



Making fun Easter treats: Cheese chicks



Ingredients

- 15 grams Henri Willig Organic Truffle
- 15 gram Henri Willig Koekaas 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

Looking for an adorable and tasty treat for Easter? Make these Easter chicks! They are easy to prepare and make Easter brunch a party!

Preparation

- 1: Mix the mascarpone with the chopped pineapple and grated truffle cheese in a bowl. Place the mixture covered in the fridge for at least 2 hours to firm up.
- 2: Fill a bowl with grated Jersey cheese. Roll small balls of the mascarpone mixture and roll them one by one through the Jersey cheese until completely coated.
- 3: For the beak and feet, cut small triangles from a carrot. Gently press these into the bottom and front of the cheese chicks.
- 4: For the eyes, you can use black peppercorns, poppy seeds or seaweed. Be careful to remove the peppercorns before eating the cheese chicks.
- 5: Spread a toast with Henri Willig cheese dip and put the cheese chick on top. Serve the Easter treats on a pretty platter or wooden board.

Why are Easter chicks always yellow?

Yellow chicks are the symbol of Easter because they represent spring, light and new life. Yellow is also a cheerful colour that immediately evokes a feeling of warmth and sunshine - exactly what we celebrate at Easter!

Serving and variation tip:

Are you going to make these cheese chicks together with kids? Then put everything ready in trays and let everyone make their own chick. They will then proudly put their own treat on the table!