



BAKED BRIE BENEDICT WITH POACHED EGGS



QimiQ BENEFITS

- Creamy indulgent taste with 100 % butter flavor
- Enhances the natural taste of added ingredients
- Acid and alcohol stable



30



easy

INGREDIENTS FOR 8 PORTIONS

- 4 EA** Brie Wheel 8oz, top removed
- 8 EA** Poached Egg, poached & chilled
- 4 OZ** Caviar
- 16 OZ** Herb Butter Sauce
- 4 EA** Demi Baguette, Sliced & Toasted
- 8 EA** Chives, finely chopped
- 2 OZ** Turbinado Sugar

HERB BUTTER SAUCE

- 0.25 cup(s)** QimiQ Sauce Base
- 0.5 EA** Shallot(s), minced
- 1 EA** Garlic clove(s), minced
- 1 EA** Bay Leaf
- 0.25 cup(s)** White wine
- 1 tbsp** Apple cider vinegar
- 1 cup(s)** Butter, unsalted
- 1 tbsp** Black pepper
- 0.5 tsp** Parsley, dried
- 0.5 tsp** Italian seasoning

METHOD

1. HERB BUTTER SAUCE

- 1) In a pan, add the QimiQ Sauce Base, Shallots, Garlic, Bay Leaf, White Wine, Apple Cider Vinegar – Cook on medium heat for 10 minutes.
- 2) Strain the liquid into a larger container – add the Butter and blend with an immersion blender – add the Pepper, Kosher Salt, Parsley & Italian Seasoning.

2. PLATING

- 1) Poach the egg till soft and place in the cooler till needed.
- 2) Cut the top of the Brie and add the Turbinado Sugar evenly – Brulee to golden brown.
- 3) Place two eggs on top of the Brie and top the eggs with the Herb Butter Sauce.
- 4) Sprinkle with the minced chive and top the eggs with one ounce of the caviar.