



LA BONNE VIE BRIE GALETTE WITH PORT WINE AND STRAWBERRY SAUCE



QimiQ **BENEFITS**

- Creamy indulgent taste with less fat
- Quick and easy preparation



INGREDIENTS FOR 10 PORTIONS

250 g La Bonne Vie Triple Crème Brie

FOR THE DOUGH

50 g QimiQ Cream Base

250 g Flour

0.5 tsp Sugar

10 g Salt

100 g Butter, chilled

Egg(s), to brush

Sugar, to sprinkle

FOR THE STRAWBERRY SAUCE

100 g QimiQ Cream Base

80 g Butter

40 g Sugar

80 ml Port

250 g Strawberries

30 g Pistachios, chopped

20 g Golden raisins

METHOD

1. For the dough: place the flour, sugar and salt into a food processor. Add the cold butter. Add the QimiQ Sauce Base and knead to a smooth dough.
2. For the filling: caramelize the butter with the sugar. Add the port wine and simmer. Add the QimiQ Sauce Base and simmer until thick. Add the strawberries, pistacchios and raisins.
3. Roll out the dough. Place the La Bonne Vie Triple Crème Brie into the centre and fold in the sides. Brush with the egg and bake at 180 °C until golden brown.
4. Top the brie with the strawberry sauce and serve.