



# CREAMY CHAMPAGNE AND BRIE SAUCE

## QimiQ BENEFITS

- Sauce can be kept warm in a water bath without danger of breaking
- Smooth and creamy consistency in seconds
- Quick and easy preparation



15



easy

## INGREDIENTS FOR 10 PORTIONS

<b>500 g</b>	QimiQ Cream Base
<b>60 g</b>	Olive oil
<b>20 g</b>	Garlic, minced
<b>30 g</b>	Shallot(s), minced
<b>125 g</b>	Kalamata olives, drained
<b>100 g</b>	Dried tomatoes in oil, brunoise
<b>200 g</b>	Champagne
<b>300 g</b>	Cream brie, diced
<b>4 g</b>	Basil, finely chopped
	Salt
	White pepper

## METHOD

1. In a small sauce pot heat the oil. Once hot add the garlic, shallots, and cook for 2 minutes.
2. Add the kalamata olives, sundried tomatoes and cook for another 1 minute.
3. Deglaze with champagne and reduce for 1 minute.
4. Stir in the QimiQ Sauce Base and bring to a slight boil (210° F/100° C).
5. Once boiling add the brie, mix until well incorporated and fully melted. (If using an American brie rather than an imported, discard the rind).
6. Pull off heat once the cheese is incorporated. Toss in the basil and season to taste.