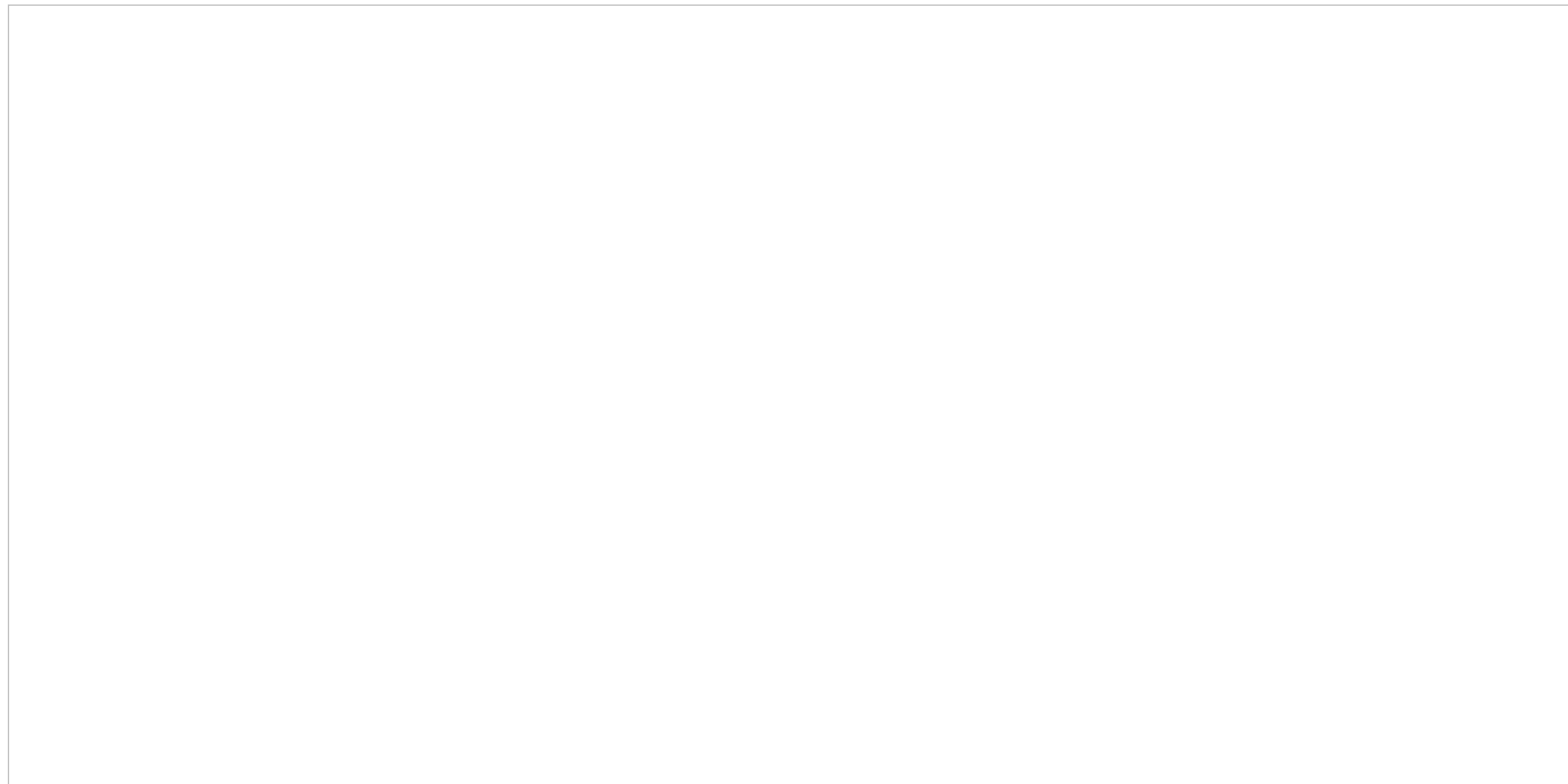


The right cheese is quickly selected.

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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 and 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

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