

## I DREAM OF PAINTING



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Amanda Wan



Anne Cheng

Local molecular mixology guru Antonio Lai teams up with Amanda Wan, Malaysia's Bartender of the Year 2010 (Diageo Reserve World Class Bartender of the Year for Malaysia) to create a unique and innovative experience at The Envoy. Represented by Anne Cheng & Amanda Wan.

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

### Used Teas



Meda Watte

### Ingredients

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### **(i)FOURMED'AMBERT CROQUETTES WITH QUINCE JAM**

- 80g butter
- 205g plain flour, 130g for the béchamel plus 75g for coating
- 500ml whole milk, warmed
- 100g Fourmed' Ambert
- 130g quince jam
- 140g breadcrumbs
- 2 large eggs
- 5 tbsp vegetable oil for frying

### **(ii)ST. NECTAIRE AND QUINCE TARTLETS**

#### **St. Nectaire Tart Crust**

- 300g cake flour
- 60g finely grated St. Nectaire cheese
- 1 tsp coarse salt
- 85g unsalted butter, cold
- 2 large egg yolks
- 125ml ice water

#### **Filling**

- 3 eggs
- 60g crème fraîche
- 30g shaved St. Nectaire
- 70g quince paste cut into 1.5cm round disks
- 70g diced cooked ham
- 1/4 tsp black pepper
- 1/2 tsp salt
- Pinch of nutmeg

### **(iii) MINI SCONES WITH GRUYERE AND QUINCE JAM**

#### **Mini Scones**

- 250g cake flour
- 1/2 tsp salt
- 1 tsp bicarbonate of soda
- 2 tsp cream of tartar
- 35g cold unsalted butter, diced
- 30g finely grated St. Nectaire cheese
- 150ml milk
- 1 large egg yolk for egg wash

#### **Gruyere Cream**



- 150g Gruyere, grated
- 70ml heavy cream
- 20ml Madeira
- 30g shallots, chopped
- Olive oil

## Methods and Directions

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#### (i)FOURMED'AMBERT CROQUETTES WITH QUINCE JAM

- To create a béchamel (the base of the croquette) melt the butter in a pan, add 130g of plain flour and cook for 5 minutes, stirring all the time. Then slowly add the milk a little at a time, beating really well after each addition to keep the roux smooth. When all of the milk has been added, set the pan over a medium low heat and stir until it just comes to simmer, then cook the sauce gently for 5 minutes, stirring all the time. The béchamel will be very thick and smooth.
- Remove from the heat. Cube the cheese and add to the béchamel and stir for 2 minutes so the cheese melts into the hot béchamel.
- Spread out the béchamel onto a plastic tray or large dish to cool. Chill in the fridge for at least 6 hours, or preferably overnight until it is firm.
- Prepare 3 bowls and fill one with the remaining flour, one with the beaten egg and one with the bread crumbs. With the help of 2 spoons, shape the mixture into 24 balls; roll in flour, then egg and then bread crumbs.
- Heat enough oil in a deep frying pan to a depth of 4cm, to 190°C. Take the croquettes and fry 4 at a time for about 2 minutes until crisp and golden. Drain on kitchen paper and continue to cook the rest. Serve while still hot with the quince jam.

#### (ii)ST. NECTAIRE AND QUINCE TARTLETS

##### St. Nectaire Tart Crust

- Preheat oven to 180°C
- In large bowl mix together cake flour, grated cheese, salt and cubed cold butter. Bring them together with your fingers until its texture resembles that of coarse sand
- Add in one egg yolk and ice water and mix with your hand till everything's incorporated.
- Turn out dough and roll it out flat on a floured surface.
- Cut out 3cm-diameter rounds and line mini tart moulds.
- Half-bake the tartlets, for around 20 minutes.

##### Filling

- Mix together eggs, crème fraîche, black pepper, salt and nutmeg.
- Place shaved St. Nectaire at the bottom of each tart shell. Then top with a disc of quince paste. Spoon in the egg mixture and diced ham.



- Bake till the filling is set.
- Serve warm.

### **(iii) MINI SCONES WITH GRUYERE AND QUINCE JAM**

#### **Mini Scones**

- Preheat oven to 200°C.
- In a large bowl mix together cake flour, salt, bicarbonate of soda, cream of tartar and grated cheese. Add in cold butter and mix with your fingers until its texture resembles damp coarse sand.
- Add in milk and mix briefly.
- Turn out on to a floured surface and knead lightly to form dough. Roll it out to 3cm thickness.
- Cut out 3cm diameter rounds and brush on egg wash. Bake till risen and golden.

#### **Gruyere Cream**

- Sauté chopped shallots in oil until soft and translucent.
- Deglaze with Madeira.
- Add in grated Gruyere and heavy cream and cook in medium low heat until cheese is melted.
- Cool cheese cream down a bit before injecting it with a syringe into mini metal 'paint tubes'.
- Insert quince jam into mini 'paint tubes' as well. Serve mini scones warm with tubes of Gruyere and Quince.