



Salty Butter Board with Goat Cheese Cream

Butterboards are the new trend. You see them everywhere and in all kinds of variations. We couldn't resist and made our own variation, the Butterboard with Goat Cheese Cream! A butterboard is just like a cocktail plate, but slightly different. You spread a layer of buttercream or other cream on your board and add delicious toppings and snacks. Very easy to make and perfect for festive celebrations!

Boodschappenlijstje



FunCakes Mix voor Enchanted Cream®
450 g

F10130
€7.35



FunCakes Mix for Cookies 500 g

F10110
€4.75



Cookie Cutter Ring Ø 5 cm

K053967
€2.20



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85

Ingrediënten

Ingredients

- FunCakes Mix for Enchanted Cream® 150 g
- FunCakes Mix for Cookies 150 gr
- 1 egg (approx. 50 g)
- 150 g unsalted butter
- 150 ml water
- Fresh Thyme
- Fresh rosemary
- Baked Bacon slices
- Black pepper
- Salt
- Garlic powder
- Walnuts and figs
- Honey

Supplies

- Wilton Wide Rolling Pin
- Wilton Parchment Paper
- Cookie Cutter Ring Ø 5 cm
- Wooden board

Step 1: Make the cookie dough

Finely chop the rosemary and thyme. Then make 500 grams of the FunCakes Mix for Cookies as indicated on the package and knead in garlic powder, salt, pepper and the chopped herbs to your liking. Wrap the cookie dough in plastic wrap and place in the refrigerator for an hour to firm up.

Step 2: Bake the cookies

Preheat the oven to 180°C (convection oven 160°C) and line a baking tray with baking paper. Quickly knead the dough from the fridge until smooth and roll it out to a thickness of 1 to 1 ½ mm, cut out rounds and place them on the baking sheet. Bake the cookies for 8-12 minutes until light brown and cooked and let them cool flat on the counter.

Step 3: Make the goat cheese cream

Make 150 grams of the FunCakes Mix for Enchanted Cream as directed on the package. In another bowl, beat the soft goat cheese until fluffy with a pinch of salt and quite a bit of ground pepper. Then add the lightly beaten goat cheese to the enchanted cream and whisk until it becomes an airy lump-free cream.

Step 4: Assemble the butterboard

Spread the goat cheese cream over the wooden board. Then chop a few bacon strips and walnuts and sprinkle this over the goat cheese cream along with some thyme leaves. Top with the cookies, nuts and figs and drizzle some honey over everything.

Step 5: Enjoy this delicious Butterboard with Goat Cheese Cream!

This recipe was made possible by FunCakes.