

“RA” CRISPY SNAP ROLL



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Noppadon Chainart



Krairat Jeeranon

The beautiful, idyllic and family-friendly island retreat Swissôtel Resort Phuket is a stone’s throw off Kamala Beach. Delight in fabulous food from around the world at Swissôtel Resort Phuket’s restaurant and bar, with a wide range of local and international dishes and drinks. Represented by Krairat Jeeranon & Noppadon Chainart.



- Sub Category Name

Food

Savory

- Recipe Source Name

Real High Tea 2014/15 Volume 1

Ingredients

“RA” CRISPY SNAP ROLL

Snap Roll

- 100g all-purpose flour
- 100g honey
- 5g salt
- 3 eggs

Vanilla Ceylon Cream

- 1000ml fresh milk
- 250g sugar
- 4 egg yolk



- 2 egg whites
- 100g cornflour
- 30g Dilmah Vanilla Ceylon Tea

Methods and Directions

“RA” CRISPY SNAP ROLL

Snap Roll

- Preheat non-stick pan to 180°C.
- Very gently, mix all the ingredients together.
- Place the flour mix in the pan till golden in colour.
- Set aside to cool down.

Vanilla Ceylon Cream

- Boil milk with Vanilla Ceylon Tea to 80°C.
- Strain out the tea leaves.
- Mix egg yolk, whole egg, cornflour together and pour milk.
- Stir till creamy.

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