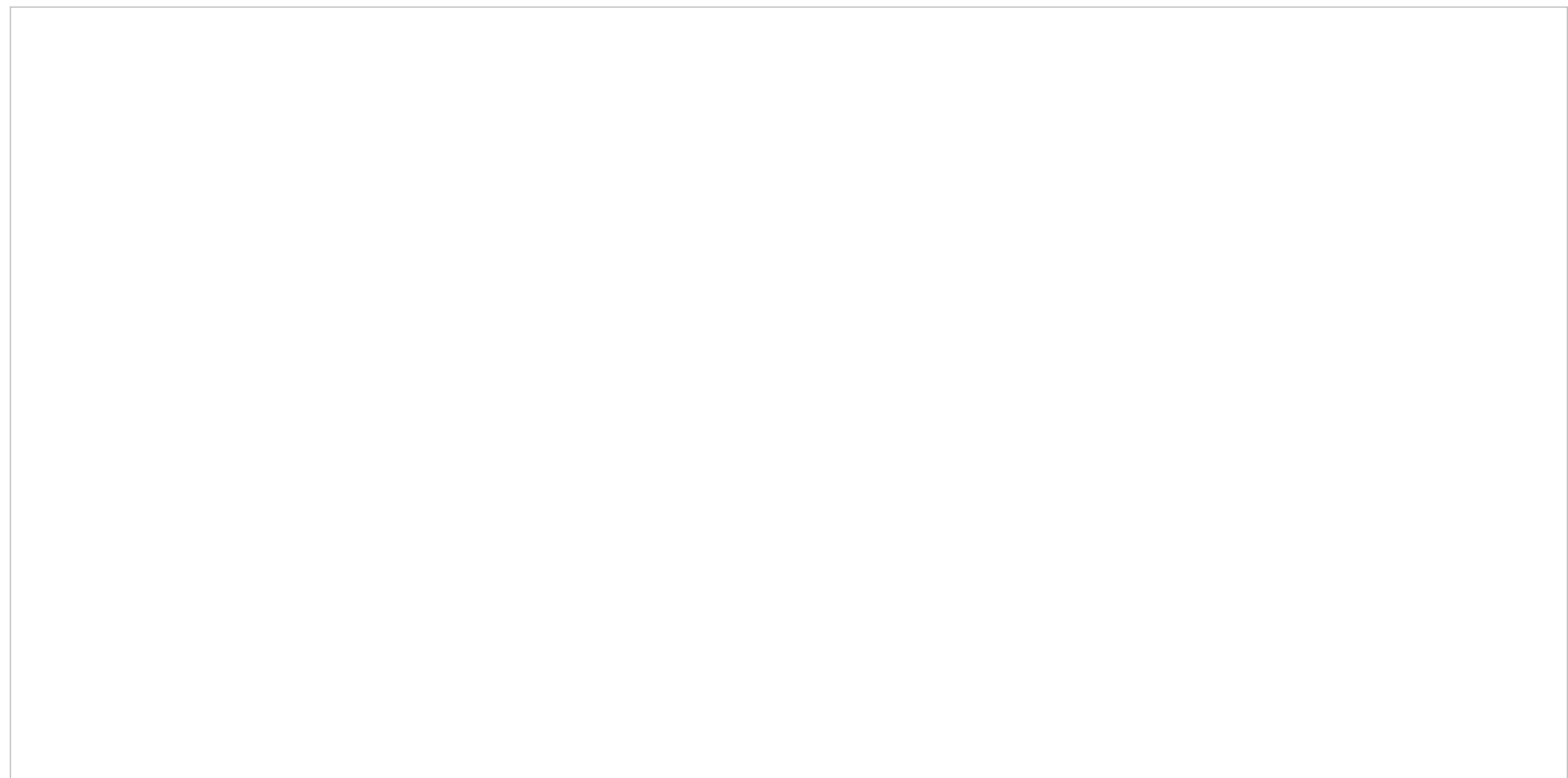


The right cheese is quickly selected.

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Apple Tartlets with Brugge Mature



Ingredienten:

- 2 apples
- Juice of 1/2 lemon
- 1 dl cream
- 1 egg
- 100 gr. Brugge Mature

Preparation:

1. Cut the ready-to-use pastry into four and mould into the four greased tartlet tins.
2. Cut the peeled apples into small pieces and sprinkle with lemon juice.
3. Arrange the apple slices over the pastry.
4. Bake 15 minutes in a pre-heated oven at 200°C and leave to cool down.
5. Whip the cream with the egg, add the grated Brugge Mature cheese and pour over the apples.

4 personen

40 min

Dessert

2

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