



Belgium

BRUGGE OLD

Tradition and nostalgia were the factors leading to the creation of Brugge Old, which takes its name from the charming Belgian city. This cheese is left to ripen for twelve months to develop its delicious flavour and balanced texture. Very little salt is used in its production process to allow for natural ripening and its perfect mild yet complex flavour.



West Flanders

Belgium



250 g and 500 g portion

Brugge cheese is made in the Western province of Flanders, Belgium. Its capital city is Bruges, in a coastal region at the same altitude as the North Sea.

This means that the land in this region is very rich in salts and minerals. It is a flat area with rainy but mild weather.



THE GREAT CLASSIC FROM THE OLD BELGIAN CITY.

GLUTEN-FREE AND LOW IN SALT.
LOW IN LACTOSE.

History and production

Brugge Old was created in 1992 and its name comes from the time it is left to ripen. This long ripening process creates a very intense, flavoursome cheese with typical white spots or crystals inside. A pleasure for the senses thanks to the natural ripening of the cheese in the best conditions possible



Milcobel processes and sells the milk from 2,900 small milk farms in the area. Around 60 trucks collect the milk from each farm every day. More than 150,000 cows are milked every day to collect the amount of milk needed to produce the cheese.



City of Bruges, Belgium.

PAIRING

Accompany with: cherry jam or caramelised onion chutney.

Wine: dry white wine or mild red wine such as Beaujolais.

Beer: ideally with Rodenbach beer or a flavoured beer such as Kriek, Belgian Chimay beer.

Bread: country-style bread, raisin bread, walnut bread.



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Use

Brugge Old is a traditional Belgian cheese. It is extremely good for melting. It can be used to complete any dish and to provide a hint of flavour to your creations. It can be used every day, like in the examples shown.

TYPE OF CUT

HOT DISHES

COLD DISHES

Dices/Cubes



- Topping on pizzas or coca bread

- Pasta salad
- Cheese board
- Nibbles/ on cocktail sticks

Grated



- Au gratin on pizza, pasta or coca
- Bread Biscuits/ quiche
- Belgian soup with Brugge Old (see Recipe 3)

- Roast vegetable salad
- Shavings of Brugge Old with artichoke chips (see Recipe 2)

Slices



- Grilled canapé
- Hot sandwiches
- Pork cordon bleu with Brugge Old and ham (see Recipe 1)

- Canapés
- Sandwiches

In sauce



- Sauce for pasta salad

- Pasties
- Croquettes
- Fritters

RECIPES

INGREDIENTS

- 4 slices Brugge Old
- 2 slices boiled ham
- 4 slices pork loin, butterflied
- 1 egg
- 1 sprig of parsley
- 1 clove of garlic
- Breadcrumbs
- Sunflower oil
- Salt

| Very easy | 2 portions | Suitable for children |

PREPARATION

Assembly the loins by placing a slice of cheese and half a slice of ham inside each piece of meat. Press down around the edge, season the meat with salt and allow to rest for 5 minutes.

Blend the eggs in a blender with the parsley leaves, the peeled garlic and a pinch of salt. Coat the pork loins first in the egg mixture and then the breadcrumbs. Fry the loins in hot oil or paint with oil and bake in the oven at 250o until brown.

NOTES

Serve the pork cordon bleu with mashed potato or tomato salad.



PORK CORDON BLEU WITH BRUGGE OLD AND HAM

INGREDIENTS

- 50 g Brugge Old
- 50 g lemon zest
- 25 g sugar
- 2 artichokes
- Flour
- Oil for frying
- Salt

| Easy | 2 portions | Suitable for children |

PREPARATION

Slice the cheese into shavings using a potato peeler. Wash and chop the lemon with its peel, removing any seeds. Blend it with the sugar and cook over a medium heat until it becomes jam (106o). Allow to cool.

Remove the outer leaves of the artichokes and cut the heart into thin, even slices. Heat the oil over a medium heat, coat the slices in flour and fry until brown. They are ready when they no longer release bubbles into the oil.

NOTES

For the artichokes to remain crispy without burning, the oil should not be very hot.



SHAVINGS OF BRUGGE OLD WITH ARTICHOKE CHIPS

INGREDIENTS

- 80 g Brugge Viejo
- 100 g carrot
- 100 g courgette
- 100 g onion
- 20 g butter
- 50 ml beer
- 400 ml chicken stock
- 20 g croutons
- Salt

| Very easy | 2 portions | Suitable for children |

PREPARATION

Dice the cheese and the vegetables. Cook the vegetables in the butter with a pinch of salt in a covered pan over a medium heat, stirring occasionally, for 10 minutes. Add the beer to the vegetables and cook until it has reduced by half. Add the stock and allow to boil. Season with salt and pepper. Place the cheese and croutons in a bowl and add the hot soup.

NOTES

To make croutons at home, finely dice bread from the previous day, mix with olive oil or melted butter and bake in the oven at 170o for 10-12 minutes or until brown and crispy.



BELGIAN SOUP WITH DICED BRUGGE OLD AND CROUTONS

VIDEO OF THE RECIPES AVAILABLE ON OUR APP



AND ALSO AT www.iberconseil.es