



Dutch mature cheese salad



Ingredients

- 200 gr Henri Willig Koekaas Extra Oud
- 8 tbsp mayonnaise
- 8 tbsp soy curd unsweetened
- 2 tsp coarse mustard
- 4 tbsp honey
- 10 gr fresh dill (finely chopped)

Discover how easy it is to make your own delicious aged cheese salad! This recipe is perfect for brunch, lunch or as an appetiser and puts you on the table within 10 minutes. With a mix of rich old cheese, fresh mayonnaise, soya curd, mustard, honey and dill, you create a tasty salad that will please everyone.

Preparation

- 1: Cut the cheese into very small cubes.
- 2: In a bowl, mix the cheese with the mayonnaise, soya curd, mustard, honey and dill. Taste, and add more honey and mustard to taste. Want the salad to be a little creamier? Then add some more mayonnaise and soy curd.

What is the difference between old cheese and young cheese?

As you may know, most of the difference is in the ripening time. The ripening time of a cheese determines its taste, texture and colour. With young cheese, the cheese matures for about 4 weeks, the taste is soft, mild and creamy. With old cheese, the cheese matures for 10 to 12 months, the flavour is harder and has a strong spicy and salty taste.

Serving and variation tips:

- **Fruity twist:** Add pieces of pear, apple, or grapes for a sweet contrast.
- **Nuts:** Add nuts for a delicious crunch. Think walnuts, hazelnuts or pecans for a great savoury flavour.
- **Extra spice:** Looking for a little spicier bite? Add rocket, red onion or radish to the salad.



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This recipe was commissioned by [@courgetticonfetti](#).
