

PARMESAN CROISSANT WITH GAROUPA BRANDADE



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 Charoenchai Kamwong Channarong Hongsatan

A luxurious abode featuring traditional Thai architecture, hand-painted silk ceilings, a grand lobby and glorious gardens, the Four Seasons Hotel Bangkok located at the heart of the city is a rare combination of convenience and opulence. Represented by Channarong Hongsatan & Charoenchai Kamwong.

- Sub Category Name

Food

Savory

- Recipe Source Name

Real High Tea 2014/15 Volume 1

Ingredients

PARMESAN CROISSANT WITH GAROUPA BRANDADE

Garoupa Brandade

- 300g steamed Garoupa
- 300ml whipping cream
- 100g cooked potato
- 10 cloves fresh garlic
- 100ml olive oil
- Salt and pepper, to taste
- 300g Garoupa Brandade
- 5 mini cheese croissants
- 10 rocket leaves
- 20g salmon roe

Methods and Directions

PARMESAN CROISSANT WITH GAROUPA BRANDADE

Garoupa Brandade

- Shred the steamed Garoupa and place aside.
- Boil the potatoes until tender and strain before mashing until smooth.
- Finely chop the garlic and add to the potato mixture.
- In a heavy saucepan and over low heat, add the mashed potatoes, before adding the whipping cream and shredded Garoupa.
- Add olive oil and season to taste.
- Slice the croissant in half making sure the two pieces are still connected.
- Place the rocket leaves inside the croissant.
- Using a piping bag, add the Garoupa Branade on top of the rocket leaves.
- Garnish on top with salmon roe.