

Founder's Anniversary Reserve Breakfast Tea Paired with Vegetable Salad Wrap with Creamy Avocado Mousseline



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- Sub Category Name
Combo

- Recipe Source Name
Afternoon tea for the 21st Century - UAE

Ingredients

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- Tortilla bread 2 pc
- Zucchini green 50gm
- Mushroom button 50gm
- Babe corn 25gm
- Bell pepper red 20gm
- Bell pepper yellow 20gm
- Bell pepper green 20gm
- Cheddar cheese sauce 20ml
- Cajun spice 10gm
- Avocado fresh 50gm
- Sour cream 10ml
- Sale to taste
- Pepper 1 gm
- Micro herbs 1 gm
- Cilantro leaves 2gm
- Olive oil 2ml
- Bamboo shoot 1gm



Methods and Directions

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- Julienne all the vegetables marinate with salt, pepper, Cajun spice and olive oil.
- Sauté in a pan and cook until soft and check seasoning, add cheese sauce and cilantro remove from heat.
- Mash the avocado with salt and pepper and lemon juice then make a sieve to fine a mousseline
- Spread the avocado puree on tortilla arrange sauté vegetable with pieces of avocado and make a tight wrap and seared to golden brown.
- Serve warm wrap with guacamole, drop of sour cream and cheese sauce
- Garnish with micro herbs and bamboo shoot

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