



Winter platter with roasted vegetables



Ingredients

- 1 Pure Gold by Wiebe Willig
- 1 Pure Perfection by Riet Willig
- 1 Tremendous Truffle by Martin Willig
- 1 Glorious Goat by Henri Willig
- 1 Fabulous Fenugreek by Jacob Willig
- 100 grams Henri Willig Cheese Dip Fig Red Port
- 1 Henri Willig Thyme Honey
- 1 handful roasted walnuts
- 1 handful hazelnuts
- 1 handful pecans
- 1 bag Henri Willig Organic Piatocchi's
- 1 apple
- 1 pear
- 1 bunch of grapes
- 2 figs
- dried apricots to taste
- dried cranberries to taste
- 1 small parsnip
- 0.5 pumpkin
- 2 small red beets
- 200 grams Brussels sprouts
- 1 tablespoon balsamic vinegar
- 1 teaspoon honey
- 3 sprigs of rosemary

This recipe is created by [@cyninkoken](#)

This winter snack platter is perfect for a cozy weekend or a moment shared with friends and family. Featuring a mix of creamy, organic cheeses such as Pure Gold, Pure Perfection, Tremendous Truffle, Glorious Goat, and Fabulous Fenugreek, sweet toppings like fig or port dip and thyme honey, fresh winter fruits, and roasted vegetables such as parsnip, pumpkin, beetroot, and Brussels sprouts, it creates a flavorful and colorful platter. The result is a versatile snack experience that looks stunning and invites sharing.

Preparation

- 1: Preheat the oven to 200°C (392°F).
- 2: Peel and slice the parsnip thinly. Cut the pumpkin and beetroot into uniform cubes. Halve the Brussels sprouts. Make sure the pieces are roughly the same size for even cooking.
- 3: In a large bowl, combine 1–2 tablespoons of olive oil, 1 tablespoon balsamic vinegar, 1 teaspoon honey, chopped rosemary, salt, and pepper. Add the vegetables and toss well to coat evenly.
- 4: Spread the vegetables on a baking sheet lined with parchment paper — make sure they are not overlapping. Roast in the oven for 25–35 minutes, turning halfway through. They are ready when tender and lightly caramelized.
- 5: Cut the cheeses in various ways. Fill small bowls with sweet toppings (fig dip, red port dip, thyme honey), nuts, and any dips. Cut fresh fruit into pieces.
- 6: Arrange the cheeses evenly on the board. Place the bowls with toppings. Distribute the sliced fruit and dried fruit. Fill empty spaces with crackers and nuts.



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7: Scatter the roasted vegetables over the platter. Fill any remaining gaps with extra nuts or crackers to make the board look full and inviting.

8: Place the platter on the table with a cheese knife for each cheese and serve immediately.

Which cheeses go well on a snack platter?

For a varied and flavorful snack platter, choose cheeses with different textures and flavors. A delicious selection includes **Pure Gold**, **Pure Perfection**, **Tremendous Truffle**, **Glorious Goat**, and **Fabulous Fenugreek** – all organic and top-quality. Combine soft, creamy cheeses with something sharper or more aromatic to make your platter extra special.

Can you make dried fruit yourself?

Make your snack platter extra special by making your own dried fruit. Slice apples, pears, apricots, or figs thinly, place them on a baking sheet, and slowly dry them in the oven at a low temperature. This gives you a tasty, natural snack that pairs perfectly with cheeses, nuts, and crackers.

Tips for a winter snack platter

- - Cut cheeses in different ways for a playful effect.
 - - Use seasonal fruits for color and flavor.
 - - Place bowls for soft or liquid toppings to prevent spills.
 - - Arrange the platter so that everything is easily reachable.
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