



The right cheese is quickly selected.
Published on *Bruges cheese* (<https://www.bruggecheese.com>)

[Home](#) > Rodenbach cheese filo pastry appetiser

Rodenbach cheese filo pastry appetiser

Ingredienten:

- 200g Rodenbach cheese, grated
- 12 sheets of filo dough
- 100g chorizo, cut in small pieces
- 3 egg yolks
- salt, pepper, nutmeg
- Nazareth or Dixmuda butter
- 1 shallot, finely chopped
- 1 bunch spring onions, finely chopped

Preparation:

Sauté the shallot and chorizo in a little butter.

Remove from the heat and add the egg yolks and cheese. Season with salt and pepper.

Butter 12 small porcelain pots (3 - 4 cm diameter). Cut circles from the pastry so that they are large enough to come 2 cms above the rims of the pots. Melt a little butter and brush it on to the filo dough. Place the dough circles in the pots and fill each one right to the top with the cheese mixture.

Bake for 20 mins in a preheated oven at 160°C.

Carefully remove from the pots. Serve lukewarm or cold.

Sprinkle with spring onions to finish.

4 personen
Starter
3

Source URL: <https://www.bruggecheese.com/recipes/rodenbach-cheese-filo-pastry-appetiser>