



Making woolly cheese paste



Ingredients

- 400 gram dried spaghetti
- 1 clove of fresh garlic
- 1 Henri Willig Schaap Oud Wiel 50+
- Cognac
- Sage
- 1 Cheese dip Chef's selection, Roasted tomato

Method of preparation cheese pasta

Treat yourself to a unique twist on the classic pasta: our cheese pasta made with Henri Willig's delicious Schaap Oud Wiel 50+. This recipe combines the rich flavours of older sheep's cheese with a touch of cognac, making it a real culinary highlight. The addition of Henri Willig's roasted tomato cheese dip gives it an extra flavour dimension. Perfect for a luxury dinner or as an impressive dish at a dinner party. Be surprised by the delicious combination of this cheese spread!

Preparation

- 1: Peel and crush or slice the garlic.
- 2: Cut the rind of the sheep's cheese with a sharp knife. Remove the rind from the cheese.
- 3: Hollow out the sheep's cheese and save this hollowed-out cheese. Save about half of these chunks of sheep's cheese for another time in, for example, a casserole, on a croissant or over tortillia chips.
- 4: Using a gas burner (the one you use for creme brulee, for example), melt the other half of the sheep's cheese crumbles into the cheese and quench it with a generous splash of cognac, which will flambé the cheese wonderfully.
- 5: Melt the mixture into a nice cheese sauce and melt the cheese generously: the melting cheese creates the amount of cheese sauce you want through the spaghetti.
- 6: Add the garlic and the Henri Willig roasted tomato dip and stir well.
- 7: Meanwhile, cook the spaghetti according to the instructions on the packet.
- 8: Add the cooked spaghetti directly to the cheese sauce in the hollowed-out cheese and stir. Garnish with fresh sage.

Ready to make your own woolly cheese paste?

Get ready for a taste adventure with our cheese pasta. Don't forget to order all ingredients, including the special cheese and cheese dip, from our webshop. Enjoy preparing and savouring this special pasta creation!