

Cooking with Blue Brie French cheese / Tesco.

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TESCO

COOKING WITH

BLUE BRIE

FRENCH CHEESE



Tesco French Blue Brie is a full fat French Blue Brie made with cows' milk. The pure white rind conceals an ivory coloured cheese interspersed with pockets of blue that give the cheese its characteristic flavour.

Tesco French Blue Brie has a creamy, smooth and very soft, spreadable texture, with a tangy traditional blue flavour.

In terms of eating, French Blue Brie can be enjoyed on all occasions, as a snack or featured on your cheeseboard. It is especially tasty when eaten on a slice of fresh crusty bread or with water biscuits.

Finally, to complement French Blue Brie, why not try serving it with the following wines: Beaujolais, Pouilly Fuisse or a Claret.

BLUE BRIE CHOUX

SERVES: 4 - 6 (16-18 BUNS)
Cooking Time: 20 minutes
Cooking Temp: 200°C/400°F/Gas Mark 6

INGREDIENTS

150ml (5 fl oz) Water
60g (2½ oz) Butter
75g (3 oz) Plain Flour
2 Size 5 Eggs, lightly beaten
1 x 10ml sp (1 x dsp) Chives, finely chopped
75g (3 oz) French Blue Brie, cut into 18 cubes

METHOD

1. In a saucepan melt the butter in the water and bring to boil. Remove from heat, add the flour all at once and quickly beat until a ball forms. Allow to cool.
2. Gradually beat in the egg, little by little and then the chives.
3. Transfer the mixture to a piping bag fitted with a 13mm (½") plain piping nozzle and pipe in small spirals onto a greased or non-stick baking sheet.
4. Push one cube of Blue Brie into the centre of each spiral and cook in the centre of a pre-heated oven for 20 minutes.

Serve straight from the oven while crisp.

SEAFOOD AND BLUE BRIE CRUMBLE

SERVES: 6
Cooking Time: 40-45 minutes
Cooking Temp: 190°C/375°F/Gas Mark 5

INGREDIENTS


6 Fresh Skinless Cod or Haddock Fillets, cut into large cubes
225g (8 oz) Cooked Fresh Prawns
50g (2 oz) Butter
50g (2 oz) Plain Flour
600ml (1 pint) Milk
1 Bay Leaf
½ x 5ml sp (½ tsp) Grated Lemon Rind
Juice of ½ Lemon
Salt and Freshly Ground Black Pepper
½ x Tesco Ciabatta Loaf, cut into 1cm (½") cubes
150g (5 oz) French Blue Brie, cubed

METHOD

1. Place the fish in a large ovenproof dish and scatter over the prawns.
2. Melt the butter in a saucepan, add the flour and cook gently for one minute. Remove from heat and add the milk and bay leaf, stir until blended. Return to heat and stir continuously until sauce thickens and bubbles. Remove from heat, add seasoning, lemon rind and lemon juice.
3. Remove the bay leaf. Pour the sauce over the fish, scatter the cubes of bread over the sauce. Then top with the cubes of Blue Brie.
4. Cook in the centre of a preheated oven for 40-45 minutes until the topping is golden brown and bubbling.

Alternatively, replace the fish and prawns with leeks. Leeks to be cut in half lengthways and boiled for 5-8 minutes until tender. Make up sauce in method 2 (NB: Use ½pt Milk and ½pt Reserved Leek Stock). Pour sauce over leeks, add bread and Blue Brie as method 3. Cook for 25 minutes.





SWEET NECTARINE AND BLUE BRIE TART

SERVES: 6

Cooking Time: 40 minutes

Cooking Temp: 200°C/400°F/Gas Mark 6

INGREDIENTS

PASTRY

125g (4oz) Plain Flour

1/2 x 5ml (1/2 tsp) Ground Cinnamon

65g (2 1/2 oz) Butter

40g (1 1/2 oz) Caster Sugar

1 Size 3 Egg, lightly beaten with

1 x 15ml sp (1 tbsp) Cold Water.

FILLING

125g (4oz) French Blue Brie, thinly sliced

4 Nectarines, ripe but firm, sliced

Squeeze of Lemon Juice

2 x 15ml sp (2 tbsp) Tesco Pure Clear Honey

METHOD

1. To make pastry, sift flour, cinnamon and rub in butter. Add sugar and mix well. Bind with the eggs and water and knead lightly. Allow the pastry to rest in the fridge for 30 minutes.
2. Grease an 20cm (8") loose bottom, metal flan tin, roll out the pastry and line the tin.
3. Place slices of Blue Brie to cover the pastry.
4. Arrange the nectarine slices over the cheese, brush with lemon juice then drizzle the honey over the fruit. Place in a preheated oven and bake for 40 minutes.
5. Remove from the oven and allow to settle for at least 15 minutes before serving.

*Delicious served with
Tesco Vanilla
Ice Cream.*



WALDORF SALAD WITH BLUE BRIE DRESSING

SERVES: 6-8

INGREDIENTS

1 Head of Celery, washed and sliced

2 Red Skinned Dessert Apples, cored
and cubed but not peeled

125g (4oz) Radishes, washed and quartered

100g (3 1/2 oz) Shelled Walnut Pieces

Juice of 1/2 Lemon

150ml (5 fl oz) Plain Low Fat Yogurt

2 x 15ml (2tbsp) Mayonnaise

150g (5 oz) French Blue Brie

Freshly Ground Black Pepper

METHOD

1. In a mixing bowl, combine the celery, apples, radishes, walnuts and lemon juice.
2. Place the yogurt, mayonnaise, Blue Brie and pepper into a blender or food processor and blend until smooth.
3. Pour the sauce over the salad and toss lightly until well mixed. Transfer to a serving bowl.

*Delicious on its own with some
warm crusty bread or as an
accompaniment to cold meat.*

**All lines subject to availability.
Some lines in larger stores only.**

