix
- crackers
- Fresh fruit
- Raw vegetables
- Olives

Preparation

Create a festive luxury drinks board with Henri Willig's cheeses!

The following cheeses were used for this cheese board:

Green pesto - young cow cheese with green pesto, Gold Willig - mature goat cheese, Tremendous truffle - young mature cow cheese with truffle.

The goat cheese here is placed on a cheese curler that can be used to make beautiful cheese 'flowers'. The pineapple ginger dip is an ideal combination with this cheese. The green pesto and truffle cheese can be cut into dots and strips. Fill the board with the cheeses and alternate with fresh fruit and raw vegetables. Think apple, grapes, carrot and cucumber, for example. Finally, add fresh nuts, olives and crackers.

The result is a beautiful and tasty drinks board!