

Potato fritters with Brugge Old or Mature and spinach



Ingredienten:

- 300 g Brugge Oud or Brugge Belegen grated
- 600 g potatoes
- 5 eggs
- Dixmuda or Nazareth butter
- 200 g boiled ham in slices of +/- 0.5 cm
- 100 g smoked bacon in cubes
- 100 g young spinach
- 1 bundle of watercress
- 100 g mixed lettuce
- 3 Belgian endives
- vinaigrette
- pepper, salt and nutmeg

Preparation:

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1. Cook the potatoes in water with a pinch of salt
2. Mash the cooked potatoes with 3 egg yolks, nutmeg, pepper and salt.
3. Blanch the spinach, season with pepper and salt, mix half of the mashed potatoes with the spinach.
4. Mix the other half of the mash with 200 g grated Brugge Oud.
5. Butter an oven tray and 8 baking rings with a 7 cm diameter and 6 cm height.
6. Beat the eggs, season with pepper and salt
7. Cut circles out of the ham by means of the baking rings.
8. Fry the bacon

Building the stacks

Put the baking rings in the oven tray, then put in each baking ring in the order indicated below:

- 1 cm of spinach mash
- some grated Brugge Oud
- 1 slice of ham
- some bacon
- some cheese
- cheese mash
- beaten egg

Put the oven tray in a preheated oven at 180° and leave to bake for 15 min.

Finishing

Arrange on a plate and take the stack out of the ring, finish with mixed lettuce, Belgian endives, watercress and the vinaigrette.

