



Making your own cheese board with fresh fig jam



Ingredients

- 1 Henri Willig Goat cheese with lavender
- 1 Henri Willig Biscuit cheese with red chilli peppers
- 1 Henri Willig extra old goat's cheese
- 1 Henri Willig Green pesto cheese
- Vegetables, such as grilled peppers and tomatoes
- Fruit: grapes, blueberries, fresh and dried figs, almonds
- 4 fresh figs
- 6 dried figs
- 4 tablespoon of water
- 1 tablespoon @steviala sweet & gold (or honey/maple syrup)

Preparation

A palette full of colour and cheese

Tip for your cheese board:

Cut all the cheeses into different shapes! That way it looks extra fun

Cheeses on the board:

- Lavender goat's cheese - beautiful colour and very unique, special flavour
- Red chilli cheese - if you like cheeses with a bit of spice, made with cow's milk.
- Old goat cheese - this old cheese won in 2016 the award for the world's tastiest old goat cheese
- Green pesto cheese - soft and creamy cheese with a nice green colour, also made with cow's milk.

Use knives and scrapers to cut the cheese into the desired shapes.

Divide the cheeses on the board and garnish with vegetables, fruit and nuts.

Recipe fig jam:

- Cut the fresh and dried figs into small pieces.
- Put them in a small pan with a splash of water and a tablespoon of sweetener (steviala, honey or maple syrup).
- Turn up the heat and let everything simmer for 5 minutes while you keep stirring.
- Blend with your hand blender until you have a nice smooth fig jam!

Serve this delicious jam with the cheeses and enjoy! Thanks to @courgetticonfetti for this gorgeous board and the delicious fig jam recipe.