



Cheese dessert



Ingredients

- 1 Henri Willig Gouda young
- 1 Henri Willig Gouda Koekaas
- 1 Henri Willig mature goat's cheese
- 1 Henri Willig Sheep's cheese
- 1 Henri Willig Goat cheese extra old
- 1 Henri Willig Cheese dip Date Balsamic
- Thin toasts
- Walnuts and hazelnuts

A cheeseboard for dessert? Absolutely! This Dutch cheese dessert is simple, tasty and a delectable end 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: Cut the cheeses into slices and strips.
- 2: Lay these slices or strips neatly side by side on the plate and add a spoonful of the dip to the plate.
- 3: Also put the thin toasts and nuts down on the plate for a festive look.

Why do we eat cheese after a meal?

After a delicious meal, there is often room for a small but tasty dessert. You can usually choose from various sweet desserts, but a cheese dessert also regularly appears on restaurant menus. But why do we actually eat cheese to end a dinner? We don't just do it because it tastes good. In our blog, you can read more about the tradition and reasons behind eating [cheese as an after meal](#).

What can you combine a cheese dessert with?

- **Fruit:** Combine the cheese dessert with fresh fruit such as grapes, figs or pear.
- **Fig bread:** Pair with a delicious fig bread, such as **Henri Willig Organic Fig Bread with Cranberry**.
- **Drink:** Enjoy a delicious wine during this cheese dessert, such as a glass of port, dessert wine, a crisp white wine or a delicious special beer.



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Get 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!

