

Fish fillets with Brugge Young



Ingredienten:

- 4 fish fillets (e.g red snapper, cod or salmon)
- 4 slices of Brugge Young cheese
- 1 onion, 4 little tomatoes, butter
- 30 gr. of anchovies in olive oil
- Pepper, salt, paprika powder and 1 lemon
- 200gr. grated Brugge Old cheese
- 12 little potatoes
- Fresh parsley

Preparation:

Drizzle the fish fillets with lemon and a little of finely grated lemon peel. Then sprinkle it with the herbs, the onion and the parsley and allow to rest in the fridge for an hour (in a covered bowl).

Roll the fish in the Brugge Young cheese an put it in a greased baking dish. Bake it for 5 minutes in a preheated oven on 200°C.

Drape the anchovies, the Brugge Old cheese and the deseeded and peeled tomatoes over the fish.

Cook again in the preheated oven for 10 to 15 minutes (200°)

Steam the potatoes and sprinkle them with the parsley.

Serve on a preheated plate.

4 personen
Main dish
2.5