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## Quenelles of spinach and Brugge Abdij Pater



### Ingredienten:

- 150 g Brugge Abdij Pater, grated
  - 4 chicken fillets
  - 250 g white bread cut in cubes
  - 1 pepper
  - 500 g young spinach
  - 1 onion
  - 3 eggs
  - 4 tbsp flour
  - Pepper, salt and nutmeg
  - 50 g Nazareth butter
  - Some sage leafs
  - 1 shallot, finely chopped
- chicken spices

### Preparation:

Mix the bread in the milk and leave to soak

Blanch the spinach for 2 minutes, leave to cool off and squeeze dry, chop in big chunks

Mix the spinach with the bread, flour, sage, pepper, salt and nutmeg and 100 g cheese.

Put in the chopper and chop until reaching a rough mixture and leave to cool off for 2 hours.

Bring 2.5 litres of salted water to the boil.

Now make the quenelles mixture by means of 2 tablespoons and slide them into the boiling water and leave to boil for 5 minutes.

Cut the chicken in large chunks and season. Prick on a stick with the pepper and onion.

Grill or bake in butter using a frying pan.

Serve the quenelles with the chicken and top with some spoonfuls of butter and some grated cheese.

4 personen

60 min

Main dish

2.5

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