



PRODUCT RANGE



HENRIWILLIG.COM

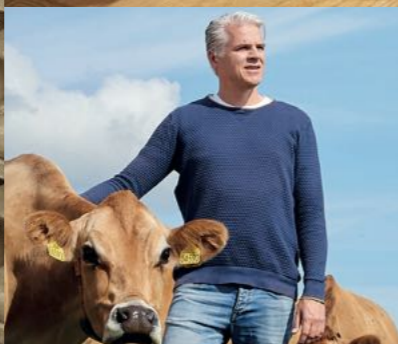


A CHEESE LOVING FAMILY



**CHEESE
MADE
TO SHARE**

We've been plying our trade for over forty-five years now. It all started with Henri Willig and his passion for cheese. Nature is good to us, and we're good to nature. We enjoy seeing healthy cattle, grazing in the fields and the creamy milk they provide. It's with this milk and a bit of patience, that we create the Henri Willig flavor. Deliciously authentic and purely natural.



Martin Willig

Riet Willig

Henri Willig

Wiebe Willig

Jacob Willig

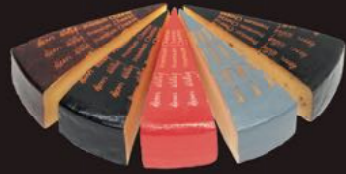
The Willig family has set up an exclusive cheese line, each with their own personal favorite. All unique in taste, made from the highest quality cow's, - goat's, - and sheep's milk. The cheeses are naturally matured for several months on wooden planks. Special because of the unique look that is engraved one by one. Specially made for special moments, made to share.



**SPECIALLY MADE FOR
SPECIAL MOMENTS,
MADE TO SHARE**



- Unique appearance of the engraving
- Smooth flavor profile due to the aging process of the 8 kg cheeses
- Awarded with several awards



Available in 8 kg wheels, half wheels and pre-packed 180 g e



PURE GOLD

Selected by Wiebe Willig

The award-winning Pure Gold is selected by Wiebe Willig. This premium cow cheese is matured for several months and comes with a savory taste. Intensely rich with a sweet undertone.

Wiebe Willig is the second generation leading the family company. When growing up amongst dairy cattle on the farm of his parents he learned that without healthy, happy cows you cannot produce top quality cheese. Animal welfare and sustainability are a crucial part of the craftsmanship at Henri Willig. This loving animal care translated into many award-winning tastes of cow cheese. Wiebe Willig selected Pure Gold, the best premium cheese made out of cow's milk. With a slightly savory taste, it truly is a golden experience you will not easily forget.



Intense rich with a sweet undertone.



GLORIOUS GOAT

Selected by Henri Willig

The award-winning Glorious Goat is selected by Henri Willig. PGI certified Dutch goat cheese, creamy and full of flavor with a piquant hint. Delicious with a light sweet white wine and sweet dip sauce.

In 1974, Henri Willig began making his famous cheese in Katwoude. From the beginning, Henri Willig always was a pioneer with an eye for interesting new products. In the early eighties this drive to innovate led him to the creation of the first Gouda-style cheese made from goat's milk. A recipe for success, as it won several international awards for best goat cheese. Henri Willig continues this innovative trend in Glorious Goat by only selecting the highest quality goat's milk which gives the cheese its rich taste with a piquant hint. Special because of the unique look that is engraved one by one.



PGI certified Dutch goat cheese, creamy and full of flavor.



TREMENDOUS TRUFFLE

Selected by Martin Willig

The Tremendous Truffle has been specially selected by Martin Willig. This cow's cheese with, fresh summer truffle, has matured naturally on wooden planks for several months. Enjoy this creamy cheese, full of flavor, together with friends and family.

Martin Willig is the youngest son. He likes to improve, whether it's about new recipes or sustainability. Martin spends a lot of time gardening, therefore it's not surprising he chose the Tremendous Truffle to be his absolute favorite. It contains only the best fresh summer truffle which makes it a culinary delight for everyone enjoying outstanding luxury cheese moments. This cheese will even impress the most experienced connoisseur.



Creamy cheese, full of flavor.



PURE PERFECTION

Selected by Riet Willig

Pure Perfection selected by Riet Willig. Rich cow cheese old and full of character, contains beautiful white ripening crystals. This old cheese is easy to slice. Delicious on a hot baguette or on the cheese platter with a glass of red wine or red port.

