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Brugge Broodje Apero with lotte and potato

Ingredienten:

- 1.5 kg waxy potatoes
- 400 g Brugge Broodje Apero
- Salt and pepper
- 1 tbsp grainy mustard
- 3 fleshy tomatoes
- 4 pieces of monkfish
- 150 g Nazareth butter
- 1 portion of shiso

Preparation:

Cut potatoes in 1.5 cm cubes

Cut the Brugge Broodje Apero cheese in 1 cm cubes

Peel, seed and dice the tomatoes

Boil the potatoes then mix straight away with the apero cheese, mustard, salt and pepper and cubed tomatoes

While the potatoes are cooking, season the fish with salt and pepper and fry in butter

Serve everything hot with some shiso and spoon over some butter from the fish pan.

4 personen

60 min

Main dish

2

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