

The right cheese is quickly selected.

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Dip of broad beans and Brugge Mature



Ingredienten:

- 300 g broad beans (deep frozen)
- 50 g cashew nuts
- 100 g finely grated Brugge Mature
- 10 tarragon stems, only the leaves
- 3 tbsp olive oil
- juice of 1 lemon
- ½ tsp fine sea salt

Preparation:

1. Blanch the broad beans for 5 minutes, pour into a sieve and immediately rinse with freezing cold water. Shell the beans (push them out of their white skin).
2. Soak the cashew nuts for 10 minutes in boiling water.
3. Mix the shelled broad beans, cashew nuts, Brugge Mature, tarragon stems, olive oil and lemon juice.
4. Flavour with sea salt.
5. Serve with focaccia, French bread or crackers.

Delicious with a glass of rosé or white beer.

4 personen

25 min

Appetizer

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