Riet Willig is the loving wife of Henri Willig. She is the driving force behind the Willig family. Pure perfection lies in everything she does. Riet finds happiness in gathering the whole Willig family around the kitchen table enjoying cheese together. After all, cheese is made to share. The Pure Perfection cheese with a full character and extra savory taste is Riet's favorite, which she shares not only with her family, but with the whole world. Does the Pure Perfection really live up to its name? Try and find out.



Rich cow cheese old and full of character, complimented with salty crystals.



SUBLIME SHEEP

Selected by Jacob Willig

The Sublime sheep cheese has been selected by Jacob Willig. This rare Dutch sheep's cheese is matured naturally for several months. It has a rich and piquant taste. An extraordinary addition to your cheese platter!

Jacob explored the world before he started his work at the family company. Jacob selected the Sublime Sheep which is a rare Dutch sheep cheese. The Sublime Sheep cheese proves to be succulent cheese with a piquant taste. This cheese is a perfect addition to the assortment of distinguished Henri Willig cheeses. The perfect extraordinary addition to a cheese platter. Also delicious on a warm baguette or as a snack with a glass of red wine or red port.



Rich and piquant taste.





All our cheeses are prepared with microbial rennet and therefore suitable for vegetarians.

GOUDA CHEESES AND SPECIALTIES

Discover the many different cheese flavors made from cow's milk, many of which can only be found at Henri Willig. Unique and unforgettable cheese experiences for every occasion. We offer a complete range of Gouda cheese, full fat half hard cheese, which is natural ripened to different ages. Our range of cow cheeses is available in whole 4,5 kg wheels and 200g e shelf ready packaging.



HENRI WILLIG GOUDA MILD

Mild and creamy.



HENRI WILLIG GOUDA SLIGHTLY MATURED

Fresh and creamy.



HENRI WILLIG GOUDA MATURED

Slightly sharp and creamy.



HENRI WILLIG GOUDA EXTRA MATURED

Sharp and rich in flavor.



HENRI WILLIG BLACK COW GOUDA AGED

Full of flavor, piquant and with crunchy white protein/ripening crystals.



HENRI WILLIG GOUDA CUMIN

Authentic mild Gouda cheese with cumin, creamy and slightly sweet.



HENRI WILLIG SMOKEY GOUDA

Authentic mild Gouda cheese from Holland with a delicious yet subtle smoke flavor.



HENRI WILLIG SMOKEY BBQ

Our unique blend of different spices such as jalapeño chili peppers and roasted onion adds a spicy flavor to our smokey cheese.



HENRI WILLIG COW GARLIC

Rich garlic flavor.



HENRI WILLIG COW FENUGREEK

Mildly sweet, herbal and nutty taste.



HENRI WILLIG HOT&SPICY COW CHILI

Mild cow cheese with spicy chili peppers.



HENRI WILLIG COW GREEN PESTO

Distinctive green dairy, creamy and lightly spiced with basil and garlic.



HENRI WILLIG COW RED PESTO

Distinctive red dairy, creamy and lightly spiced.



HENRI WILLIG MEDITERRANO COW ITALIAN HERBS

Creamy cheese with tomatoes, onions, oregano and marjoram.



HENRI WILLIG COW 4 SEASONS PEPPER

Combination of spicy and mild seasoning.



HENRI WILLIG COW ROASTED ONION & NETTLE

Slightly caramelized and seasoned.



HENRI WILLIG COW TRUFFLE

Intense and full of character.

GOAT CHEESES



Henri Willig started the Gouda-style goat's cheese in 1974. Our award-winning goat's cheese is known for its mild and creamy taste. Besides the regular ripenings we have goat's cheeses in different herbal flavors. Our range of goat's cheeses is available in whole 4.5 kg wheels and 200g e shelf ready packaging.



All our cheeses are prepared with microbial rennet and therefore suitable for vegetarians.



**HENRI WILLIG
DUTCH GOAT
FENUGREEK**

Sweet, nutty flavor of fenugreek combined with creamy goat cheese.



**HENRI WILLIG
DUTCH GOAT HERBS &
GARLIC**

Enriched with a delicious herbal blend of nettle, parsley and chives.



