



Easter drinks board



Ingredients

- 1 Henri Willig Combination of 4 cheeses (Gouda, Paprika, Herbs & Garlic, Cumin)
- 1 Henri Willig Combination Cheese Dips (Date balsamic, Fig red port, Pineapple ginger & Apricot ras el hanout)
- 1 Henri Willig Cheese waffles garden herbs/garlic
- 1 Henri Willig Organic Fig Bread with Almonds
- grapes and/or other fruit/raw vegetables
- edible violets
- salami

Easter is a time of togetherness, of crisp and sometimes sunny spring days and tables filled with the most delicious snacks and drinks boards! We have come up with a fun twist on traditional Easter eggs, namely... A CHEESE egg! The cheese egg is the showpiece of your Easter brunch or Easter drinks.

Preparation

- 1: Cut the cheese into different shapes and start building the cheese egg. You do this by placing the pieces and slices of cheese in overlapping layers in an oval shape, so the whole thing looks like an Easter egg.
- 2: Top the board with crackers, homemade puff pastry sticks, grapes and/or other fruit, cheese waffles, etc.
- 3: For the finishing touch, make a rose of salami by folding slices around each other. Finish off by adding some edible pansies for a beautiful, colourful board!

Why do we eat eggs at Easter?

Eggs symbolise new life and fertility, which fits perfectly with the spring festival Easter. Easter also used to end Lent, during which eggs were not eaten - so they were extra welcome on the Easter table!

Serving and variation tip:

Make sure you use different types of cheese, then you'll have nice variety! Cut it into various shapes such as dots, sticks and roll up slices. That way you get a playful whole.

This recipe was commissioned by [Borrelsenbites](#).