



# 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 Sauce Base

**250 g** AP 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 Sauce Base

**80 g** Butter

**40 g** Sugar

**80 ml** Port

**250 g** Strawberries

**30 g** Pistachios, minced

**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, pistachios and raisins.
3. Roll out the dough. Place the La Bonne Vie Triple Crème Brie into the center and fold in the sides. Brush with the egg and bake at 350 °F until golden brown.
4. Top the brie with the strawberry sauce and serve.