



Spicy cheeseboard



Ingredients

- 1 Henri Willig Chili cheese
- 1 Henri Willig Green Pesto Cheese
- 1 Henri Willig Smoked Biscuit Cheese with Jalapeño
- 1 Henri Willig Goat cheese with truffle
- 1 Cheese dip Chef's selection Jalapeño
- 50 gr. Serrano Ham
- 1 Baguette
- 80 gr. seedless white grapes
- 80 gr. honey tomatoes (other small tomatoes are also possible)
- 1 jar Taggia olives
- 1 clove of garlic
- 2 slice of puff pastry
- 1 handful of walnuts
- One tablespoon of sesame seeds
- Peanut oil

Preparation

A tasty spicy cheese board!

- Cut the baguette into very thin slices. Mix 3 tablespoons of peanut oil with the grated garlic clove, add some salt. Coat the baguette slices with this and bake crispy in the oven. Assume about 6 minutes per side under the grill. It can also be done on hot air at 200 degrees. But be careful because they can burn quickly.
- In the meantime, cut the cheese into strips and cubes and prepare the cheese board nicely.
- Take a slice of serrano ham and a slice of goat cheese with truffle put this on the sandwich.
- Grate some of the red chilli cheese, chop 10 Taggia olives and mix together.
- Cut the puff pastry slices into 4 equal strands.
- Sprinkle the cheese-olive mixture on top and sprinkle with the sesame seeds.
- Bake at 200 degrees for 10 to 15 minutes in the oven.
- garnish with the tomatoes, grapes and remaining olives

And enjoy this delicious snack, a spicy cheese board!

Evelien from @gezelligerecepten, thank you for this beautiful and above all tasty cheese board!