



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

A happy Easter treat for little cheese lovers

Looking for a cute and tasty Easter treat? Which is also great fun for little ones during Easter? Then these Easter chicks are just what you need! With this adorable chick recipe, you will really make your Easter brunch a party. And they are also super easy to make!

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.

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

Get to work with the cheese chickens!

These Easter chicks are a treat not only for the eyes, but also for the taste buds. The combination of creamy mascarpone, the freshness of pineapple and the savoury truffle cheese makes this Easter treat unique. Perfect for your Easter party or Easter brunch. Be creative with the eyes and surprise your guests with this cute and delicious treat. Thanks, @smullenmetloes, for this great idea!