



Quesadillas with Courgette and Goat cheese



Ingredients

- 1 pickle
- 2 tablespoon capers
- 10 sprigs of flat parsley
- 20 sprigs of coriander
- 1 jalapeño pepper
- 1 clove of garlic
- 2 teaspoon of French mustard
- 50 millilitre of olive oil
- 200 gram Henri Willig young goat's cheese
- 1 courgette
- 2 spring onion
- 1 lemon
- 6 large tortillas
- Salt and pepper

How do you make your own crispy quesadillas?

Quesadillas are a delicious and quick way to put a tasty meal on the table. In this recipe, we combine the creamy flavour of goat cheese with the fresh courgette and a hint of lemon for extra freshness. The quesadillas are grilled crisp in a pan or contact grill. Together with the spicy salsa, the quesadillas are perfect for a quick lunch, dinner or as an appetiser! Follow the steps below and make these delicious quesadillas in no time.

Preparation

- 1: Place the pickle, capers, parsley, coriander, jalapeño, garlic, lemon juice, mustard and olive oil in a food processor and blend to a smooth salsa. Season to taste with salt and pepper.
- 2: Shave the goat cheese and courgette into thin slices. Then cut the spring onion into thin rings and coarsely chop the coriander. Grate the zest of the lemon.
- 3: Time to top the tortillas! Top one half of the tortilla with a few slices of courgette, goat cheese and some rings of spring onion. Sprinkle the chopped coriander and lemon zest on top. Fold the tortilla in half so that the filling is well inside. Repeat for all tortillas.
- 4: Heat a grill pan over medium-high heat and place a double-folded tortilla in the pan. Grill the quesadillas for 4-5 minutes until golden brown and crispy, turning them halfway through so that both sides are nicely toasted. Do you have a contact grill? Then you can grill them here in one go without turning.
- 5: Cut the quesadillas into points and serve with the fresh salsa. Enjoy this delicious and crunchy dish!

How do you serve quesadillas?

Now that you've made these delicious quesadillas, it's time to serve them the perfect way. Cut them into pretty points and present them with a bowl of the homemade salsa for a fresh and tangy kick. These quesadillas are ideal as a party snack, a light lunch or even as a main course with a fresh salad on the side. The versatility of the ingredients means you can customise them to your own taste.



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