



Cheese board 'something for everyone'



Ingredients

- Herb-garlic cheese
- Fenugreek cheese
- Old sheep's cheese
- Smoked goat's cheese
- Smoked nut mix
- Black pepper & sea salt crackers
- Organic cheese salts
- Apple in segments
- Traditional mustard
- Peppadew mustard

Bereidingswijze

A drinks board with quite a bit of variety!

Indeed, on this board we have used young, old and smoked cheese, and that from cow's milk, goat's milk and sheep's milk.

Cut the cheeses into different shapes. On this board, we choose strips, cubes, dots and wedges.

The herb garlic cheese is cut into strips. This works best if you halve the cheese first. Then you make slices and turn these slices into the strips.

We cut the fenugreek cheese into cubes. In doing so, we cut out a piece where you can put the cubes in between. And if you run out of cubes, you can just cut another piece off, of course!

The old sheep's cheese can be sliced along the side. Because the piece of cheese is cut out of a larger wheel, you get those nice long slices of cheese.

The smoked goat's cheese is cylindrical and by cutting it lengthwise and then cutting the halves again, you get long strips that you can then cut into smaller wedges.

Spread the cheese on your board, and top it off with crackers, nuts and cheese salts. This plank also has apple segments and we chose 2 tasty mustards that taste good with the cheese.

The plank is ready, time to enjoy!