

## Beef with Brugge Prior



Ingredienten:

- 200 g grated Brugge Prior cheese
- 150 g minced beef
- 8 slices of beef carpaccio
- 1 tbsp mayonnaise
- 1 tbsp mustard
- Pepper and salt
- 100 g unsalted Brugge Butter
- 8 quail eggs
- 1 finely chopped shallot
- 4 slices of toasted bread
- 1 bunch of watercress
- A few pickled pearl onions and gherkins
- Olive Oil

Preparation:

- Mix together the mayonnaise, mustard, salt and pepper, the finely chopped shallot, the grated Brugge Prior cheese and the minced beef.
- Roll open the slices of beef carpaccio and fill them with the mixture.
- Fry the quail eggs briefly in the unsalted Brugge Butter and season with salt and pepper.
- Butter the toasts on both sides and brown them under the grill. Then lay the fried quail eggs on top of them.
- Arrange the filled rolls on a plate alongside the toast with quail eggs and finish with watercress, pearl onions, gherkins and some extra olive oil.

4 personen  
25 min  
Starter  
1.5