

Apple Tartlets with Brugge Mature



Ingredienten:

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

Preparation:

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

4 personen
50 min
Dessert
2.5