

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