



RASPBERRY BRIE CREPE GRATIN WITH BLUEBERRY COMPOTE



QimiQ BENEFITS

- Pure indulgence with less fat
- Stable consistency
- Product will not continue to thicken and solidify when taken from heat
- Problem-free reheating possible
- Quick and simple preparation
- Reduces drying out on regeneration
- Oven baked dishes remain moist for longer
- Bake stable and freezer stable



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easy

INGREDIENTS FOR 1 INDIVIDUAL BAKING DISHES

FOR THE CREPE

- 50 g Whole egg(s)
- 170 g QimiQ Sauce Base
- 15 g Butter, melted
- 43 g Wheat flour
- 43 g Bread flour
- 50 g St. Pellegrino Sparkling Mineral Water

FOR THE RASPBERRY FILLING

- 100 g QimiQ Classic, room temperature
- 175 g Lillé Brie
- 35 g Vermont creme fraiche
- 5 g Lemon juice
- 2 g Salt
- 30 g Sugar
- 30 g Boiron Raspberry Puree
- 100 g Raspberries, frozen

FOR THE CUSTARD

- 90 g Whole egg(s)
- 22 g Sugar
- 2 g Cinnamon
- 2 g Cardamom
- 170 g QimiQ Sauce Base
- 3 g Nielsen-Massey Bourbon Vanilla Paste

FOR THE BLUEBERRY COMPOTE

- 250 g Blueberries
- 100 g Sugar
- 10 g Lemon juice
- 3 g Nielsen-Massey Bourbon Vanilla Paste

METHOD

1. For the crepe: In a bowl, whisk the eggs, QimiQ Sauce Base, melted butter and sparkling water. Slowly whisk the dry into the wet ingredients. Once the batter is smooth, stir in the sparkling water and let the batter sit for 15 minutes.
2. To make the crepes, use a medium-size nonstick pan, brushed with butter. Ladle just enough batter to cover the bottom of the pan. Rotate the pan until the batter is even, and starting to set. Let the crepes cook on one side until tiny bubbles appear on the surface of the pancake. Using a spoon or small spatula, lift the edges and flip, cooking the second side for fifteen seconds. Slide the crepe onto a plate to cool.

3. For the raspberry filling: Blend the QimiQ Classic, brie, creme fraiche, lemon juice, salt, sugar and raspberry puree with immersion blender until smooth. Then fold in the whole frozen raspberries.
4. For the custard: Blend the whole eggs, sugar, cinnamon, cardamon, QimiQ Sauce Base and vanilla with a immersion blender till smooth.
5. For the blueberry compote: In a small sauce pot mix the washed blueberries with sugar and lemon juice. Place mixture on stove and bring to a boil, after 1 minute add vanilla, set aside to chill.
6. Preheat the oven to 350° F/175° C.
7. Place the raspberry filling in the middle of each crepe and roll seam side down, refrigerate till needed.
8. Layer crepes in a greased casserole dish, in a shingle style fashion cut side up. Pour custard over crepes making sure to fill all the space between. Cover with foil, place in oven and bake for 35 minutes. Remove foil and continue to bake until desired color is achieved.
9. Remove from oven and serve with warm blueberry compote and fresh raspberries.