



Goat cheese warm tapas



Ingredients

- 2 slices of bread
- 8 slices of Henri Willig goat's cheese
- Henri Willig Figs/Red Port Dip
- Henri Willig Pineapple/Ginger Dip

Bereidingswijze

Preparation:

Using a cutter or round glass from each slice of bread, make two rounds. Grill or toast this golden brown. Place a piece of goat's cheese on each round, with the cut surface facing up, and scoop in a large spoonful of Henri Willig figs/Red Port or Pineapple/Ginger. Put this in an oven at 200 degrees Celsius until the goat's cheese just begins to melt.