

Briouat of Brugge Blomme with roasted grapes



Ingredienten:

Ingredients to serve 4

- 400 g seedless red grapes, twigs removed
- 1 tbsp olive oil
- 4 twigs of rosemary, only the needles, chopped
- sea salt and black pepper

For the briouats

- 4 sheets of filo pastry
- 4 tbsp olive oil
- 40 g walnuts, chopped
- 160 g Brugge Blomme, in cubes

Preparation:

1. Preheat the oven to 200 °C.
2. Cut the grapes in half. Mix with olive oil, rosemary, sea salt and black pepper in an oven dish. Roast in the preheated oven for 20 minutes.
3. Gently fold the sheets of filo pastry open without breaking them. Cut each sheet lengthwise into 3 strips. Apply some olive oil with a brush.
4. Place a teaspoon of chopped nuts in the bottom left corner. Place a cube of Bruges Blomme on top Fold diagonally into a triangle. Continue folding upwards, first over the straight side and then over the long side, until reaching the top of the strip. Repeat with the rest of the ingredients.
5. Place the briouats on a baking tray covered with baking paper. Brush the top slightly with olive oil. Place in the oven with the grapes for the last 10 minutes.

Serve the briouats with the roasted grapes.

4 personen
60 min
Appetizer
2