



Making fun Easter treats: Cheese chicks



Ingredients

- 15 grams Henri Willig Organic Truffle
- 15 gram Henri Willig Organic Jersey
- 12.5 grams of pineapple cut into small pieces
- 62.5 gram mascarpone
- 0.25 carrot (small pieces needed for decoration)
- peppercorns or poppy seeds for the eyes

Preparation

Incredibly fun on your cheeseboard and at Easter brunch: Easter chicks!

Mix the mascarpone with the pineapple and truffle cheese, put the mixture covered in the fridge for at least 2 hours.

Put the jersey cheese in a bowl. Roll balls from the mixture and roll them through the cheese one by one.

Cut beaks and feet from the carrot and make eyes from the peppercorns.

Spread a toast with Henri willig cheese dip and put the chick on it. Note remove the peppercorns before eating the cheese chicks. Serving for visitors? You can also make the eyes out of sesame seeds or pieces of dried seaweed, for example.

We think this is super creative, thank you @smullenmetloes!