



Sinterklaas cheese board



Ingredients

- 1 Gouda natural cheese
- 10 Red pesto cheese
- 1 Smoked goat's cheese
- 1 pack of black pepper & sea salt crackers
- 1 Fruit bread
- 1 Pestomix
- 1 jar of fig red port dip
- 1 jar of fig mustard
- Raw vegetables / fruit / olives as desired

Sinterklaas cheeseboard: the original delicacy for the arrival of Sinterklaas

Make your Sinterklaas celebration extra special this year with our original Sinterklaas cheese board! In just 15 minutes you can put a delicious and festive cheese board on the table, ideal for 5 people. With a playful combination of young cheese, smoked cheese and various delicious dips, this cheese board is sure to please on Sinterklaas' arrival. Add a touch of celebration with sprinkles and speculoos for a real Sinterklaas feeling!

Preparation

- 1: Take a nice board and place the different types of cheese on it.
- 2: Place the cheese in an S shape on the board. We used golden yellow Jersey cheese for the letter here.
- 3: Place the dips between the cheeses and spread the nuts on the board
- 4: Complete the board further with some toasts or crackers and fig bread or fruit bread.
- 5: Add some raw vegetables such as carrots, for example. Above all, choose your own favourites!
- 6: Sprinkle in some delicious sprinkles for the real St Nicholas feeling and don't forget the speculaas.
- 7: Make sure the cheeses are at room temperature before serving on the board

Ready to make your Sinterklaas cheeseboard?

For a playful twist, add variations to your Sinterklaas cheeseboard with different cheeses or unique dips. Experiment and make a new surprising creation every year! For more tips and delicious cheese variations, take a look at our Henri Willig webshop and order cheese easily and quickly!