

Crafted  
*Passion.*  
by Gérard Dubois



# FRUITS, NUTS & TRUFFLED BRIE

## Recipes

### Parsley Sable Dough

|       |                 |
|-------|-----------------|
| 400 g | bread flour     |
| 700 g | cake flour      |
| 600 g | soft butter     |
| 120 g | icing sugar     |
| 5 g   | chopped parsley |
| 3 g   | black pepper    |
| 20 g  | salt            |
| 30 g  | egg whites      |
| 120 g | whole eggs      |

Mix all the ingredients well except the flour. Sieve the flour and add slowly to the mixture by hand. Refrigerate overnight before using.

### Brie Cheese Filling

50 g sliced Brie

### Truffle-Brie Cheese Topping

50 g Brie  
30 g pureed truffles

Blend the ingredients until smooth.

### Port Wine Glaze

120 g port wine  
40 g honey  
1 rosemary sprig  
120 g chicken stock  
5 g arrowroot powder mixed in a little water  
20 g red wine vinegar  
salt, pepper to taste

Place the port wine, honey, rosemary, chicken stock and red wine vinegar in a pot and bring to a boil. Simmer until reduced to 60 ml, add the wet arrowroot and simmer for 2 minutes.

### Garnish

Dried fruit, pine nuts, pearl grapes.

