Home > Cheese soup with Brugge Mature
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
Source URL: https://www.bruggecheese.com/recipes/cheese-soup-brugge-mature

The right cheese is quickly selected.

Published on Bruges cheese (https://www.bruggecheese.com)