**HENRI WILLIG
DUTCH GOAT
CORIANDER**

A mild and fresh cheese with pieces of coriander.



**HENRI WILLIG
DUTCH GOAT
MEDITERRANO**

Enriched with Italian herbs, tomato, onion, oregano and olives.



**HENRI WILLIG
DUTCH GOAT MILD**

Creamy and full of flavor.



**HENRI WILLIG
DUTCH GOAT MATURED**

Slightly sharp and creamy.



**HENRI WILLIG
BLACK GOAT AGED**

Sweet, rich and with crunchy white protein/ripening crystals.

Through a natural maturation of more than a year the cheese gets a tasty spice and intense caramel goat cheese flavor.



Our Black Goat cheese has won several awards in recent years. During the World Cheese Championships in Madison Wisconsin (USA) we won an award for the best hard goat's cheese in the world.



**HENRI WILLIG
GOAT LAVENDER**

This colorful mild cheese with lavender tastes floral and slightly sharp.



**HENRI WILLIG
GOAT HONEY**

Golden combination of mild and sweet flavors.



**HENRI WILLIG
GOAT TRUFFLE**

Creamy goat's cheese with the refined, earthy taste of truffle.



**HENRI WILLIG
SMOKEY GOAT**

Rich yet subtle smokey flavour.



SHEEP CHEESES

Henri Willig's Gouda-style sheep's cheese is a rare product and highly recommended to complete the range. Our two top quality sheep's cheeses are the Sheep Mild, a young sheep's cheese, and the Black Sheep Aged which has matured naturally for at least 10 months.



**HENRI WILLIG
SHEEP MILD**

Characteristic, fresh and full-bodied texture.



**HENRI WILLIG
BLACK SHEEP AGED**

Slightly tangy sheep's cheese flavor, soft and with full-bodied texture.



ORGANIC CHEESES

Henri Willig's organic cheeses are made exclusively from whole milk from our dairy farms. Organic cheeses of the highest quality goat's, sheep's and cow's milk without unnecessary additives. The offer is very varied, all with a full and unique taste experience.



All our cheeses are prepared with microbial rennet and therefore suitable for vegetarians.



Pure, creamy and full of flavor.



Slightly sharp and creamy.



Rich and piquant flavor.



Naturally creamy with a nutty taste.



Full creamy and lightly spiced with basil and garlic.



Soft, creamy and full of flavor.



Deliciously creamy and smooth.



Surprisingly sweet and creamy cheese.



Intense and full of character.



Sweet, nutty flavor of fenugreek combined with creamy goat cheese.





CHEESE MADE TO SHARE

With our special Henri Willig cheeses, you can share a cheese board with friends and family all year round. Each season has its own character and brings us together in a different way. In spring, the first picnic in a sunny park; in summer, the barbecue and the long after-dinner in the garden; in autumn, warming up in front of the fireplace after a long walk in the woods; and in winter, celebrating the holidays with your loved ones. Henri Willig has developed a range of seasonal cheeses with recognizable and tasty ingredients that suit the season in which we offer them. This way you will always serve something unique.



AN EXCLUSIVE CHEESE FOR EVERY SEASON



All our cheeses are prepared with microbial rennet and therefore suitable for vegetarians.

SPRING



HENRI WILLIG GREEN ASPARAGUS

Asparagus is very popular as a typical spring vegetable. That is why we have added delicious pieces of green asparagus to our Gouda cheese. The green asparagus has a slightly spicy taste and combines well with the taste of cheese. By far the first culinary highlight of the year.

Available in the months March, April and May.

AUTUMN



HENRI WILLIG FOREST MUSHROOMS

During autumn, the most appetizing mushrooms grow in the forest. From Morels to Mushrooms and from Boletus to Chanterelles. In the Boletus family, you'll find the Cep and Chestnut Boletus. At Henri Willig, we have used both fleshy and flavorful forest treats in a tasty forest mushroom blend. Finished with nutmeg, white pepper, mace and parsley, among other ingredients, it has a rich and earthy flavor that goes perfectly with our delicious full-fat Gouda cheese.

Available in the months September and October.

