



## MOO HONG PUFF



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 Noppadon Chainart Krairat Jeeranon

The beautiful, idyllic and family-friendly island retreat Swissôtel Resort Phuket is a stone's throw off Kamala Beach. Delight in fabulous food from around the world at Swissôtel Resort Phuket's restaurant and bar, with a wide range of local and international dishes and drinks.

Represented by Krairat Jeeranon & Noppadon Chainart.

- Sub Category Name  
Combo  
Main Courses
- Recipe Source Name  
Real High Tea 2014/15 Volume 1

### Ingredients

#### MOO HONG PUFF

##### Puff Pastry

- 650g bread flour
- 60g butter
- 10g salt
- 260ml water

##### Moo Hong

- 200g pork tenderloin
- 30g sugar
- 10g black soy sauce



- 1 cinnamon stick
- 2 star anises

## Methods and Directions

### MOO HONG PUFF

#### Puff Pastry

- Mix 650g bread flour into a workable dough.
- Mix the remaining ingredients to a second workable dough.
- Incorporate the first dough into the second and give one book fold. Rest in fridge for 20 minutes.
- Repeat another book fold and two single folds, resting between each turn.
- Roll out to a 5mm thickness, dock and rest for 20 minutes.
- Cut into 6cm circles and bake at 210°C until golden.

#### Moo Hong

- Heat the pan till hot, put cinnamon stick and star anise in pan till the flavours are extracted.
- Place the pork tenderloin in the pan and stir occasionally until the meat is thoroughly cooked.
- Add sugar and black soy sauce to taste and take off heat.

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