



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

Preparation

Preparation:

Using a cutter or round glass, cut two rounds from each slice of bread. Grill or toast these until golden brown. Place a piece of goat cheese on each round, cut side up, and spoon a generous spoonful of Henri Willig Fig/Red Port or Pineapple/Ginger on top. Put this in an oven at 200 degrees Celsius for a while until the goat cheese starts to melt just slightly.