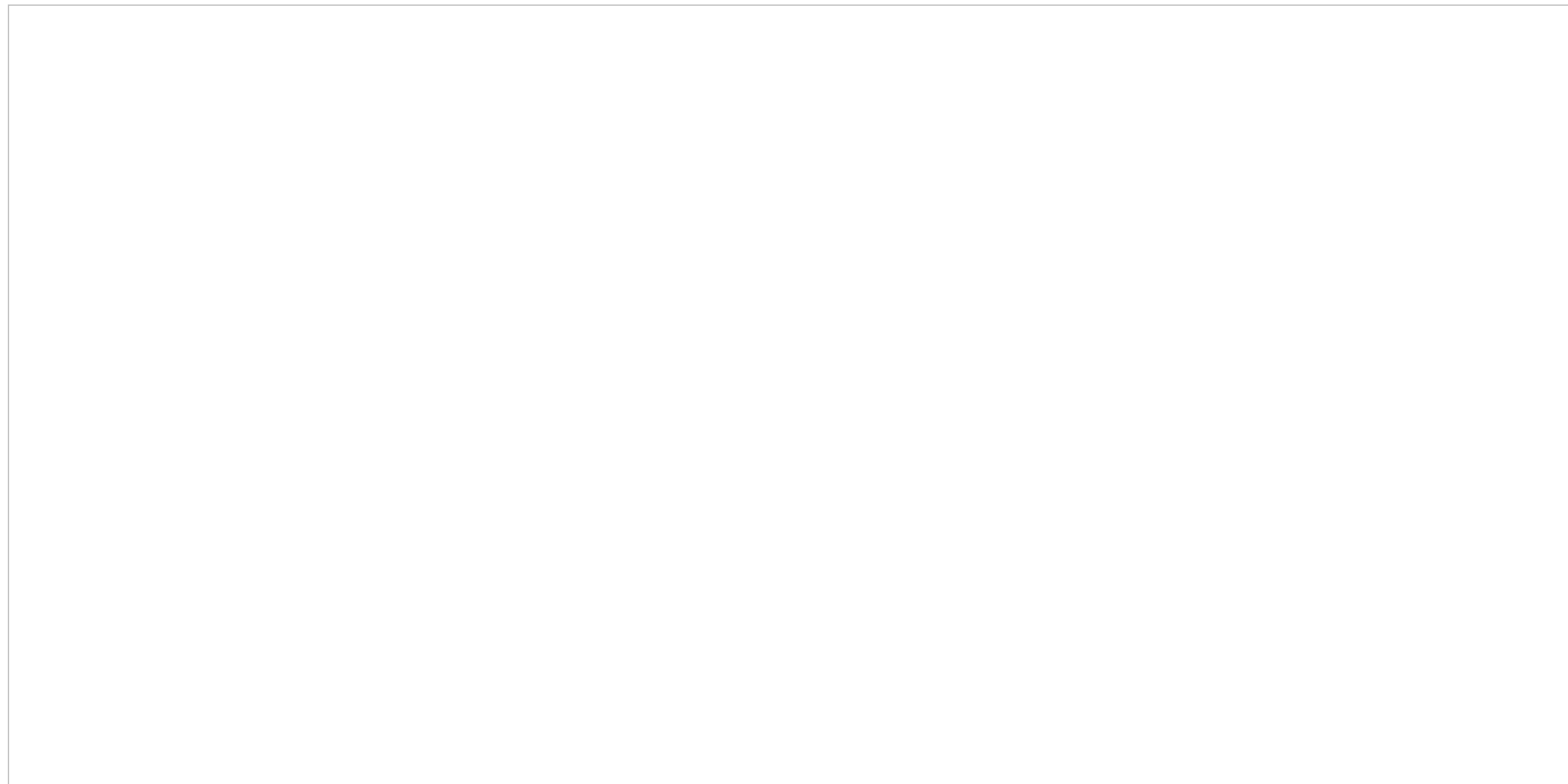


The right cheese is quickly selected.

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Biscuits with Brugge Abt and Brugge Old



Ingredienten:

Little balls:

- 150 g grated Brugge Abt
- 65 g unsalted Brugge Butter
- 2.5 dl water
- 3 eggs
- 50 g finely grated Brugge Old
- 1 sugar lump

Tarts:

- 50 g grated Brugge Abt
- 50 g grated Brugge Old
- 50 g puff pastry
- 2dl thick white roux made of 50 g flour, 50 g butter, 1.5 dl full milk
- ½ tsp chicken stock powder
- 2 eggs
- Cayenne pepper, salt and nutmeg
- 10 tart forms of about 3 cm in diameter
- 50 g unsalted Brugge Butter for greasing

Preparation:

Little balls:

- Preheat the oven to 200 °C.
- Boil down the water, Brugge Butter and sugar. Stir the flour into this mixture until it all forms a ball. Take everything off the stove.
- Mix the eggs and grated Brugge Abt through the pastry until it forms a shiny ball.
- Make little balls of about 2 cm in diameter from the pastry. Lay greaseproof paper in the oven dish and place the little pastry balls on it.
- Sprinkle the grated Brugge Old over the little balls and bake in a preheated oven at 200° till they are nice and brown.
- Serve hot or cold with coffee or a dessert wine.

Tarts:

- Preheat the oven to 200 °C.
- Make a roux with the flour, butter and milk.
- Add the Brugge Abt, eggs, spices and stock powder. Mix well.
- Grease the tart forms.
- Lay the puff pastry in the forms and use a fork to prick a number of holes in the bottom of the forms. Then spoon the sauce into the tart forms.
- Sprinkle the grated Brugge Old over the filled tart forms and bake in a preheated oven at 200° till they are nice and brown.
- You can serve them hot or cold with coffee or as dessert.

4 personen

60 min

Dessert

2.5

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