



Cheese dessert by Henri Willig



Ingredients

- 1 Gouda young
- 1 Goat cheese matured
- 1 Gouda old
- 1 Sheep's cheese young
- 1 Goat cheese extra old
- Thin toast
- 1 Date basamico dip or apple syrup
- Walnuts and hazelnuts

Preparation

A cheese board for dessert, but with Dutch cheese!

A super easy recipe. Cut the different cheeses into nice slices or strips and place them on the plate. Important is the order of the cheeses. Start with mild and finish with the strongest cheeses.

On these plates, the order is as follows:

- Young gouda, a soft creamy biscuit cheese
- Young sheep's cheese, also soft but with the special delicate flavour of sheep's milk
- Aged goat's cheese, rich and full of flavour. Awarded the best hard goat's cheese in the world
- Old cow's cheese, a deliciously piquant cow's cheese
- Extra old goat cheese, a very deep and full-flavoured, crumbly goat cheese.

Lay these slices or strips neatly side by side on the plate and add a spoonful of the dip or syrup to the plate.

Also add a few pieces of the cracker and a handful of nuts. You eat these in between cheeses, for example. They can neutralise the taste buds neutralise them so that you taste each type of cheese taste good.

And that was it! In short, a super easy dessert but still very nice and tasty.