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Ingredienten:
2 litres of fish broth
½ white celery
3 whites of leak
4 onions
2 bundles of watercress
1 Bruges Dentelle cheese
100 g Bruges butter
150 g sour cream
1 potato
Pepper and salt
Preparation:
Melt the butter and bake the chopped celery, leak, onion, potato and watercress stems and leave to cook with the lid on the pan.
Then add the broth and bring to the boil.
Mix the soup in a blender together with the watercress leaves (keep some for the finishing), the cubed Bruges Dentelle and the sour cream.
Flavour with pepper and salt.
Pour in a soup bowl and finish with fresh black pepper and watercress stems.
4 personen 45 min Starter 1.5
Source URL: https://www.bruggecheese.com/recipes/fish-soup-watercress-and-bruges-dentelle-cheese

The right cheese is quickly selected.

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