



Delicious cheese board with various Henri Willig cheeses



Ingredients

- 1 Cow cheese extra old - a powerful old cow cheese.
- 1 Goat young - a young goat cheese, soft in flavour.
- 1 Pure gold - a mature cow cheese specially selected by Wiebe Willig.
- 1 Cow cheese red pesto - a young cow cheese with red pesto.
- 1 Cheese dip figs Red Port
- 1 Kletzen toast

Preparation

Tasty cheese board with various Henri Willig cheeses and fruit, nice variety.

Preparation:

- Using a cheese slicer, shave thin slices of the mature cow cheese and place them nicely spread out on the board.
- Then place the remaining cheeses on the board as well, spreading them out in different places on the board.

It is fun to cut up the cheeses in various ways. Think e.g. strips, cubes, slices.

- Place the chunks of toast on the board.
- Place the dip on the board
- Slice the orange and place it between the cheeses. Do the same with the apple pieces.

The end result is a varied cheese board as a snack or with drinks

Thanks to @_foodplaces_ for the photos of this tasty cheese board!