



MEDITERRANEAN STUFFED BRIE



QimiQ BENEFITS

- Reduces discoloration
- All natural, contains no preservatives, additives or emulsifiers
- Firmer and more stable fillings
- Quick and simple preparation



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easy

INGREDIENTS FOR 10 PORTIONS

1 pcs	Wheel of Brie, 1 kg
200 g	QimiQ Classic, room temperature
150 g	Mascarpone
5 g	Salt
0.3 g	Black pepper, ground
3 g	Garlic, squeezed
7 ml	Olive oil
2 ml	Balsamic vinegar
140 g	Dried tomatoes, crushed
75 g	Black olives, crushed
35 g	Green onion(s), crushed

METHOD

1. Cut the brie vertically in half and wrap the bottom half in acetate to hold in the filling. Cover and put to one side.
2. Place the QimiQ Classic in a mixer and whisk smooth. Add the mascarpone and continue to whisk until smooth.
3. Add the salt, pepper, garlic, oil, vinegar, tomatoes, olives and scallions and mix well. Chill for approx. 15 minutes.
4. Spread the mixture over the bottom half of the brie encircled in acetate and sandwich together with the second half of brie. Ensure that no airpockets have formed.
5. Wrap the wheel in plastic film and chill for at least 24 hours.
6. Carefully slice into wedges with a good serrated knife (to ensure that the filling does not bulge out of the cheese wheel).