



BRIE EN CROUTE WITH CARAMEL APPLE FILLING



QimiQ BENEFITS

- Full taste with less fat content
- Pastry remains juicy and smooth
- Creamy indulgent taste with less fat
- Acid and alcohol stable



25



medium

INGREDIENTS FOR 10 PORTIONS

2 ea Neufchâtel Coeur de Bray

FOR THE CARAMEL APPLE FILLING

150 g QimiQ Cream Base
150 g Sugar
150 g Dry white wine
450 g Granny Smith apple(s), diced
75 g Sultanas, chopped
150 g Whole egg(s)
75 g Hazelnuts, grated
45 g Digestive biscuits, crumbled
15 g Lemon juice
25 g Calvados
2 g Cinnamon, ground
1 g Cardamom, ground

FOR THE BRICHOE PASTRY

60 g QimiQ Classic
390 g All purpose flour
35 g Sugar
10 g Dried yeast
7 g Salt
100 g Whole egg(s)
120 g Butter, unsalted

METHOD

1. For the filling: caramelize the sugar. Add the white wine and bring to the boil. Add the QimiQ Sauce Base and simmer until the mixture has a syrup-like consistency.
2. Add the apples and cook until tender. Remove from the heat. Add the rest of the ingredients and allow to cool.
3. For the Brioche pastry: mix the flour, sugar, yeast, and salt at low speed in a mixer with a paddle attachment until well combined. Add the eggs and QimiQ Classic and continue to mix at low speed to combine.
4. As soon as the dough starts to clump together, remove the paddle attachment and attach the dough hook. (There will still be unmixed egg and flour in the bowl). Continue to knead until the dough is firm and elastic.
5. Add the butter, a few pieces at a time and continue to mix at medium-low speed for 4 minutes.
6. Once all the butter has been added, increase the mixer speed to medium and mix for 4 minutes.
7. Allow the dough to proof for 45 minutes.
8. Roll out the pastry. Cut out two discs, one slightly larger than the Brie for the bottom and one a little larger for the top.
9. Place the cheese onto the bottom disc and pull the excess pastry up the side of the Brie.
10. Top the Brie with the chilled apple filling and cover with the second pastry disc. Push the pastry down the side of the Brie.
11. Cut a strip of the pastry wide enough to wrap around the side of the Brie. Brush the surface with the egg wash. Chill well

prior to baking.

12. Bake in a pre-heated oven at 190°C for approx. 20-25 minutes until golden brown. Allow to rest for approx. 5 minutes and serve.