



Making your own luxury Valentine's breakfast with omelette rolls and blinis



Ingredients

- 1 Henri Willig red pesto cheese
- 3 3 Eggs
- Chives
- Salt & Pepper (as needed)
- 2 2 tsp chilli flakes (more or less as needed)
- 50 50 g buckwheat flour
- 150 150 g patent flour
- 275 275 ml of milk
- 4 5 g yeast
- 2 2 eggs
- 2 2 g salt
- 1 Henri Willig baby gouda natural
- Bresaola (dried Italian meat)
- Garden cress
- 2 2 Tomatoes

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Start the day of love in a delicious way with our unique valentine's breakfast recipe. With omelette rolls and savoury blinis, all enriched with our tasty cheeses, you'll ensure an unforgettable morning. You can make this simple yet impressive valentine's breakfast yourself and it's the ideal way to surprise your loved one.

Preparation

- 1: Mix the eggs with the chilli flakes, pepper and salt.
- 2: Put some butter in the pan and add a very thin layer of egg mixture. Put the red pesto cheese on top of the egg and a lid on the pan. Now on a little lower heat, let the cheese melt and the egg cook.
- 3: Roll up the omelette and serve with the chives.
- 4: Mix the flour with the milk and yeast. Then add the eggs and salt and mix well.
- 5: Fry the blinis in some butter for about 2 to 3 minutes each side.
- 6: Top each blini with the bresaola and then a slice of cheese.
- 7: Place the slices (without stacking them) in a preheated oven at 200 degrees until the cheese is melted.
- 8: Now put the tomato slices on top and stack them.
- 9: Serve with the cress.

Ready to make your own luxury valentine's breakfast with



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omelette rolls and blinis?

This luxury valentine's breakfast with Henri Willig cheese is the perfect start to a romantic day. Easy to make yourself and guaranteed to be a success. Enjoy the loving flavours together and make Valentine's Day an unforgettable moment. With this recipe, every Valentine's Day starts in the most loving way.