

The right cheese is quickly selected.

Published on *Bruges cheese* (<https://www.bruggecheese.com>)

[Home](#) > Salad of spring vegetables and Brugge young cheese

Salad of spring vegetables and Brugge young cheese

Ingredienten:

400 g tagliatelle

100 g Brugge young cheese, grated

Salt and pepper

1 cube of vegetable or chicken stock

200 g beans

200 g green asparagus

½ broccoli

½ cauliflower

2 onions

200 g mangetout

75 g butter

75 g flour

¾ l stock

120 g Brugge young cheese, grated

Preparation:

Clean all six vegetables and coarse chop. Then boil them separately in the same salted cooking water until done (must still be firm to the bite).

Let the cooking liquid evaporate to ¾ l using an additional stock cube.

Melt the butter, add the flour, then the cooking liquid until you obtain a smooth sauce. Season with salt and pepper and 50 g of grated cheese.

Cook the pasta until al dente and pour the cheese sauce over the pasta. Garnish with some grated cheese.

Warm up the vegetables in a container in the microwave oven and serve with the pasta, the remainder of the cheese sauce and the grated cheese.

4 personen

45 min

Starter

1.5

Source URL: <https://www.bruggecheese.com/recipes/salad-spring-vegetables-and-brugge-young-cheese>