| The right cheese is quickly selected. Published on <i>Bruges cheese</i> (https://www.bruggecheese.com) |
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| Home > Salad with Brugge Apero and Crab |
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| Ingredienten: |
| 200 g Brugge Apero in cubes |
| • 10 g almond flakes |
| 10 g macadamia nuts |
| 10 g cashew nuts A since puls |
| • 1 pineapple |
| 400 g crabmeat 1 box of mixed letture. |
| 16 burget of loof paralley |
| 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: |
| 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 |

Source URL: https://www.bruggecheese.com/recipes/salad-brugge-apero-and-crab

Starter 1.5