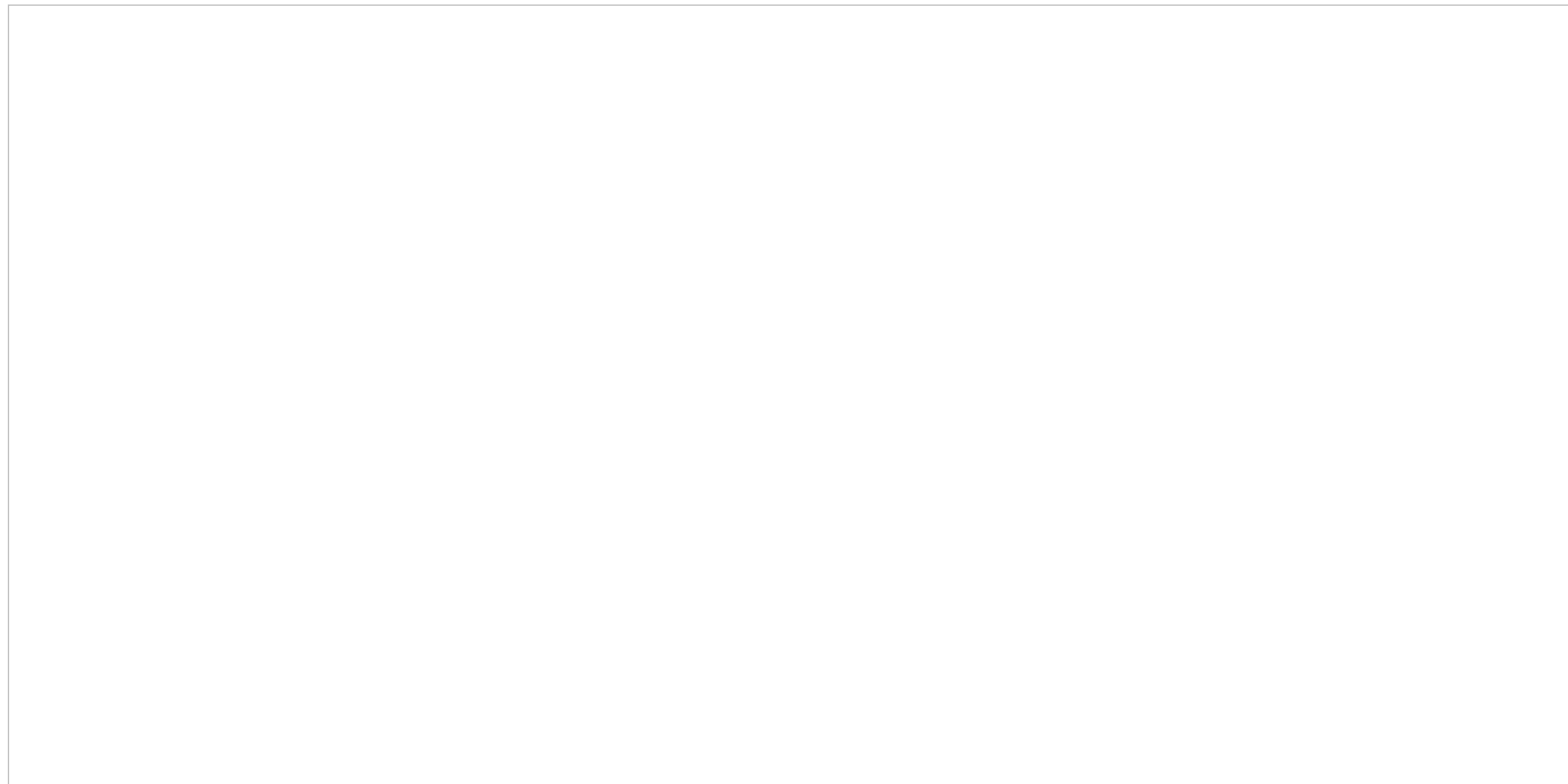


The right cheese is quickly selected.

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[Home](#) > Puff pastry snack with Brugge Abt & Brugge Old

Puff pastry snack with Brugge Abt & Brugge Old



Ingredienten:

- 200 g sliced Brugge Abt
- 2 sheets of puff pastry
- 2 egg yolks
- 50 g shredded dried ham
- Coarse sea salt and black pepper
- 50 g unsalted Brugge Butter
- 20 g grated Brugge Old

Preparation:

Preheat the oven to 180 °C.

Roll out a sheet of puff pastry and lightly spread with the Brugge Butter. Arrange the Brugge Abt and the dried ham on the sheet of pastry. Sprinkle with salt and pepper.

Lay the 2nd sheet of puff pastry on top of the other sheet. Put a soup bowl in the middle of the pastry. Starting from the bowl, cut notches in the pastry in the shape of a star.

Turn round the ends of the pastry a few times.

Brush everything with the beaten egg yolk. Sprinkle some grated Brugge Old in the middle of the pastry.

Bake in a preheated oven at 180° until the pastry is nice and brown.

Serve the whole pastry warmish or cold so that everyone can break off as much as they like with the aperitif.

4 personen

30 min

Appetizer

2

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