

PORT WINE ONION FOIE GRAS QUICHE



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Tommy Li



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From fine dining to casual fare, City of Dreams offers delectable cuisine to satisfy every taste and occasion. With an exciting range of restaurants, cafés and bars featuring some of the region's most creative chefs, this is the place to tantalise your taste buds. Represented by Tommy Li & Helena He.

- Sub Category Name
Combo
Desserts
- Recipe Source Name
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Ingredients

PORT WINE ONION FOIE GRAS QUICHE

Port Wine Onion

- 50ml Port wine
- 250g onion
- 2g salt
- 20g sugar

Foie Gras Quiche Filling

- 150g cream
- 200ml milk
- 250g egg



- 300g foie gras
- 3g salt
- 2g pepper
- 1g nutmeg powder
- Puff Pastry for tart dough

Methods and Directions

PORT WINE ONION FOIE GRAS QUICHE

Port Wine Onion

- Pan fry onions and then add Port wine, salt and sugar.

Foie Gras Quiche Filling

- Mix all ingredients together then mix with Port wine onion preparation and put in tart shell. Bake for 10 minutes at 240°C

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