



Croissant of love



Ingredients

- 4 freshly baked croissants
- Henri Willig sheep cheese, sliced, 16 slices
- Henri Willig fig and red port dip 100ml
- 4 ripe figs
- 12 sprigs Affilla Cress

Bereidingswijze

Instructions:

A la minute:

Slice fresh figs into wedges. Slice open croissants horizontally and spread fig and red port dip onto half. Place a generous number of Henri Willig sheep cheese slices over top, followed by more fig and red port dip. Evenly spread fig wedges across the top layer of dip, garnish with Affilla Cress and serve with the remaining half of the croissant.