

GOAT MEAT BRIOCHE



0 made it | 0 reviews



Discover the treasures of Khao Lak at one of Marriott Thailand's flagship properties, the JW Marriott Khao Lak Resort and Spa, recipient of the 2010 Condé Nast World's Top New Hotels award. Represented by Warud Wacharapunyanoon & Narubet ChaoPanich.

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

Used Teas



t-Series Ceylon
Cinnamon Spice Tea

Ingredients

GOAT MEAT BRIOCHE

Slow Cooked Goat Meat

- 500g goat meat
- 100g onion
- 150g carrot
- 30g celery
- 20g tomato paste
- 1 tsp balsamic
- 1 tsp brown sugar
- Water

Avocado Purée

- 25g avocado
- 3ml lemon juice

Truffle Mayonnaise

- 25g mayonnaise
- Black truffle paste

Chanterelle Mushroom Powder

- 50g fresh Chanterelle mushrooms

Black Olive Powder

- 50g black olives

Goat Cheese Spread

- 50g goat cheese
- 10g fresh mint leaves (finely chopped)
- 15g fresh black truffles as garnish

Cinnamon Brioche Bread

- 500g bread flour
- 50ml milk
- 4 eggs
- 15g dry yeast
- 10g salt
- 60g sugar
- 150g butter
- 50ml fresh milk

- 100ml Dilmah Ceylon Cinnamon Spice Tea

Methods and Directions

GOAT MEAT BRIOCHE

Slow Cooked Goat Meat

- Heat the goat meat in a casserole dish over medium heat until you smell the cooked meat.
- Add onion, carrot and celery to the casserole and cook until the vegetables have softened. Add water till it covers the meat and cook in an oven at 120°C for 6 hours.

Avocado Purée

- Mix the two ingredients into a purée.

Truffle Mayonnaise

- Mix both ingredients together.

Chanterelle Mushroom Powder

- Dry the mushrooms in an oven on low temperature and grind to a fine powder.

Black Olive Powder

- Dry olives in an oven at low temperature and grind to a fine powder

Goat Cheese Spread

- Mix both ingredients together.

Cinnamon Brioche Bread

- Mix all the ingredients to a soft moist dough.
- Cover and leave it to prove till the dough has doubled in size.
- Punch holes in the dough, knead very lightly for just a few minutes.
- Cover and store in a fridge and prove till it has doubled in size once more.
- Preheat the oven to about 200°C.
- Place the dough in a lined or grease baking tin and glaze with egg wash.
- Bake till golden and cooked through.

