



Spicy cheeseboard



Ingredients

- 1 Henri Willig Chili cheese
- 1 Henri Willig Green Pesto Cheese
- 1 Henri Willig Smoked Biscuit Cheese with Jalapeño
- 1 Henri Willig Goat cheese with truffle
- 1 Cheese dip Chef's selection Jalapeño
- 50 gr. Serrano Ham
- 1 Baguette
- 80 gr. seedless white grapes
- 80 gr. honey tomatoes (other small tomatoes are also possible)
- 1 jar Taggia olives
- 1 clove of garlic
- 2 slice of puff pastry
- 1 handful of walnuts
- One tablespoon of sesame seeds
- Peanut oil

Preparation of the savoury cheese board

Fancy something savoury with a spicy twist? Then try making a delectable spicy cheese board yourself. We will show you how to create an impressive and spicy cheese board. Prepare for a taste explosion and surprise your guests with this unique composition of flavours and textures.

Preparation

- 1: Cut the baguette into very thin slices.
- 2: Mix 3 tablespoons of peanut oil with the grated garlic clove, add some salt.
- 3: Spread the baguette slices with this and bake crispy in the oven. Assume about 6 minutes per side under the grill. It can also be done on hot air at 200 degrees. But be careful as they can burn quickly.
- 4: Meanwhile, cut the cheese into strips and cubes and make up the cheese board nicely.
- 5: Take a slice of serrano ham and a slice of goat cheese with truffle put this on the sandwich.
- 6: Grate some of the red chilli cheese
- 7: Finely chop 10 Taggia olives and mix together.
- 8: Cut the puff pastry slices into 4 equal strands.
- 9: Sprinkle the cheese-olive mixture on top and sprinkle with the sesame seeds.
- 10: Bake at 200 degrees for 10 to 15 minutes in the oven.
- 11: Garnish with the tomatoes, grapes and remaining olives

Ready to make your own spicy cheese board?

A spicy cheese board is the ideal snack for special moments or just to treat yourself. Enjoy the rich flavours and



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surprising combinations. Enjoy!