SUMMER



HENRI WILLIG TZATZIKI

An authentic Tzatziki consists of creamy full fat yogurt, pieces of cucumber, fresh garlic and a balanced blend of spices. We have replaced the creamy yogurt with our signature full creamy 50+ cheese, in which we have combined the various other ingredients. This has created a delicious summer cheese with the recognizable taste of Tzatziki.

Available in the months June, July and August.

WINTER



HENRI WILLIG SPARKLING WINE

Introducing the perfect addition to your holiday table our delicious wine-flavoured goat cheese! Creamy goat cheese paired with subtle fresh hints of sparkling wine. Make your holiday season even more special with the exquisite taste of our Goat Cheese with Sparkling Wine.

Available in the months November, December and January.

BABY CHEESES

Henri Willig cheese acquired its greatest international reputation with the Baby Cheese. These little cheeses of 280 grams, wrapped in brightly coloured packaging, are still prepared daily in our own cheese factory according to a special process. Like all other cheeses, the Baby Gouda cheese is available in different flavors.



**HENRI WILLIG
BABY GOUDA MILD**

Mild and creamy cheese.



**HENRI WILLIG
BABY GOAT MILD**

Mild flavor that melts on the tongue.



**HENRI WILLIG
BABY SHEEP MILD**

Characteristic, fresh and full-bodied texture.



**HENRI WILLIG
BABY GOUDA CUMIN**

Authentic mild Gouda cheese with cumin, creamy and slightly sweet.



**HENRI WILLIG
BABY COW
BLACK TRUFFLE**

Intense and full of character.



**HENRI WILLIG
BABY COW
HERBS & GARLIC**

Enriched with a delicious herbal blend of nettle, parsley and chives.



**HENRI WILLIG
BABY COW HOT & SPICY
RED CHILI PEPPERS**

Mild cow cheese with spicy chili peppers.



**HENRI WILLIG
BABY COW GREEN PESTO**

Fresh, creamy with distinctive green dairy.



All our cheeses are prepared with microbial rennet and therefore suitable for vegetarians.

GRILL UP SOME FLAVOUR WITH OUR SMOKEY GOUDA

Start summer off right with our three smoke-flavoured cheeses. Try now and discover the exquisite taste and quality of our premium summer cheeses.

PREPARED WITH CONDENSED 100% NATURAL SMOKE



INGREDIENTS

- 2 large, sweet potatoes
- 3 cloves of garlic
- 100 g Smokey BBQ Cheese
- 2 beef burgers
- Cucumber
- Spinach
- Gherkin
- Creme fraiche
- Red onion

Additional:

- 2 wooden skewers
- Sesame seeds
- Fresh herbs

This recipe is gluten free - All our cheeses are prepared with microbial rennet and therefore suitable for vegetarians.



