



BAKED BRIE BENEDICT WITH POACHED EGGS



QimiQ VORTEILE

- Creamy indulgent taste with 100 % butter flavor
- Enhances the natural taste of added ingredients
- Acid and alcohol stable



30



leicht

ZUTATEN FÜR 8 PORTIONEN

- 4 EA** Brie Wheel 8oz, top removed
- 8 EA** Poached Egg, poached & chilled
- 4 OZ** Kaviar
- 16 OZ** Herb Butter Sauce
- 4 EA** Demi Baguette, Sliced & Toasted
- 8 EA** Schnittlauch, fein gehackt
- 2 OZ** Turbinado Sugar

HERB BUTTER SAUCE

0.25 Tasse(n)

- 0.5 EA** Schalotte(n), gehackt
- 1 EA** Knoblauchzehe(n), gehackt
- 1 EA** Bay Leaf

0.25 Tasse(n) Weisswein

- 1 EL** Apfelessig

1 Tasse(n) Butter, ungesalzen

- 1 EL** schwarzer Pfeffer
- 0.5 TL** Peterli, getrocknet
- 0.5 TL** italienische Gewürzmischung

ZUBEREITUNG

1. HERB BUTTER SAUCE

1) In a pan, add the QimiQ Sauce Base, Shallots, Garlic, Bay Leaf, White Wine, Apple Cider Vinegar – Cook on medium heat for 10 minutes.

2) Strain the liquid into a larger container – add the Butter and blend with an immersion blender – add the Pepper, Kosher Salt, Parsley & Italian Seasoning.

2. PLATING

1) Poach the egg till soft and place in the cooler till needed.

2) Cut the top of the Brie and add the Turbinado Sugar evenly – Brulee to golden brown.

3) Place two eggs on top of the Brie and top the eggs with the Herb Butter Sauce.

4) Sprinkle with the minced chive and top the eggs with one ounce of the caviar.