



## Delicious mini cheese croissants



### Ingredients

- 185 gr quark
- 450 gr flour
- 1 sachet of baking powder
- 1.5 tsp of salt
- 6 tbsp milk (cold, otherwise the baking powder will already work)
- 6 tbsp oil
- 4 egg
- 100 gram Henri Willig Cow's cheese with herbs and garlic
- 100 gram Henri Willig Organic Biscuit Cheese with Chili
- 100 gram Henri Willig Gouda Jong
- 3 egg yolks
- 1 tbsp of milk
- sesame seeds, nigella seeds, Italian herbs

What could be better than the smell of fresh croissants? Mini cheese croissants! This recipe takes the classic croissant to a whole new level with a delicious cheese filling. Whether you serve them for breakfast, brunch or as a snack, they are quick to make and even quicker to eat. Find out how to make these tasty cheese croissants and let your senses revel!

### Preparation

- 1: Beat the cottage cheese with the milk, oil and egg and yolk.
- 2: Mix flour with baking powder and salt and add that (you may need a little more flour if it sticks too much).
- 3: Mix until a soft and smooth dough forms (no kneading required).
- 4: Place in a plastic bag and let rest in the fridge for 15 minutes.
- 5: Cut the cheese into small strips.
- 6: Divide the dough into balls and roll each into a circle.
- 7: Cut a maximum of 8 points from each circle
- 8: Put some pieces of cheese on the wide side.
- 9: Roll up each tip tightly and bend into a croissant (make sure the tip is at the bottom, otherwise the shape will open).
- 10: Place them on a baking tray lined with baking paper. Brush with egg yolk and sprinkle with sesame seeds, nigella seeds or Italian herbs.
- 11: Bake them at 200 degrees until done in about 15 minutes.

## Did you know that mini cheese croissants taste best if you freeze them just before baking?

This keeps them extra fluffy and gives them a crispy exterior, while the cheese melts deliciously inside.



**HENRI WILLIG**  
*The Cheese Family*

Henri Willig  
henriwillig.com  
T +31 (0) 299 65 5151  
Monday till friday 08:30 - 17:00

## Serving and variation tip:

- **Serve with:** Henri Willig Honey Mustard or Henri Willig Fig Mustard for a surprisingly sweet-spicy effect.
- **Extra flavour:** Add a slice of tomato, olive or some pesto to the cheese filling.

Our delectable cheeses are a source of inspiration for [EllouisaCooking](#)'s tasty creations .