30 Min.



2 Persons



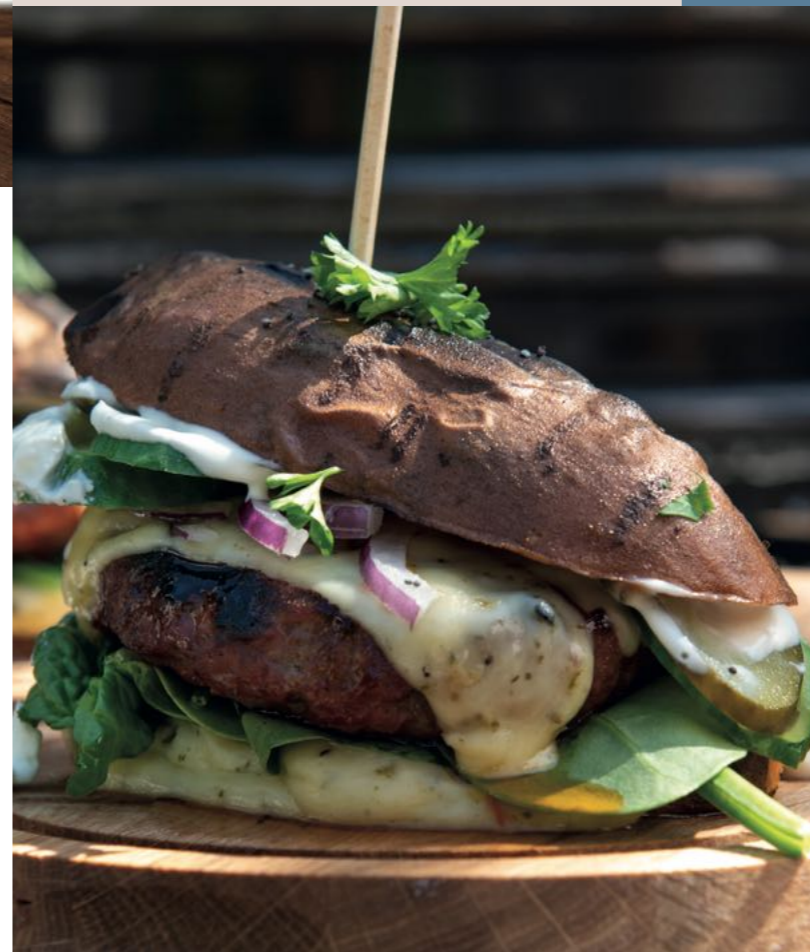
Easy

RECIPE SMOKEY BBQ CHEESEBURGER

1. Peel and crush 3 cloves of garlic.
2. Bring a medium saucepan of water to a boil and cook the garlic cloves with it.
3. Cut the sweet potato lengthwise into 4 slices of equal thickness.
4. Cook the sweet potato slices for 5 minutes until al dente and rinse the sweet potato slices with cold water.
5. Cut the cheese, red onion, cucumber and pickle.
6. Grill the sweet potato slices along with the burgers on one side on the bbq or in a pan.
7. Remove half of the sweet potato slices and the hamburgers from the bbq/pan and place them with the grilled side upwards.
8. Place the slices of cheese on top and bake again with the bottom side down on the bbq/pan.
9. Finish the burgers by placing the spinach on top of the cheese, on top of that the burgers with cheese and on top of that the rest of the garnish.
10. Coat the sweet potato slices you are using for the top with creme fraiche and place them on top of the burger.

Extra:

Finish with a wooden skewer and some sesame seeds and/or fresh herbs if desired.



TIP!
REPLACE THE BEEF BURGERS FOR VEGETARIAN BURGERS.



HENRI WILLIG SMOKEY GOUDA

Authentic mild Gouda Cheese from Holland with a delicious yet subtle smoke flavour. This cheese pairs well with many savory dishes.



HENRI WILLIG SMOKEY BBQ

Start the summer BBQ season smokin hot with our brand-new Smokey BBQ cheese.

Crafted from the highest quality Gouda cheese, our unique blend of different spices such as jalapeño chili peppers and roasted onion features a spicy, smokey flavour that's sure to delight your taste buds.



HENRI WILLIG SMOKEY GOAT

Indulge in the rich yet subtle smokey flavour of our Smokey Goat. After the success of our Smokey Gouda, we received many requests to add this flavour to our goat cheese as well.

Whether you're a fan of Gouda-style goat cheese or looking to try something new and exciting, our Smokey Goat is the perfect choice.



All our cheeses are prepared with microbial rennet and therefore suitable for vegetarians.



In 2021 this cheese won 2 awards at the International Cheese and Dairy Awards in England. The cheese has been rewarded with a golden award

in the category "smoked cheese and cheddar" and a John Davidge Perpetual Trophy for "best Smoked Cheese" in multiple categories.

