

The right cheese is quickly selected.

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Fishcakes with Brugge Old



Ingredienten:

- 100 g finely grated Brugge Old cheese
- 800 g brill fillets chopped
- 80 g Panko breadcrumbs
- 8 chopped spring onions
- Juice of 1 lime
- 1 tbsp soy sauce
- Salt and pepper
- Mixed salad, 1 sweet pepper, 1 tomato
- 2 eggs

Sauce:

- 1 dl sour cream
- 100 g horseradish from a jar
- Juice of ½ lemon
- Salt and pepper
- 1 tbsp olive oil

Preparation:

In a blender, roughly chop: the cheese, fish, panko, eggs, spring onions, lime juice, soy sauce, salt and pepper

Using wet hands, make 2 cm thick fishcakes from this minced mixture

Allow to cool and become firm in the fridge for a few hours then grill on the BBQ

For the sauce, mix all the ingredients well

Serve the fishcakes warm with the sauce and mixed salad, tomato and sweet pepper.

4 personen

45 min

Main dish

2.5

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