



EGGS BENEDICT BRIE



QimiQ BENEFITS

- Quick and easy preparation
- Gratin, heat and microwave stable
- Creamy indulgent taste with 100 % butter flavour



25



medium

INGREDIENTS FOR 1 SERVINGS

500 ml	QimiQ Sauce Hollandaise
10	Egg(s)
40 ml	Vinegar
250 g	Cream brie
300 g	Quiche and tart dough
40 g	Sugar
20 g	Butter
100 ml	Pear juice
250 g	Pear(s), peeled, finely diced
0.5	Vanilla bean, scraped
	Salt and pepper

METHOD

1. Bring approx. 10 cm of water to the boil in a saucepan. Add the vinegar.
2. Crack open the eggs and slide them carefully into the simmering water. Poach the eggs for approx. 2.5-3 minutes (the egg yolks should be soft in the middle). Remove from the water using a draining spoon.
3. Wrap the cream brie in the quiche dough and bake in an oven at 200 °C for approx. 15 minutes until golden brown.
4. Caramelize the sugar with the butter and douse with the pear juice. Add the pear cubes and allow to simmer for a few minutes. Season to taste with the vanilla pulp, salt and pepper.
5. Pour the QimiQ Sauce Hollandaise into a saucepan and heat stirring continuously.
6. Arrange the poached egg and the pears onto the brie cake and cover with the QimiQ Sauce Hollandaise.
7. Garnish as required and serve.