



HENRI WILLIG
The Cheese Family

Henri Willig
Hoogedijk 8, 1145 PM
Katwoude
The Netherlands
T +31 (0) 299 65 5151

Monday till friday 08:30 - 17:00

Cheese stalks with Henri Willig Young Goat Cheese and HW Sweet Jalapeño Dip



Ingredients

- 2 sprigs of fresh rosemary
- 8 sheets of Filo pastry
- Henri Willig Soft Goat's Cheese
- Henri Willig Sweet Jalapeño

Bereidingswijze

Preparation:

Preheat the oven to 200 degrees Celsius and cover a baking tray with baking paper. Chop the rosemary finely. Divide the rosemary and the Henri Willig goat cheese into 8 portions. Lay a sheet of Filo pastry with the tip towards you and sprinkle a strip of finely chopped Rosemary in the middle along the entire length of the dough. Next to the rosemary make a strip of crumbled Henri Willig goat's cheese. Divide one tablespoon of Henri Willig Sweet Jalapeño per sheet over the cheese. Beat the sides of the Filo dough over the cheese and roll the dough further into a cheese stem. Do this 8 times. Place the cheese stalks next to each other on the baking tray and bake them crispy in the oven. Put the cheese stalks on a dish and serve them with a jar of Henri Willig Sweet Jalapeño Dip.