

CEYLON CINNAMON SPICE TEA AND RED QUINOA SERVED WITH NUTMEG QUICHE



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Goh Ti Cheong



Yuliyaty binti Marijio

Punctuate the serenity of Shangri-La KL with a stop at the Lemon Garden Cafe to experience modern Malaysian, Indian, Chinese and Italian cuisines. Watch your food prepared live by their talented chefs in sparkling open-kitchens. Represented by Yuliyaty binti Marijio & Goh Ti Cheong.

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

Used Teas



t-Series Ceylon
Cinnamon Spice Tea

Ingredients



CEYLON CINNAMON SPICE TEA AND RED QUINOA SERVED WITH NUTMEG QUICHE

- 100g red quinoa
- 5g salt
- 15g sugar
- 4 bags Dilmah Ceylon Cinnamon Spice Tea

Nutmeg Quiche

- 200g unsalted butter
- 50ml ice water
- 100g all-purpose flour
- 10g salt
- 30g nutmeg powder
- 2 egg yolks
- 2 whole eggs
- 300ml milk
- 100ml cream

Methods and Directions

CEYLON CINNAMON SPICE TEA AND RED QUINOA SERVED WITH NUTMEG QUICHE

- Boil a pot of water with salt and sugar then add in red quinoa and cook for 30 minutes.
- At the end of 30 minutes add in Cinnamon Spice Tea. Simmer for another 10 minutes and allow to cool.

Nutmeg Quiche

- Mix butter, flour and add water well together to form a dough and then put aside to rest for 30 minutes.
- Bring milk, nutmeg and cream to the boil and pour in the beaten egg. Stir well, cool and set aside.
- After resting the dough, mould it to the desired shape and bake at 160°C until cooked through.
- Add in the nutmeg mixture and bake till it turns the desired colour and serve.