

Mousse With Brugge d'Or



Ingredienten:

- Ingred. for 20 servings
- 200 g of Brugge Gold (grated)
- 1 piece of Brugge Gold for decoration
- 1 kg of tomatoes
- 1 large onion
- ½ tablespoon of 'Prement Half Glaze' chicken stock
- salt and pepper
- 3 sheets of gelatin
- 1 tablespoon of ketchup
- 20 mini tomatoes for decoration
- 25 g butter
- 20 basil leaves

Preparation:

- Chop the tomatoes and onion and cook them together with the stock, salt and pepper and reduce by boiling up to 1/3 of the amount
- Put it all in a potato masher and add the soaked gelatin and ketchup
- Mix this juice with Brugge Gold cheese and butter
- Put it in small pots and let it cool
- Finish with mini tomatoes and Brugge Gold + a leaf of basil

4 personen
20 min
Starter
1