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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:
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
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