



Luxury cheese board with Henri Willig family line cheeses and homemade pear balsamic jam



Ingredients

- 1 Glorious Goat by Henri Willig
- 1 Pure Perfection by Riet Willig
- 1 Pure Gold by Wiebe Willig
- 1 Tremendous Truffle by Martin Willig
- 1 Sublime Sheep by Jacob Willig
- Toasted walnuts
- Olives with rosemary
- Blood orange
- Rosemary and sea salt crackers
- Thinly sliced apple
- 1 Kletzenbrood
- 2 pears
- 6 tablespoons of balsamic vinegar

Preparation

This cheese board is the star of the show!

Method of preparation:

1. Place the fig/balsamic dip around a central area of your board
2. Shave nice slices of the various family line cheeses and place them nicely around the fig/balsamic dip.
3. Then place the various cheeses all around. It's fun to cut these up in different ways, e.g. slices, cubes, slants.
4. Place the crackers and the kletzen bread with the cheeses
5. Cut the blood orange into slices and put them between the cheeses. Do the same with the small pieces of apple.
6. Scatter the toasted walnuts and olives over your board

Recipe ?

1. Peel the pear and cut it into very small cubes.
2. Put them in a pan with 2 tablespoons of water and simmer for 5-10 minutes on high heat. Keep stirring well! You may break up the pear pieces a little with the spoon, so it becomes a



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thick puree.

3. At the last minute, add the balsamic vinegar and simmer for another 1 minute.
4. Put the balsamic pear jam in a small jar with a small spoon and serve with your cheeseboard

Thanks to @courgetticonfetti for the beautiful board and the recipe for the jam.

