

PHUKET MUD CRAB & NORI SANDWICH ON SQUID INK & POPPY SEED BREAD



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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
Food
Main Courses

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

Ingredients

PHUKET MUD CRAB & NORI SANDWICH ON SQUID INK & POPPY SEED BREAD Filling

- 1 pc Phuket mud crab
- 20g mayonnaise
- 1 sheet of dried nori seaweed
- 1/2 lime, juiced
- Salt and pepper to taste

Soft Roll Dough

- 500g bread flour
- 50g sugar
- 50g butter
- 5g salt
- 5g milk powder
- 1 whole egg
- 250ml water
- 20g yeast
- 1g squid ink powder

Methods and Directions

PHUKET MUD CRAB & NORI SANDWICH ON SQUID INK & POPPY SEED BREAD Fillin

- For the filling, first you will need to steam the mud crab for 8-10 minutes depending on the size.
- Once cooked, allow to cool and then carefully pick the crab meat.
- In a small bowl combine all the ingredients adding salt and pepper to taste

Soft Roll Dough

- Put all the items in a mixing bowl and then knead the dough for 3 minutes on slow speed and for 8 minutes on fast. Give the dough 20 minutes to rest.
- Divide the dough into 20g pieces and shape like a baguette. Let it proof until double in volume.
- Brush with water and sprinkle poppy seed on top.
- Bake at 200°C for 8 minutes.