

Pleurottes au Gratin

Ingredienten:

- 4 slices of Brugge semi-matured
- 150 g bacon strips
- 500 g pleurottes
- 1-kilo potatoes
- Brugge butter unsalted
- A dash of port
- 1 small pot of crème fraîche
- 1 tbsp mustard
- 1 large onion
- Fresh rosemary and thyme
- Ground black pepper and salt

Preparation:

- Steam the potatoes until not quite cooked through.
- Fry the finely chopped onion in Brugge butter unsalted and add the bacon strips
- Add the washed and sliced pleurottes.
- Turn up the heat and season with ground black pepper, salt, rosemary and thyme.
- Douse with a dash of port and when the alcohol has evaporated a bit add the crème fraîche.
- Mix the mustard into the pleurotte mixture and reduce.
- Meanwhile fry the potatoes in the Brugge butter unsalted until crispy and season with salt and pepper.
- Put the potatoes into a buttered oven dish and pour the mushroom mixture on top.
- Lay the slices of Brugge Belegen over the preparation.

4 personen
30 min
Main dish
2.5

Source URL: <https://www.bruggecheese.com/recipes/pleurottes-au-gratin>