



Romantic cheese board for Valentine's Day



Ingredients

- 6 strawberries
- 2 small bunches of grapes
- 0.5 pomegranate
- 10 raspberries
- 0.5 cucumber
- 250 gram small tomatoes
- 200 gram Henri Willig cow cheese with Italian herbs
- 200 gram Henri Willig cow cheese Red Pesto
- 200 gram Henri Willig young goat's cheese
- 200 gram Henri Willig Sublime Sheep cheese
- Your favourite Henri Willig cheese dips
- Your favourite nuts and crackers

Valentine's Day is the day to show how much you care about your loved ones, and what better way to do this than with a tasty cheese board? In this recipe, we will explain step by step how to make this delicious cheese board, based on a recipe by Manon from CourgettiConfetti!

Preparation

- 1: Wash the vegetables and fruit.
 - 2: Place the tomatoes on a baking tray and drizzle with some olive oil and Italian herbs. Bake them in the oven at 180 degrees for a few minutes, until they soften.
 - 3: Meanwhile, cut the cheese into the right size and slice the strawberries. When cutting the cheese, alternate between dots, cubes and slices for some variety on the cheese board.
 - 4: Time to finish the cheese board! Start with the cheeses. Then put down the cheese dips and put a spoonful in each dip. Then add the vegetables and fruit. Fill empty spaces with nuts and crackers.
- Ét voila: your romantic cheese board is ready! This cheese board is perfect to serve with drinks on Valentine's Day.