



Making woolly cheese paste



Ingredients

- 400 gram dried spaghetti
- 1 clove of fresh garlic
- 1 Henri Willig Schaap Oud Wiel 50+
- Cognac
- Sage
- 1 Cheese dip Chef's selection, Roasted tomato

Preparation

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Peel and crush or slice the garlic. Cut the rind of the sheep's cheese with a sharp knife. Remove the rind from the cheese. Hollow out the sheep's cheese and save this hollowed-out cheese. Keep about half of these chunks of sheep's cheese for another time in, for example, a casserole, on a croissant or over tortillia chips.

A la minute

Melt with a gas burner (which you use, for example, for &creme brulee) the other half of the sheep's cheese crumbles into the cheese and deglaze it with a generous splash of cognac, flaming the cheese deliciously. Melt the mixture into a nice cheese sauce and melt the cheese generously: the melting cheese creates the amount of cheese sauce you want through the spaghetti. Add the garlic and the Henri Willig roasted tomato dip and stir well. Meanwhile, cook the spaghetti according to the instructions on the packet. Add the cooked spaghetti directly to the cheese sauce in the hollowed-out cheese and stir. Garnish with fresh sage.

Side dish

A delicious tomato salad with big cheese crumbles completes the dish.

Tip

You can use the hollowed-out cheese in several ways. If you want to give a good live spaghetti demonstration to your table mates, make it for yourself first: that way you'll get the hang of it. Scrape the cheese thoroughly and burn the cheese with the gas burner to remove all residues (hygiene and turnover of the cheese is important and determines its shelf life). After use, store the cheese in the fridge below 4 degrees Celsius. Restart the recipe when guests come to feast. The cheese is usable until the last crumb, in soup, appetisers or in cheese fondue.