

CARAMALISED BRIE CHEESE MILLE-FEUILLE, WITH CREAMY AVACADO AND CONFIT TOMATO



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Saw Aung Kyaw Khaing



Andreas Andersson

Shangri-La Hotel Dubai offers you life at its best. Located in the heart of Dubai the hotel with its stunning view also opens its door to some of the finest 5-star dining options in the city. Andreas Andersson & Saw Aung Kyaw Khaing .



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

Ingredients

CARAMALISED BRIE CHEESE MILLE-FEUILLE, WITH CREAMY AVACADO AND CONFIT TOMATO

- 30g brie cheese
- 15g Melba toast
- 30ml avocado
- 15ml cream, whipped
- 15g tomato datterino
- 2g mix cress
- 20ml olive oil
- Salt & pepper, to taste

Methods and Directions



CARAMALISED BRIE CHEESE MILLE-FEUILLE, WITH CREAMY AVACADO AND CONFIT TOMATO

- Cut and trim brie cheese as required and caramalise.
- To make the Melba toast thinly slice a loaf of whole wheat bread.
- Blend together the avocado and whipped cream to make the mousse.
- Check the seasoning.
- Cook the tomato in olive oil to make confit.

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