

## Bavarois of Brugge Blomme



Ingredienten:

- 150 g Brugge Blomme
- 1 dL poultry stock
- 2 sheets of gelatine
- 1 dL cream
- pepper and salt

For the finishing:

- mint leaves
- fruit coulis (e.g. raspberry)

Preparation:

1. Boil the stock.
2. Add the soaked gelatine sheets.
3. Pour in a blender and add the Brugge Blomme cheese, which was diced in advance.
4. Mix and add some salt and pepper.
5. Leave to harden for 1 hour in the fridge and then mix with whipped cream, season additionally if required and pour into 4 or 6 rings.
6. Leave to harden some more and remove the rings.
7. Finish with some fresh fruit, mint and a coulis of e.g. raspberry.

4 personen  
90 min  
Dessert  
1.5