Making your own cheese board with fresh fig jam

Ingredients

- 1 Henri Willig Goat cheese with lavender
- 1 Henri Willig Biscuit cheese with red chilli peppers
- 1 Henri Willig extra old goat's cheese
- 1 Henri Willig Green pesto cheese
- Vegetables, such as grilled peppers and tomatoes
- Fruit: grapes, blueberries, fresh and dried figs, almonds
- 4 fresh figs
- 6 dried figs
- 4 tablespoon of water
- 1 tablespoon @steviala sweet & gold (or honey/maple syrup)

Preparation method cheese board with fresh fig jam

A colourful cheese feast deserves a tasty addition, and what could be better than homemade fig jam? In this recipe, you will discover how to make fig jam easily and quickly to take your cheeseboard to the next level. With fresh and dried figs, a touch of sweetener and a little patience, you'll create a delicious jam that goes perfectly with a selection of different cheeses. Follow this recipe and add a touch of sweetness to your tasty cheese adventure. It's time to transform that cheese board into an irresistible cheese party!

Preparation

1: Cut all the cheeses into different shapes! This way it looks extra fun
2: Divide the cheeses on the board and garnish with vegetables, fruit and nuts.
3: Cut the fresh and dried figs into small pieces.
4: Put them in a small pan with a splash of water and a tablespoon of sweetener (steviala, honey or maple syrup).
5: Turn up the heat and let everything simmer for 5 minutes while you keep stirring.
6: Blend with your hand blender until you have a nice smooth fig jam!
7: Serve this delicious jam with the cheeses and enjoy!

Ready to make your own cheeseboard with fresh fig jam?

Ready to make your cheeseboard shine? This fig jam recipe will give your cheeseboard a surprising and flavourful

twist. Serve the jam with pride and let your guests enjoy this delicious addition. A feast for the senses, all thanks to your cooking skills. Feast on it!