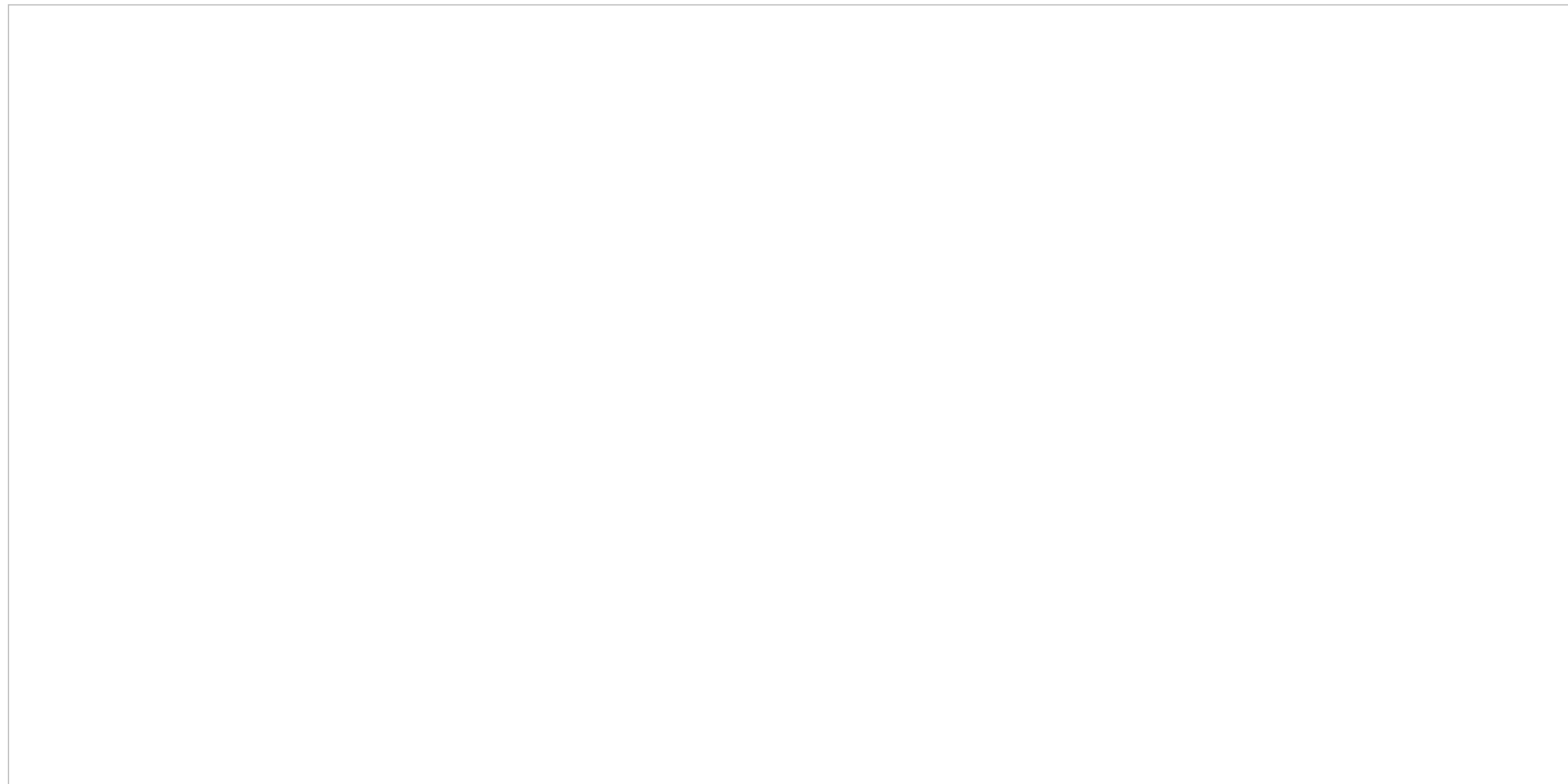


Focaccia bread with Bruges old



Ingredienten:

- 150 g grated Bruges old cheese
- 3 g of fresh yeast
- 200 ml lukewarm water
- 500 g pizza flour
- 75 g Bruges butter
- 1 tsp rough sea salt or salt flakes
- 3 shallots and basil leaves

Preparation:

- Dissolve the yeast in lukewarm water.
- Knead the flour in a bowl with the dissolved yeast, 50 g of the cheese and 25 g molten butter. Knead until the dough is elastic and add some water or flour if needed. Then leave to rise on a draught-free place until the volume doubles.
- Preheat the oven at 200°C.
- Cover a baking dish with butter paper.
- Now knead a few more times and divide over the baking dish, 2 cm thick.
- Make holes in the dough with the tips of your fingers.
- Mix the rest of the cheese with the shallot, the salt and the 50 g molten butter.
- Divide this mixture over the dough and bake for 30 minutes at 200°C until it reaches a nice brown colour.
- Leave to cool off and serve in parts as a snack with cherry tomatoes and basil.

4 personen

45 min

Appetizer

1.5