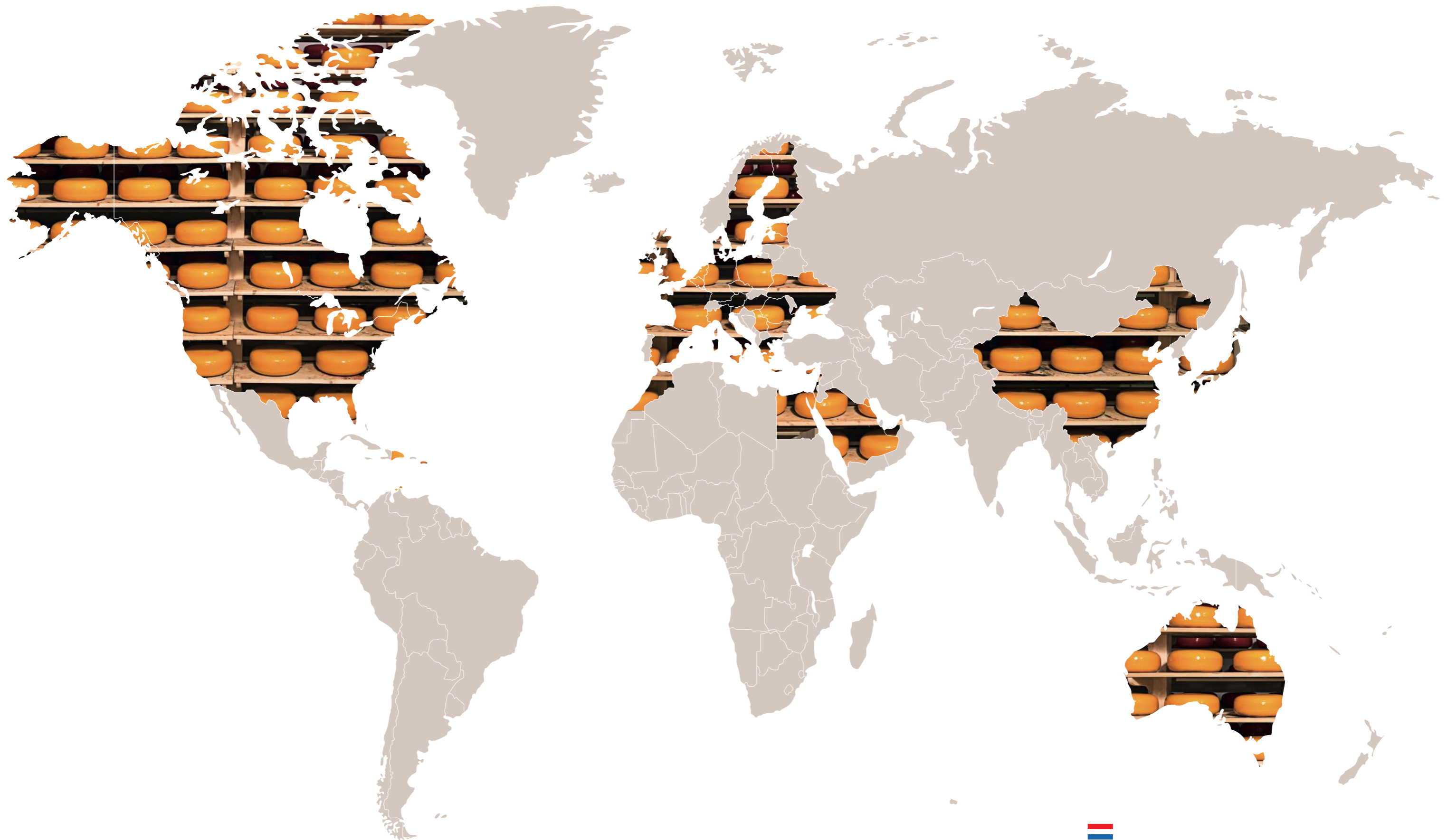


Wine pairing:

Lightly sweet white wines soften the spiciness. We are recommending grape-based wines such as Riesling, a fine Moscato or a juicy full-bodied Pinot Grigio.



Join our Henri Willig Cheese Family and become part of a global network of satisfied customers spanning 40 countries - where flavor knows no boundaries!



HENRIWILLIG.COM



OUR FARMERS

OUR CHEESEMAKERS

The Henri Willig Group, the producer of fine cheese, offers consumers pure and distinctive quality products and is a professional, sustainable partner for its clients, employees, and suppliers, embodying respect for people, animals, and nature.

Henri Willig grew up on the farm of his parents amongst the cows. There he learned that without healthy, happy animals you cannot produce top quality cheese. Animal welfare and sustainability are still part of the craftsmanship at Henri Willig. We are therefore proud of all the hard work of our farmers and the good care they give to their animals. It is unique that we oversee the entire chain from the land to the customer. This has many advantages. We can always guarantee the best quality and we know for sure that our cheese is made with respect for people, animals and nature.

Our cheesemakers work with great passion to create the perfect cheeses of the highest consistent quality. We do this at two locations in the Netherlands where innovation and sustainability come together in the craft of cheese making.



HENRIWILLIG.COM

THIS EXCLUSIVE CHEESE LINE IN YOUR ASSORTMENT?

Please contact your account manager or our sales team.

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