

Cheese flowers with Brugge Old and Brugge Butter



Ingredienten:

Ingredients

Puff pastry

- 250 g of puff pastry
- flour for dusting
- Cream puff batter
- 100 g semi-skimmed milk
- 50 g butter
- 50 g flour
- 2 eggs
- salt

Cheese cream

- 150 g Brugge Old
- 150 g Brugge Butter
- 100 g whipping cream
- 1 tsp mustard
- salt and pepper to taste

Tomato tapenade

- 180 g sun-dried tomatoes
- 2 cloves of garlic
- 4 tbsp olive oil
- 1 tbsp lemon juice
- 10 g Brugge Old
- 2 tsp Italian herbs
- 2 tbsp pine nuts

Utensils

- Rolling pin
- Saucepan
- Piping bag + small nozzle
- Baking tray
- Baking paper
- Hand mixer
- Flower-shaped template
- Blender

Preparation:

Preparation

1. Preheat the oven to 180 °C.
2. Line a baking tray with baking paper.
3. Make a flower-shaped template in paper or cardboard.

Puff pastry

1. Roll the puff pastry out nice and thin on a cutting board dusted with flour.
2. Put the tray with the dough in the freezer.
3. Continue with the cream puff batter.

Cream puff batter

1. Whisk together the milk, butter and salt and bring to the boil on low heat.
2. Make sure the butter is dissolved before the milk boils.
3. Sift the flour and add it in 1 go when the milk is boiling.
4. Let it boil while whisking constantly with a wooden spoon until the batter is shiny and pulls away from the sides.
5. Remove the pan from the heat, put the dough in a bowl and leave to cool slightly.
6. Beat the eggs and gradually whisk through the dough using the mixer.
7. Spoon the batter into the piping bag with small nozzle.

Cheese cream

1. Whisk the butter and cheese.
2. Heat the whipping cream a little and gradually add it to the cheese cream.
3. Pour the cheese cream into a saucepan and heat under constant whisking on a very low heat until obtaining a smooth cream.
4. Sift and flavour with mustard, pepper and salt.
5. Spoon the cheese cream into a piping bag.

Tomato tapenade

Put all the ingredients in the blender and grind into a tapenade.

The longer you grind, the finer the structure. According to own preference.

Structure

1. Remove the puff pastry from the freezer.
2. Using the flower-shaped template, cut 3 flowers from the puff pastry.
3. Put them on a baking tray covered with baking paper.
4. Prick holes in the dough using a fork.
5. Spray a clean, thin edge of the cream puff batter on the flowers as the leaves.
6. Fry the flowers for about 20 minutes until tender and golden brown.
7. Leave to cool on a rack.
8. Fill the cooled cheese flowers with cheese cream.
9. Make a heart out of the tomato tapenade in the centre.
10. Garnish the cheese flowers with edible flowers.

See the video: <https://heelhollandbakt.omroepmax.nl/recepten/details/kaasbloemen/>

60 min
Appetizer
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Source URL: <https://www.bruggecheese.com/recipes/cheese-flowers-brugge-old-and-brugge-butter>