



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 simple preparation



15



easy

INGREDIENTS FOR 10 PORTIONS

500 g	QimiQ Sauce Base
60 g	Olive oil
20 g	Garlic, minced
30 g	Shallot(s), minced
125 g	Kalamata olives, drained
100 g	Dried tomatoes in oil, brunoise
200 g	Champagne
300 g	Cream brie, diced
4 g	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.