

PURE PEPPERMINT AYAM SALAI PÂTÉ, CEYLON CINNAMON ROTI JALA CRÊPE – GATEAU



0 made it | 0 reviews



Junvy Rigor De La Torre



Suzana Usuldd



Situated on the mystical island of Langkawi, the Datai Langkawi enjoys the embrace of the lush rainforest and offers stunning views of the breathtaking Andaman Sea. Rekindle your spirit and reignite your soul in this serene natural haven. And their afternoon tea is an absolute must-have if you are staying on the island. Represented by Suzana Usulddin & Junvy Rigor De La Torre.

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

Used Teas



t-Series Pure
Peppermint Leaves



t-Series Ceylon
Cinnamon Spice Tea

Ingredients

PURE PEPPERMINT AYAM SALAI PÂTÉ, CEYLON CINNAMON ROTI JALA CRÊPE – GATEAU

Roti Jala

- 4 tsp Dilmah Ceylon Cinnamon Spice Tea
- 170ml milk
- 2 whole eggs
- 5g turmeric powder
- 160g flour
- 4g salt

Pure Peppermint Ayam Salai Pâté

- 1 pulverized chicken breast
- 2 tsp Dilmah Pure Peppermint Leaves
- Salt, to taste
- Pepper, to taste

Rendang Paste

- 1 onion
- 1 tbsp chopped fresh ginger
- 1 tbsp chopped galangal
- 1 tbsp chopped garlic
- 1 lemongrass stalk
- 1 tsp turmeric
- 6 long dried red chillies, soaked in water and chopped
- 2 tbsp sunflower oil
- 1 cinnamon quill
- 6 cardamom pods
- 4 Kaffir lime leaves
- Zest of a Kaffir lime
- 400ml coconut milk
- 1 tbsp tamarind paste
- 50g desiccated coconut flakes
- Coriander sprigs to garnish

Methods and Directions

PURE PEPPERMINT AYAM SALAI PÂTÉ, CEYLON CINNAMON ROTI JALA CRÊPE –

GATEAU Roti Jala

- Combine all the ingredients and whisk until the batter is free of lumps. Strain the batter.
- Fill a bottle with half of the batter.
- Lightly oil the pan with vegetable oil. Gently squeeze the bottle and make a swirl around the pan. When the batter is set, fold into a shape of your choice

Pure Peppermint Ayam Salai Pâté

- Pulverize chicken breast with a steak hammer to flatten the meat. Season with salt and pepper.
- Place on a banana leaf, sprinkle with peppermint leaves and smoke for 15-20 minutes until done.

Rendang Paste

- Place the onion, ginger, galangal, garlic, lemongrass, turmeric and chillies in a food processor and blend to form a smooth purée.
- Heat a wok and add the oil. Fry the paste over high heat until the paste turns darker and is highly aromatic.
- Add the cardamom pods (crush the cardamom pods gently with the back of a spoon before frying) and the cinnamon stick broken in half and cook for a minute.
- Pour over the coconut milk and tamarind purée and bring to a gentle simmer. Add the Kaffir lime leaves and zest and mix until it all comes together and is dried out.