

“CROQUE MADAME” REVISITED



0 made it | 0 reviews



Kamonwan Juntarasate



Napawan Phourkan



A tropical retreat by the magnificent River of Kings, Shangri-La Hotel Bangkok is as relaxing and unwinding as gliding down the Chao Phraya River. This gorgeous hotel boasts the Salathip Restaurant, where you settle into a traditional Thai teak pavilion and watch graceful Thai dancers perform while enjoying cuisine prepared with fragrant spices. Represented by Reinolf Moessl & Wilai Tangprasertsuk.

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

Ingredients

“CROQUE MADAME” REVISITED

- 20g brioche bread
- 5g butter
- 5g flour
- 2 quail eggs
- 5g Gruyere cheese
- Pinch of nutmeg
- Pinch of cinnamon
- 5g smoked pork belly
- 100ml milk



Methods and Directions

“CROQUE MADAME” REVISITED

- Slice the brioche bread to 3mm slices.
- Make a Béchamel sauce by heating the flour and the butter together. Add the milk and cook till you have a thick sauce. Incorporate the Gruyere cheese to the mixture.
- Slice the pork belly really thin and cook between 2 trays in the oven at 150°C for 5 minutes.
- Cover one slice of brioche bread with the sauce Mornay, add 1 raw quail egg yolk and cover with another slice of brioche bread.
- Ring it at an 80mm diameter and cook on both sides in clarified butter. Cook 1 quail egg sunny side up and top the sandwich with it.

ALL RIGHTS RESERVED © 2026 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From
teainspired.com/dilmah-recipes 18/02/2026