The right cheese is quickly selected. Published on <i>Bruges cheese</i> (https://www.bruggecheese.com)
Home > Salad with Brugge Apero and Crab
Salad with Brugge Apero and Crab
Ingredienten:
200 g Brugge Apero in cubes
• 10 g almond flakes
10 g macadamia nuts
10 g cashew nuts
• 1 pineapple
400 g crabmeat
1 bag of mixed lettuce
• ½ bunch of leaf parsley
• ½ bunch of coriander
Sauce: 150 g grated Brugge Apero
• 1 tbsp grain mustard
• ½ litre of milk
• 75 g flour
75 g Brugge butter Calt and paper.
Salt and pepper A few dyons of lamen inice.
A few drops of lemon juice. Preparation:
 Make a roux with the butter, flour and milk. Then add the cheese, the mustard and the herbs and lemon, and whisk thoroughly to obtain a smooth sauce.
 I nen add the creese, the mustard and the neros and lemon, and whisk thoroughly to obtain a smooth sauce. Arrange the lettuce on a large plate and add the crab, the roasted nuts, the chunks of pineapple, leaf parsley and the coriander and, finally, the cheese cubes.
4. Serve the sauce on the side.
4 personen 20 min

Starter 1.5

Source URL: https://www.bruggecheese.com/recipes/salad-brugge-apero-and-crab