



Chicken crème de brie with spinach and penne with béchamel sauce



60 minutes



100 persons



Ingrediënten

- 100 Chicken crème de brie
- 6 kg penne
- 10 kg young spinach
- 9 l milk
- 1 kg roux
- 1 l cream
- Pepper & salt
- Nutmeg
- 200 g butter
- A dash olive oil

Bereiding

Cook the Chicken crème de Brie according to the instructions on the packet.

Boil the penne “al dente” in salted water with a dash of olive oil. Freshen the penne.

Boil the milk and add the roux and mix it in. Season with pepper, salt and nutmeg and finish with the cream.

Briefly sauté the young spinach in butter and season with pepper and salt. Mix the penne with the spinach.

Now add the béchamel sauce, mix well and season to taste.

Arrange the food on the plate and serve.

Finish with a few leaves of fresh spinach.

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