



## Goat cheese hot tapas



### Ingredients

- 1 slices of bread
- 4 slices Henri Willig goat cheese
- 1 Henri Willig Figs/Red Port Dip
- 1 Henri Willig Pineapple/Ginger Dip

For a tasty and easy treat, try our warm goat cheese tapas. These delicious appetisers are quick to make and contain the perfect balance of goat cheese and sweet toppings. Toasted bread becomes the base for slices of goat cheese, topped with our delectable Henri Willig Fig/Red Port or Pineapple/Ginger dip. A quick pop in the oven and you have delicious tapas on the table. Perfect for an informal dinner or just as a tasty snack.

### Preparation

- 1: Using a sampler or round glass, cut two rounds from each slice of bread.
- 2: Grill or grill these until golden brown.
- 3: Place a piece of goat cheese on each round, cut side up
- 4: Spoon a generous spoonful of Henri Willig Fig/Red Port or Pineapple/Ginger on top.
- 5: Put this in an oven at 200 degrees Celsius for a while until the goat cheese starts to melt just slightly.



**HENRI WILLIG**  
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## Ready to make warm tapas with goat cheese?

Enjoy the flavours of Henri Willig goat cheese in a warm and tempting bite. Order now via our webshop and create a culinary dish. Enjoy the tapas and the fun!

