

SMOKED SALMON WITH KORAJ CREAM CHEESE MILLE FEUILLE



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Wilai Tangpraser



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

Used Teas



t-Series The First
Ceylon Souchong



Ingredients

SMOKED SALMON WITH KORAJ CREAM CHEESE MILLE FEUILLE

Smoked Salmon

- 600g Norwegian salmon fillet
- 30g Dilmah The First Ceylon Souchong Tea

Smoked Koraj cream Cheese

- 100g cream cheese (from Koraji)
- 20g Dilmah The First Ceylon Souchong Tea

Focaccia

- 200g bread flour
- 150ml water
- 2g fresh yeast
- 3g sea salt
- 25g bread flour for dusting

Mille Feuille

- 10g salmon roe
- 4 edible flowers from the Royal Project
- 4 portions micro greens from the Royal Project
- Salt and pepper to taste

Methods and Directions

SMOKED SALMON WITH KORAJ CREAM CHEESE MILLE FEUILLE

Smoked Salmon

- To smoke the salmon, first dry the salmon by either using an oven or an industrial smoker. (Dried at 23°C for 5 hours.)
- Heat some coals and place on a deep tray and scatter 30g of Ceylon Souchong tea leaves over it.
- Insert a rack into the tray for the salmon to lie on so that it is not touching the coals.
- Put the salmon on the rack and cover with a stainless steel tray for one hour.
- Remove tray and take out the salmon.
- Place the salmon on a tray, wrap with cling-film and place in the freezer.

Smoked Koraj cream Cheese



- To cold smoke the cream cheese, heat some coals and place on a deep tray with 20g of Ceylon Souchong tea leaves on top.
- Insert a rack into the deep tray and then place the cream cheese that is on a stainless steel tray on top so that it is not touching the coals.
- Cover with a stainless steel tray for one hour. Remove tray and take out the cream cheese.
- Refrigerate until needed.

Focaccia

- Place all the ingredients in a mixing bowl.
- Mix at low speed for 2 minutes and 9 minutes at high speed.
- The dough should have a maximum temperature of 25°C.
- Take a plastic bowl and grease it lightly with olive oil.
- Give a bulk fermentation of 60 minutes.
- Place the dough on a 'bed' of flour and get some of the air out of the dough.
- Place the dough in a deep baking tray which is greased with olive oil.
- Prove for 90 minutes.
- Bake at 230°C for about 30 – 35 minutes.

Mille Feuille

- To assemble the mille feuille take the smoked salmon out of the freezer and slice very thin. On a piece of cling-film lay the first slice of salmon.
- Pipe a small amount of the cream cheese on the salmon spreading thinly and evenly using a spatula.
- Repeat this process five more times with the final layer being salmon as this will be the top of your mille feuille.
- Freeze for 24 hours. Remove from the freezer and cut into 4cm long and 2.5cm wide rectangles and place on the toasted focaccia.
- Garnish with salmon roe, edible flower and micro greens.