

The right cheese is quickly selected.

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Brugge Dentelle with figs



Ingredienten:

- 3 Brugge Dentelle cheeses
- 8 ripe figs
- Black pepper
- Coarse sea salt
- 2 tbsp olive oil
- 1 tbsp crushed fennel seeds
- 4 sea bass fillets with skin
- Half a dozen fresh herbs, e.g.: coriander, cress, basil, mustard herb, rocket, chives
- 1 tbsp dressing

Preparation:

Rub the sea bass fillets with a mixture of olive oil, black pepper, fennel seeds, salt

Put in the refrigerator for a few hours

Cut the cheeses into slices

Cut the figs into slices

Grease a couple of oven dishes with olive oil and in them arrange the figs and cheese upright in alternate layers, seasoning with salt and pepper. Put the dishes on the BBQ or under the grill and bake lightly until the cheese has melted

In the meantime grill the fish lightly on the BBQ and serve with the cheese and figs

Prepare the herbs, finish with some dressing and serve immediately.

4 personen

45 min

Main dish

2.5

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