



HENRI WILLIG
The Cheese Family

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

Chocolate fondue with Henri Willig coconut cheese



Ingredients

- 3 chocolate bars extra dark
- 1 Henri Willig Coconut cheese
- Fresh pineapple in pieces
- Knife tip chilli flakes
- Cheese casserole
- Cheese slicer

Preparation

Break the Henri Willig extra dark chocolate into pieces. Melt them in a bowl in the microwave or au bain-marie.

Using a cheese slicer, peel the wax layer/crust off the Henri Willig coconut cheese.

Cut the coconut cheese into cubes, dots or other shapes.

Cut a pineapple into pieces.

You can add a small pinch of chilli flakes to your chocolate fondue.

When the chocolate has melted, you can fill the preheated baking dish, with the fondue.

Dip the coconut cheese pieces and pineapple into the chocolate fondue.

Serve with a good port or red wine.
