



## Enjoy spring with this cheese for your spring cheeseboard



### Ingredients

- 1 Henri Willig Lavender cheese
- 1 Henri Willig pesto cheese
- 1 Henri Willig smoked goat's cheese
- 1 Henri Willig Sublime Sheep by Jacob Willig
- 1 Spicy mustard
- 1 Chef's selection roasted tomato dip
- Strawberries
- Olives
- Mandarin
- Radishes
- Nectarine
- Pistachios
- 3 eggs
- 6 sun-dried tomatoes
- 12 olives
- 2 cloves of garlic
- 1 tablespoon of Italian herbs & pinch of salt
- 80 grams of roasted sweet pepper
- 80 grams of walnuts
- 0.5 teaspoon paprika
- 0.5 teaspoon cumin
- a pinch of cinnamon
- 30 ml of olive oil
- 20 gram pomegranate seeds
- 1 red beet
- 200 gram goat cheese

## Preparation

### Popping Spring Cheese board

The happiest season of the year. Manon from @courgetticonfetti made another beautiful, colourful spring cheeseboard.

#### ***The cheeses you see on the board:***

- Lavender cheese
- Green pesto cheese
- Smoked goat's cheese
- Sublime old sheep's cheese

She also made 3 simple recipes and further filled the shelf with things you can put directly on it. Incredibly easy, but it looks great!

#### ***The extra things on the shelf:***

- Spicy mustard
- Chef's selection Roasted tomato dip



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- Strawberries
- Olives
- Mandarin
- Radishes
- Nectarine
- Pistachios

***The 3 simple recipes:***

**- Egg muffins with smoked goat's cheese**

Preheat the oven to 180 degrees. Grate 50 g smoked goat cheese and keep half of it aside. Mix the other half of the cheese with 4 eggs, 6 sun-dried tomatoes (chopped), 10 olives (sliced), 1 pressed clove of garlic, 1 tsp Italian herbs and a pinch of salt in a bowl and mix well. Grease a muffin tin (for 6 pieces) and divide the batter in it. Sprinkle the rest of the grated cheese over the top. Put them in the oven for 20 minutes.

**- Muhammara**

Mix 80g roasted paprika, 80g walnuts, 1 clove garlic, 1/2 tsp paprika, 1/2 tsp cumin, a pinch of cinnamon, 30ml olive oil and 20g pomegranate seeds in your mincer to make a tapenade.

**- Beetroot goat cheese**

Blend 1 beetroot and 200 g goat cheese until smooth.

Present this explosion of colour on the table and enjoy!

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