

Salad with Brugge Apero and Crab



Ingredienten:

- 200 g Brugge Apero in cubes
- 10 g almond flakes
- 10 g macadamia nuts
- 10 g cashew nuts
- 1 pineapple
- 400 g crabmeat
- 1 bag of mixed lettuce
- ½ bunch of leaf parsley
- ½ bunch of coriander
- Sauce: 150 g grated Brugge Apero
- 1 tbsp grain mustard
- ½ litre of milk
- 75 g flour
- 75 g Brugge butter
- Salt and pepper
- A few drops of lemon juice.

Preparation:

1. Make a roux with the butter, flour and milk.
2. Then add the cheese, the mustard and the herbs and lemon, and whisk thoroughly to obtain a smooth sauce.
3. Arrange the lettuce on a large plate and add the crab, the roasted nuts, the chunks of pineapple, leaf parsley and the coriander and, finally, the cheese cubes.
4. Serve the sauce on the side.

4 personen
20 min
Starter
1.5