

Wild boar fillet with Belgian endives in Brugge d'Or sauce



Ingredienten:

- 20 g Bruges butter
- 2 wild boar fillets
- 4 pieces of red Belgian endives
- 1 bundle of small carrots
- 1/2 kg large mushrooms in slices
- A few branches of lemon thyme

- Sauce:
- 50 g Bruges butter
 - 50 g flour
 - 200 g Brugge d'Or
 - Pepper and salt
 - Nutmeg
 - ½ litre whole milk
 - Juice of 1/2 lemon

Preparation:

1. Make a roux of butter, flour, milk, chopped Brugge d'Or cheese, nutmeg, pepper, salt and lemon.
2. Halve the pieces of Belgian endives and put them in an oven dish and pour the sauce on top and leave to bake in the oven at 180°C for 30 minutes. Check with a fork whether the Belgian endives are done.
3. Cook the carrots al dente.
4. Sear the fillets in a pan. Season to taste and leave to heat up in the oven under a cover.
5. Bake the mushrooms in some butter and herbs, pepper and salt.
6. Serve the fillets with the Belgian endives, the sauce, carrots, mushrooms and a branch of lemon thyme.

4 personen
40 min
Main dish
2.5