

OTAK OTAK MILLE FEUILLE



0 made it | 0 reviews



Junvy Rigor De La Torre



Suzana Usuldd

Situated on the mystical island of Langkawi, the Datai Langkawi enjoys the embrace of the lush rainforest and offers stunning views of the breathtaking Andaman Sea. Rekindle your spirit and reignite your soul in this serene natural haven. And their afternoon tea is an absolute must-have if you are staying in the island. Represented by Suzana Usulddin & Junvy Rigor De La Torre.

- Sub Category Name
Combo
Appetisers
- Recipe Source Name
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Ingredients

OTAK OTAK MILLE FEUILLE

Otak Otak Mousse

- 100g prawn
- 100g fish
- 5g turmeric
- 2 lime leaves
- 5 green chillies
- 5g ginger flower
- 2 pcs lemongrass
- 2 tbsp coconut milk
- 5g salt



- 1g pepper
- 5g sugar
- 1 tbsp oil

Coconut Lemongrass Gelee

- 500ml coconut milk
- 1 lime juice
- 2 limes, zest
- 5g salt
- 12g gelatin powder

Sambal Udang Kelapa

- 1 clove garlic
- 200g whole dried red chilli
- 2 onions
- 100g prawns
- 5g salt
- 5g sugar
- 300g freshly grated coconut

Methods and Directions

OTAK OTAK MILLE FEUILLE

Otak Otak Mousse

- Purée the fish and prawns to a fine paste.
- In a pan heat oil and add turmeric, lime leaves, green chilli, ginger flower, lemongrass, pepper and sugar.
- To this mixture add the fish & prawn purée. Then add the coconut milk and cook thoroughly until all the liquid has evaporated and a thick mass is formed.
- Allow to cool thoroughly as the flavours become more pronounced.

Coconut Lemongrass Gelee

- Boil coconut milk with lemon zest and lemon juice. Take care to ensure that the coconut milk doesn't split.
- Bloom gelatin on the side. Mix the bloomed gelatin with the hot coconut milk and mix well until completely dissolved. Allow to cool thoroughly.

Sambal Udang Kelapa



- Roast the dried red chilli. Once roasted, cool and deseed to reduce the pungency.
- Cook the prawn with oil in a saucepan. Cool.
- Once cooled take all the ingredients – the cooked prawns, garlic, onion, chilli, salt, sugar and freshly grated coconut, and blend well until it becomes a paste

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