

Henri Willig henriwillig.com T +31 (0) 299 65 5151 Monday till friday 08:30 - 17:00

The perfect high cheese board



Ingredients

- 1 Young Gouda cheese with sliced strawberry
- 1 Young cow cheese green pesto with slice of fig bread
- 1 Young goat cheese with sliced cherry tomato and fresh basil leaf
- 1 Young red pesto cheese with slice of cucumber and small sprig of dill
- 1 Virgin Cow's Cheese with Olive
- 1 Young organic Jersey cheese with sliced cocktail gherkin
- 1 Aged sheep's cheese with sliced grape and mint leaf

Preparation

The preparation method for this colourful high cheese is very simple!

Supplies:

- Plank
- Cheese knife
- Cocktail sticks

Preparation:

- · Uncrust the cheeses and cut the cheeses into wedges
- · Cut the fruit and vegetables into pieces/slices
- · Decorate the cheese wedges with the fruit / vegetables
- · Present decoratively on a board and use a cocktail stick where necessary
- Make the number you need of each variation, e.g. 5.