



Cheese dessert by Henri Willig



Ingredients

- 1 Gouda young
- 1 Goat cheese matured
- 1 Gouda old
- 1 Sheep's cheese young
- 1 Goat cheese extra old
- Thin toast
- 1 Date basamico dip or apple syrup
- Walnuts and hazelnuts

Cheese dessert preparation method

A cheeseboard for dessert? Absolutely! This Dutch cheese dessert is simple, tasty and a delicious conclusion to any meal. Cut several cheeses into slices or strips and place them on a plate, but pay attention to the order. Start mild with young Gouda and finish with powerful cheeses such as extra old goat cheese. The flavour journey is completed with a spoonful of dip or syrup, pieces of cracker and a handful of nuts. This crunch of nuts neutralises the taste buds, so you taste each cheese perfectly. A simple, but beautiful and flavourful dessert!

Preparation

- 1: Lay these slices or strips neatly side by side on the plate and add a spoonful of the dip or syrup to the plate.
- 2: Add a few pieces of the cracker as well and a handful of nuts.

Getting started with the cheese dessert!

This Dutch cheese dessert is the ideal way to end a meal. With the right cheese sequence and flavour combinations, you will leave every guest amazed. Simple but sophisticated enjoyment of the power of cheese. Why cheese for dessert? Taste it yourself and find out why this is a favourite choice!