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Pasta gratin with Brugge Rodenbach cheese and ham

Ingredienten:

- 300g +100g Brugge Rodenbach cheese
- 300g cooked ham, cut into strips
- 500g macaroni
- 50 Nazareth butter
- 70g flour
- 5 dl whole milk
- 3 endives, coarsely chopped
- 1 lemon
- Salt, pepper and nutmeg

Preparation:

Make a roux with the butter, flour and milk.

Grate 300g Brugge Rodenbach cheese and add to the roux. Take the pan off the heat. Season with the salt, pepper and nutmeg.

Marinate the coarsely chopped endive in lemon juice. Add to the roux.

Then add the strips of ham and the al dente macaroni.

Butter a baking dish and fill with the mixture.

Finally, scatter over the remaining 100g of grated Rodenbach cheese and place the baking dish in a preheated oven at 200°C and bake for +/- 10 minutes.

Bon appetit.

4 personen
Lunch
3

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