

## SAGRES PASTEIS



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Olivier Foucke



Bruno Santos

The luxurious Westin Macau presents a fusion of local hospitality and global flavours. Represented by Bruno Santos & Olivier Foucke.

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

### Used Teas



t-Series The First  
Ceylon Souchong

### Ingredients

**SAGRES PASTEIS**  
**Cod Brandade**



- 140g universal salted cod fish
- 120g potato Idaho
- 4 cloves garlic
- 2 bay leaves
- 40ml milk
- 12g Dilmah The First Ceylon Souchong Tea
- ½ bunches parsley
- 1 tsp salt
- Black pepper, crushed

### **White Bean Emulsion**

- 150g dry white beans
- 2 bay leaves
- 1 clove garlic
- 2 bunch thyme
- 1 white onion
- Salt
- Pepper
- 150ml Portuguese extra virgin olive oil

### **Onion Confit**

- 4 large white onions
- 20g butter
- 40cl Sagres Blonde beer
- 10cl young port wine
- 50g sugar

## **Methods and Directions**

### **SAGRES PASTEIS**

#### **Cod Brandade**

- Place the salted cod in a large bowl and clean under running water for thirty minutes.
- Remove excess water and pour boiling water over the fish. Let it cool, then cover and keep in the fridge overnight.
- Peel the potato and roughly dice.
- Peel the garlic and remove the center stem.
- Remove skin and bones from the cod fish, drain out excess water, chop roughly to julienne size.
- Add the ¾ milk, potato, bay leaves, garlic and cod to a saucepan. Bring to fast boil, cover and simmer till mash.
- Add the remaining ¼ of milk to a pot, Bring to boil. Remove from heat add “The First Ceylon



Souchong” tea. Infuse for 8 minutes, strain and keep milk tea warm.

- When potato is cooked use the masher to purée the brandade. Add milk tea to brandade and dry over low heat till thick in consistency.
- Cool down, add chopped parsley and check seasoning.
- Use mould to required shape. Keep in fridge till deep-frying.

### **White Bean Emulsion**

- Soak the Beans in water overnight.
- Peel the onion and garlic, chop roughly.
- Trim and tie the thyme, add to the drained white beans with onion, garlic and bay leaves.
- Cover with water to double and cook on low fire till overcooked.
- Strain the beans, reserve some cooking liquid.
- Remove the bay leaves and thyme bunch.
- Blend till smooth runny paste (if thick, add cooking water).
- Dry the beans soup to obtain a thick consistency. Cool down.
- Emulsify with Portuguese extra virgin olive oil. Check seasoning.

### **Onion Confit**

- Peel and slice the onion.
- Sweat the onion till translucent and add sugar, port wine and the beer.
- Cook on slow fire for 1 ½ hours.