



Luxury cheese board with Henri Willig family line cheeses and homemade pear balsamic jam



Ingredients

- 1 Glorious Goat by Henri Willig
- 1 Pure Perfection by Riet Willig
- 1 Pure Gold by Wiebe Willig
- 1 Tremendous Truffle by Martin Willig
- 1 Sublime Sheep by Jacob Willig
- Toasted walnuts
- Olives with rosemary
- Blood orange
- Rosemary and sea salt crackers
- Thinly sliced apple
- 1 Kletzenbrood
- 2 pears
- 6 tablespoons of balsamic vinegar

Preparation method luxury cheese board with homemade pear balsamic jam

Making a luxury cheese board has never been easier and tastier! This cheese board is the absolute star of the party and will impress every guest. With a delectable balsamic pear jam as the icing on the cake, we bring a touch of finesse to your cheese adventure. Prepare for a culinary spectacle where the flavours of various cheeses, crunchy crackers, kletzen bread, juicy blood oranges, and savoury olives come together on one beautiful board. Brace yourself for the ultimate cheeseboard experience!

Preparation

- 1: Place the fig/balsamino dip around a central area of your board
- 2: Shave nice slices of the various family line cheeses and place them nicely around the fig/balsamic dip.
- 3: Then place the various cheeses all around. It's fun to cut these up in different ways, e.g. slices, cubes, slanted pieces.
- 4: Place the crackers and lump bread with the cheeses
- 5: Slice the blood orange and put it between the cheeses. Do the same with the small pieces of apple.
- 6: Scatter the toasted walnuts and olives on your board
- 7: Peel the pear and cut it into very small cubes.



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- 8: Put them in a pan with 2 tablespoons of water and simmer on high heat for 5-10 minutes. Keep stirring well! You may use the spoon to break up the pear pieces a little, so it becomes a thick puree.
- 9: At the last minute, add the balsamic vinegar and simmer for another 1 minute.
- 10: Put the balsamic pear jam in a small jar with a small spoon and serve with your cheeseboard

Ready to make a luxurious cheese board with homemade pear balsamic jam?

With this recipe for balsamic pear jam and tips from @courgetticonfetti, you'll effortlessly create a luxurious cheese board that will amaze your guests. Add a touch of elegance to your party and enjoy the flavour explosion this combination of flavours has to offer. Cheers to the perfect cheese board!