

Toast of sweet potato with mushrooms and Brugge Prior



Ingredienten:

- Ingredients for 16 toasts
- 2 sweet potatoes, peeled
- 2 tbsp olive oil
- pepper and salt
- 1 shallot, peeled
- 100 g chestnut mushrooms
- a knob of Brugge butter
- 1 clove of garlic, pressed
- 2 tbsp chopped parsley
- 2 to 3 slices of Brugge Abt

Preparation:

- Preheat your oven to 180 °C.
- Cut the sweet potatoes into circles of +/- 1 cm thick. Brush some oil onto them and season with salt and pepper. Place on a baking tray covered with baking paper and slide into the oven. Bake for 15 minutes.
- Meanwhile, cut the shallots and mushrooms into fine cubes.
- Melt a knob of butter in a saucepan and fry shallot and garlic until glassy.
- Increase the heat, add the mushrooms and cook until tender. Season with pepper, salt and parsley.
- Spoon the duxelles of mushrooms on the sweet potato toast.
- Cut out circles the size of the toast from the Brugge Abt and place on the duxelles.
- Put in the oven for 10 minutes until the cheese is melted and lightly coloured.
- Finish with some extra parsley.

4 personen
30 min
Starter
2.5

Source URL: <https://www.bruggecheese.com/recipes/toast-sweet-potato-mushrooms-and-brugge-prior>