



## Making fun Easter treats: Cheese chicks



### Ingredients

- 15 grams Henri Willig Organic Truffle
- 15 gram Henri Willig Organic Jersey
- 12.5 grams of pineapple cut into small pieces
- 62.5 gram mascarpone
- 0.25 carrot (small pieces needed for decoration)
- peppercorns or poppy seeds for the eyes

## Preparation method Easter treat: Cheese chicks

Looking for a cute and tasty Easter treat? Then these Easter chicks are just what you need! These cute little chicks are not only fun to put on your cheeseboard, but also perfect for a festive Easter brunch. The recipe is simple and creative. You mix mascarpone with pineapple and truffle cheese, make little chicks and roll them in Jersey cheese. Add a carrot beak, feet and peppercorns. Serve on toast with Henri Willig cheese dip and enjoy this delicious Easter surprise. Thanks to @smullenmetloes for this amazing creation!

### Preparation

- 1: Mix the mascarpone with the pineapple and truffle cheese, place the mixture covered in the fridge for at least 2 hours.
- 2: Put the jersey cheese in a bowl. Roll balls from the mixture and roll them through the cheese one by one.
- 3: From the carrot, cut a beak, feet and make eyes from the peppercorns.
- 4: Spread a toast with Henri willig cheese dip and put the chick on this. Note remove the peppercorns before eating the cheese chick. Serving for visitors? You can also make the eyes out of sesame seeds or pieces of dried seaweed, for example.

## Getting started with the Cheese Chicks!

These Easter Chicks are not only a treat for the eyes, but also for the taste buds. Perfect for your Easter party or brunch. Be creative with the little eyes and surprise your guests with this cute and delicious treat. Thanks, @smullenmetloes, for this great idea!