

Rodenbach cheese biscuit with vegetables, scallops and Rodenbach cheese sauce



Ingredienten:

Biscuit:

- 1 square sheet of flaky pastry
- 150g grated Rodenbach cheese
- 2 egg yolks
- Pepper and salt

Sauce:

- 40g butter
- 40g flour
- ½ litre fish stock
- Juice of ½ lemon
- Pepper, salt & nutmeg
- 150g grated Rodenbach cheese

Vegetables:

- 2 sliced red peppers
- 200g sugar snap peas
- 200g mini-carrots
- 200g mini-leeks

Scallops:

- 600g fat scallops.

Preparation:

Biscuit:

Cut the flaky pastry into pieces of +/-10x5cm and brush with the egg yolk seasoned with pepper and salt

Lay the grated cheese on top and bake in the oven for +/-20 minutes at 200°C

Sauce:

Make a roux sauce with butter, flour, fish stock and cheese. Add herbs and lemon juice.

Keep stirring over a low heat until you have a smooth sauce.

Vegetables:

Fry the leeks briefly in a little butter and blanch the other vegetables (cook until 'al dente')

Scallops:

Fry these very quickly over a high heat in some butter.

Serving:

Lay some vegetables and scallops on the cheese biscuit and top with the cheese sauce.

4 personen

45 min

Starter

2.5

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