

Festive soup with bread strips of Brugge Mature



Ingredienten:

- For the soup:
- 400 g sweet potato, peeled
- 2 small red onions, peeled
- 2 sweet peppers, stalk and seeds removed
- 2 cloves of garlic, unpeeled
- 2 tbsp olive oil
- 2 tsp dried thyme
- salt and pepper
- 1 l chicken stock
- For the bread strips:
- 4 slices of nut bread
- 4 slices of chicken white
- 2 slices of Brugge Mature
- a knob of Brugge butter

Preparation:

- Heat the oven to 200 °C.
- Cut the sweet potato into cubes of +/- 1 cm and the red onions into quarters. Halve the sweet peppers and cut into 1 cm wide strips. Place the vegetables with the garlic cloves on a baking tray and cover with olive oil and thyme. Season generously with salt and pepper.
- Slide the baking tray into the preheated oven and grill for 30 minutes until cooked.
- Push the garlic cloves out of the peel and mix together with the vegetables and chicken stock to make a smooth soup. Season with salt and pepper.
- Cover 2 slices of bread with chicken white and Brugge Mature and cover with the other slices of bread. Spread butter on the outside and fry in a frying pan until golden brown on both sides. Cut off the crusts and cut the sandwiches into strips.
- Serve the soup in small glasses or cups, and add the strips.

4 personen
20 min
Starter
2