



# 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)** QimiQ Sahne-Basis
- 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** Petersilie, 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.