



Making your own luxury Valentine's breakfast with omelette rolls and blinis



Ingredients

- 1 Henri Willig red pesto cheese
- 3 Eggs
- Chives
- Salt & Pepper (as needed)
- 2 tsp chilli flakes (more or less as needed)
- 50 g buckwheat flour
- 150 g patent flour
- 275 ml of milk
- 4 g yeast
- 2 eggs
- 2 g salt
- 1 Henri Willig baby gouda natural
- Bresaola (dried Italian meat)
- Garden cress
- 2 Tomatoes

Preparation

A delicious valentine's breakfast with Henri Willig cheese!

This recipe is a healthy, delicious and special one to make for those who deserve it!

Preparing the omelette rolls:

Mix the eggs with the chilli flakes, pepper and salt.

Put some butter in the pan and add a very thin layer of egg mixture.

Put the red pesto cheese on top of the egg and a lid on the pan.

Now on a slightly lower heat, let the cheese melt and the egg cook.

Roll up the omelette and serve with the chives.

Preparation of the blinis:

Mix the flour with the milk and yeast.

Then add the eggs and salt and mix well.

Fry the blinis in some butter for about 2 to 3 minutes each side.

Top each blini with the bresaola and then a slice of cheese.



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Place the slices (without stacking them) in a preheated oven at 200 degrees until the cheese has melted.

Now put the tomato slices on top and stack them.

Serve with the cress.

The kletzen bread is delicious to eat with it and tastes great with the goat cheese and pineapple ginger dip.

Enjoy nicely!

Thanks for this delectable recipe Evelien from @gezelligerecepten!