

Chicken, vegetables and Brugge Abdij Pater cheese parcel



Ingredienten:

- 1 sheet of puff pastry measuring 40 x 30 cm
- 200g coarsely grated Brugge pater cheese
- 2 leeks (white stem)
- 1 fennel
- 2 onions
- 4 white celery stalks
- 1 kg of white chicken meat
- 125g mushrooms
- 10 sprigs of flatleaf parsley
- 3 egg yolks
- 1 chilli pepper
- 200g butter
- Salt and pepper
- Fresh herbs, lettuce and tomatoes as a garnish

Preparation:

- Dice the white meat, season and briefly sauté in butter
 - Dice the leek, the fennel, the onions and the celery and cook until half done in some butter. Season. At the end, add the mushrooms, take the pan off the hob and drain.
 - Finely slice the parsley and mix into the chicken mixture, together with the cheese. Season if necessary.
 - Place some parchment paper on a baking sheet and roll open the puff pastry
 - Arrange the filling in the middle of the puff pastry and slice the sides of the puff pastry into 2 cm strips.
 - Criss-cross the diagonal strips over the filling
 - Lightly beat the egg yolks and glaze the top of the parcel with the mixture
 - Place the parcel in a preheated oven at 180°C for 30 minutes until golden brown.
 - Serve warm or cold with a side of lettuce, tomato and fresh herbs.
- 4 personen

70 min
Main dish
3

Source URL: <https://www.bruggecheese.com/recipes/chicken-vegetables-and-brugge-abdij-pater-cheese-parcel>