

## Oyster mushrooms with Brugge Mature



Ingredienten:

- 4 slices of Brugge semi-matured
- 150 g bacon strips
- 500 g pleurottes
- 1 -kilo potatoes
- Nazareth butter
- A dash of port
- 1 small pot of crème fraîche
- 1 tbsp mustard
- 1 large onion
- Fresh rosemary and thyme
- Ground black pepper and salt

Preparation:

- Steam the potatoes until not quite cooked through.
- Fry the finely chopped onion in Nazareth butter and add the bacon strips
- Add the washed and sliced pleurottes.
- Turn up the heat and season with ground black pepper, salt, rosemary and thyme.
- Douse with a dash of port and when the alcohol has evaporated a bit add the crème fraîche.
- Mix the mustard into the pleurotte mixture and reduce.
- Meanwhile fry the potatoes in the Nazareth butter until crispy and season with salt and pepper.
- Put the potatoes into a buttered oven dish and pour the mushroom mixture on top.
- Lay the slices of Brugge Belegen over the preparation

4 personen  
60 min  
Main dish  
3