



# EGGS BENEDICT BRIE



## QimiQ BENEFITS

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



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 pod(s), 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 400 °F for approx. 15 minutes.
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.