

Soup with 'Brugge Old'

Ingredienten:

1 litre of chicken stock

15 cl of top-fermented lager (e.g. Bruges Tripel, Hommelbeer, Ename or Leffe)

Vegetables : 1 leek, 1 carrot and 1 stick of green celery

150 gr cooked ham

200 gr. Brugge Old cheese

15 cl cream

Préparation:

Cut the vegetables small and simmer them in butter

Add the chicken stock and the beer and let it boil for about 30 minutes

Season with pepper and salt

Chop the ham and cheese in small blocks and put them in a soup-tureen together with the cream. Add the boiling stock.

Enjoy !

4 personen

45 min

Entrée

1.5

Source: <https://www.bruggefromage.be/recettes/soup-brugge-old>