



Halloween cheeseboard: a creepy delicious feast



Ingredients

- 1 Henri Willig Goat cheese Lavender
- 1 Henri Willig Biscuit Cheese with Pumpkin
- 1 Biscuit Cheese Italian Herbs
- 1 Dutch Red Blue cheese (Dutch blue-veined cheese with orange dairy)
- 1 Henri Willig Young Goat's Cheese with Herbs and Garlic
- 1 Henri Willig Organic Biscuit Cheese with Truffle
- 1 Henri Willig Sheep's cheese young
- 1 Henri Willig Cheese dip Tripel Beer
- 1 Henri Willig Fuji Mix
- 1 Henri Willig Chef's Selection Tomato Tapenade
- 1 Henri Willig Cheese dip date balsamic
- dried plums
- fresh grilled sausage
- ghost chips

Complete your Halloween with this spooky cheese board! Enjoy a selection of tangy and creamy cheeses, interspersed with Halloween-themed ingredients such as ghost chips.

Preparation

- 1: Cut the different cheeses into different shapes. For the pumpkin cheese, we cut cubes and also used a pumpkin cut-out mould.
- 2: Make strips, dots, cubes and possibly slices of the other cheeses. Also cut the plums.
- 3: Place the different cheeses scattered over the cheese board. Sprinkle nuts and prunes between the cheeses.
- 4: Make slices of the grill sausage and place them between the cheeses too.
- 5: Fill the empty spaces with ghost chips. Add the dips and your board is ready!

The Pumpkin cheese is a limited edition and therefore not always available in our webshop. Substitute the Pumpkin flavour with delicious red pesto cheese, for a delicious spicy flavour.

What is the best way to store a cheese board?

You can best store the cheese by:

- **Storing the cheese in the fridge:** Put the cheese in the fridge, but not in the freezer. Cheeses lose their flavour and texture when frozen. Put them in a cool space in the fridge, such as in a drawer or on a shelf.
- **Wrap the cheese in greaseproof paper or cheese paper:** Wrap each cheese separately in greaseproof paper or special cheese paper. This prevents the cheese from drying out and helps isolate the smell of the different cheeses.
- **Pack in an airtight container:** For cheeses that have already been cut, use an airtight container or plastic bag to keep them fresh.
- **Store soft cheeses separately from hard cheeses:** Soft cheeses like brie or camembert should be stored separately from hard cheeses like cheddar or gouda, as they have different levels of moisture and odour.