

Crudités of seasonal vegetables with a dip of Reypenaer VSOP

Crudité is a chic word for a snack that is often served in restaurants with an aperitif. Basically it consists of pieces of raw vegetables and forms a kind of cabbage salad. By this snack you can create countless variations of raw vegetables, but decide which vegetables are suitable for eating raw, otherwise blanch them very quickly in salted water.

Ingredients for about 4 persons:

- 12 green asparagus tips
- 8 radishes
- 6 bunch carrots
- 2 sticks of celery
- 12 thin slices of Reypenaer VSOP

Ingredients for the dip of Reypenaer VSOP:

- 2 dl cooking cream
- 125 g grated Reypenaer VSOP
- 3 tbs crème fraîche
- 3 sprigs of fresh thyme (chopped)
- a pinch of nutmeg
- freshly ground black pepper
- 'fleur de sel' French sea salt

Bring the cream and the chopped thyme to the boil. Allow to infuse, and then add the grated Reypenaer VSOP cheese little by little, stirring all the time. Keep stirring until the cheese has completely melted, then remove the pan from the heat. Season with pepper and salt and fold in the crème fraîche. Pour into pretty glass tumblers and place in the fridge to firm up. Wash and trim the vegetables and blanch the asparagus very briefly in salted water. Place the vegetables standing up in the dip, with slices of Reypenaer VSOP in between.

