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Langoustines with Brugge d'Or Sauce

Ingredienten:

- 16 Langoustines
- ½ liter strong fish stock
- 75 g flour
- 75 g Nazareth butter
- 150 g grated Brugge d'Or
- 1 large tomato
- Chives
- Chervil
- Pepper and salt

Preparation:

1. Rinse the langoustines
2. Sprinkle with pepper and salt
3. Place in a buttered oven dish and bake for 5 minutes under the grill.
4. Make a roux with the butter, flour and fish stock, grated Brugge d'Or, pepper, salt and nutmeg.
5. Chop the fresh herbs and arrange on a plate, top with the langoustines and pour over the cheese sauce. Skin, deseed and cube the tomato.
6. Garnish with the small cubes of tomato.

4 personen
25 min
Starter
1

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