



Egg salad with Asparagus cheese



Ingredients

- 4 eggs
- 100 gram ricotta cheese
- 50 gram Henri Willig Biscuit cheese with asparagus
- 1 tsp curry powder
- salt
- sprigs of flat parsley
- 10 fresh basil leaves

Creamy, fresh and packed with flavour-this egg salad is a real treat for your taste buds. Made with fresh, hard-boiled eggs and the characteristic Henri Willig Biscuit Cheese with Asparagus. Perfect as a spread on a croissant or toast, or as a tasty addition to a salad. This recipe is easy and quick to prepare - ideal for a summer lunch or as a dip with your favourite snack!

Preparation

- 1: Bring the eggs to the boil and leave to stand for 10 minutes.
- 2: Peel and grate the eggs with a coarse grater. Add ricotta, curry powder and a pinch of sweet. Then finely chop the flat parsley and basil. Finally, grate the Henri Willig Biscuit Cheese with Asparagus. Stir to combine.

Our Asparagus cheese is a seasonal product and therefore not available all year round.

But not to worry - at Henri Willig, you'll find a rich assortment of cheeses all year round that go perfectly with an egg salad.

How about our [Henri Willig Koekaas Gouda Naturel](#) for a soft, creamy flavour? Or go for a more powerful character with the [Henri Willig Organic Gouda Old](#) - spicy, salty and full of flavour.

Goat's cheese instead of ricotta? Yes!

Want to give your egg salad that little bit extra? Replace the ricotta with soft goat's cheese. This adds flavour, extra creaminess and a surprising character. Goat cheese adds a spicy, distinct twist that goes perfectly with the soft texture of egg.

Pay attention to a few things:

- **Choose soft goat cheese** - it mixes best with the eggs.
- **Taste in between** - goat cheese has a strong flavour, so add it little by little.
- **Got too spicy?** No worries! Mix your salad with some yoghurt or crème fraîche to soften it.

Tip from us:

Add some honey, walnuts and beetroot for a surprisingly luxurious and slightly sweet combination. Delicious for lunch or with drinks!

Serving & variation tips:

- **Give your egg salad extra character:** with flavourful additions such as chives, gherkins, pearl onions, capers, curry powder or a pinch of paprika. Fancy something special? A little mustard or a drizzle of truffle oil provides a surprising twist!
- **Delicious with Soup:** Egg salad is the perfect addition to a warm bowl of soup - try it with classic [asparagus soup](#) for a real



HENRI WILLIG
The Cheese Family

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

seasonal favourite.

- **On a croissant:** Generously top a freshly baked croissant with egg salad for a luxurious breakfast or tasty lunch. Simple, quick and particularly tasty.

The [CookingQueens](#) like to be inspired by our cheeses and came up with this tasty recipe.