

The right cheese is quickly selected.

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Cheese soup with Brugge Mature

Ingredienten:

- 400 g Brugge Mature, grated
- 2 big onions
- 1 bundle of chives
- 1 bundle of spring onions
- 100 g Brugge butter
- ½ white celery
- ½ litre semi-skimmed milk
- 1 litre of strong chicken broth
- 3 whites of leek
- Pepper and salt

Preparation:

Cut the celery, leek, chives, spring onions and onions into pieces and stew in some butter

Then add the broth and milk and leave to simmer for 45 minutes

Mix this hot soup using a soup blender at full force and add 300 g of cheese

Serve with some grated cheese and breadsticks

4 personen

20 min

Starter

2

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