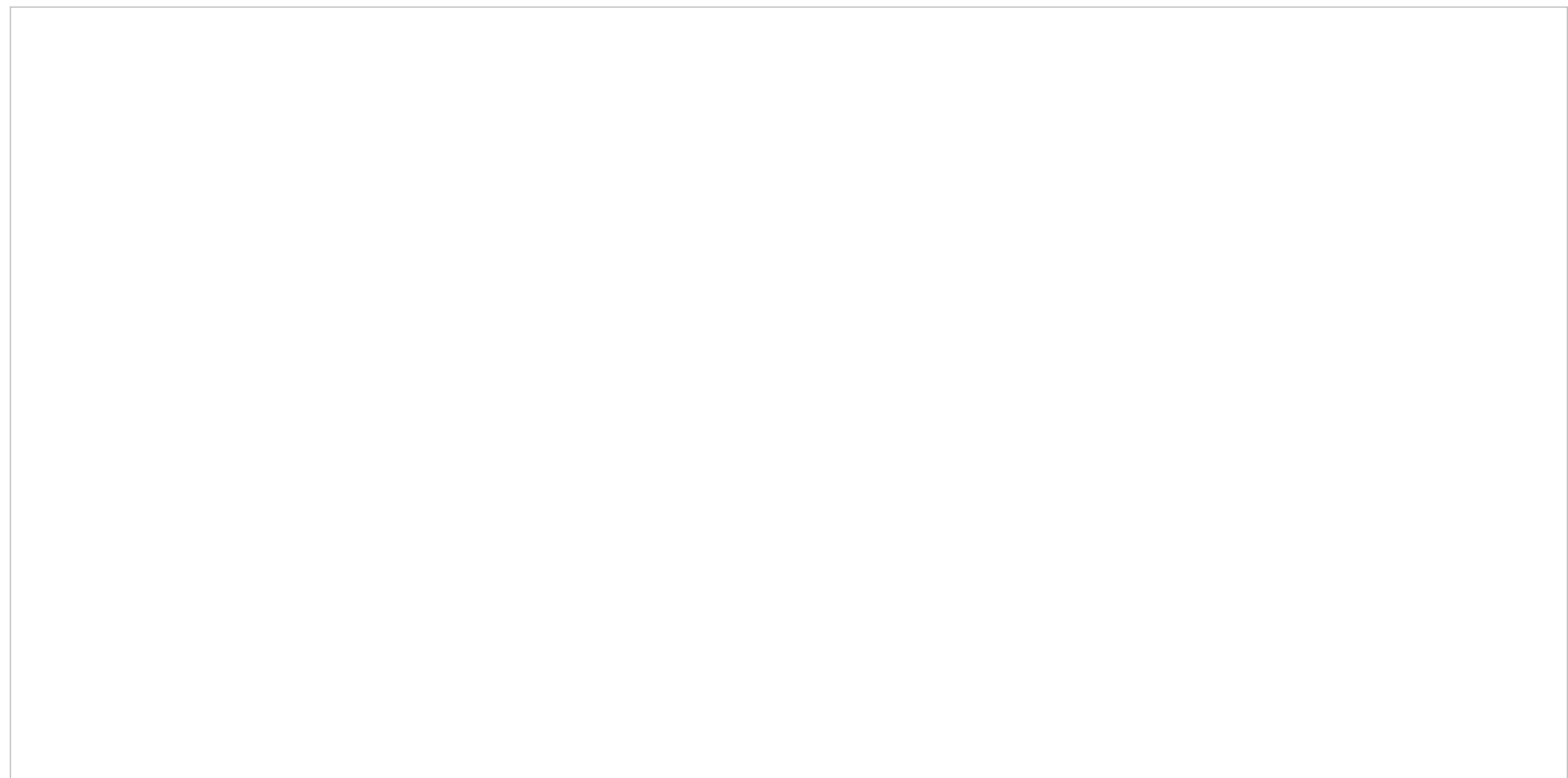


The right cheese is quickly selected.

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Fish soup with watercress and Bruges Dentelle cheese



Ingredienten:

2 litres of fish broth

½ white celery

3 whites of leek

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, leek, 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

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