Beemster cheese soup with a pesto twister



Ingredients

10

- 1.5 l vegetable stock
- 1 l cream
- 440 g mature Beemster cheese
- 100 g Bresc premium basil pesto
- 75 g flour
- 65 g butter
- 65 g Bresc Beemster garlic puree
- 10 sprigs salad pea
- 8 spring onions, stalks
- 5 sheets puff pastry
- salt and pepper

Used Bresc products



Bresc Dutch garlic Beemster garlic puree 450g

Preparation method

Use the flour and the butter to make a white roux, then add the vegetable stock. Add the cream and the garlic puree and allow to simmer gently for 10 minutes. Add the cheese and stir until smooth. Season with salt and pepper. Fold and turn the puff pastry and spread the pesto on it, then close the parcel with a second sheet of puff pastry. Leave the puff pastry to rest in the fridge for 1 hour. Roll it out a little, slice it into ribbons and then twist the ribbons. Bake in the oven at 180°C for 10 minutes. Spoon the soup into a soup bowl, sprinkle with the sliced spring onion and place the twisters on the edge of the bowl. Garnish with a sprig of salad pea