



The right cheese is quickly selected.

Published on *Bruges cheese* (<https://www.bruggecheese.com>)

[Home](#) > One-pot pasta with romanesco and Brugge Blomme

---

## One-pot pasta with romanesco and Brugge Blomme

Ingredienten:

- 1 small romanesco broccoli (or cauliflower)
- 4 spring onions, cleaned
- ¼ of a bulb of fresh garlic
- 2 tbsp olive oil
- 1/8 tsp fine sea salt
- Juice of ½ lemon
- 250 ml vegetable broth
- 250 ml of water
- 350 g of linguine
- Black pepper
- 160 g Brugge Blomme
- 50 g chervil

Preparation:

1. Remove the romanesco's leaves and hard core. Divide into as small florets as possible.
2. Slice the spring onions into rings and finely chop the garlic.
3. Place the romanesco florets, spring onion, garlic, olive oil, sea salt, lemon juice, vegetable stock and water into a large, deep saucepan. Break the linguine in half and add to the pot. Season generously with freshly ground black pepper.
4. Cover the pot and bring to the boil. Remove the lid, reduce the heat and leave to reduce for +/- 8 minutes until tender and boiled dry. Stir occasionally, adding an extra splash of water if required.
5. Dice the Brugge Blomme. Finely chop the chervil.
6. Stir both into the pasta and season to taste with salt and pepper.

4 personen  
20 min  
Main dish  
2.5

---

**Source URL:** <https://www.bruggecheese.com/recipes/one-pot-pasta-romanesco-and-brugge-blomme>