

CROULY WHITE AND BLUE WITH MALMÉDY CHEESE



Type of dish :

Main courses

Categories :

Dairy and egg products and derivatives

Meat and cold cuts

Ingredients

- ✓ 4 slices of farm ham
- ✓ 3 potatoes
- ✓ 1 teaspoon of goose fat
- ✓ 1 teaspoon of lard
- ✓ 350 g Malmédy cheese
- ✓ 1 dl farm crème fraîche
- ✓ 1 teaspoon of flour
- ✓ 8 juniper berries
- ✓ 50 g fresh farm butter
- ✓ salt
- ✓ freshly ground pepper
- ✓ 1 small glass of pékèt liégeois (gin)

Preparation

Chicory braised with nutmeg and leeks, Brussels sprouts cooked in boiling water, pears in wine and cinnamon, potatoes "bachelor fashion".

Cook the various vegetables in butter and braise them. Set aside. Crush the juniper berries finely and mix in the Malmédy cheese. Mix together the berries, the cheese, the softened butter and the crème fraîche. Set aside.

Make a ham ring in a buttered ramekin.

Brown the piece of beef in the clarified butter, season with salt and pepper.

Glaze the vegetables with farm butter, add the pékèt and the cheese mixture, stir briskly.

Serve by presenting the beef in the centre of the plate, garnish with the ham ring filled with vegetables.

Le Relais du Crouly

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