

CABO VERDE PÃO



0 made it | 0 reviews



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The luxurious Westin Macau presents a fusion of local hospitality and global flavours. Represented by Bruno Santos & Olivier Foucke.

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

Used Teas



Yata Watte

Ingredients

CABO VERDE PÃO
Tapioca Bread



- 25cl milk
- 12cl vegetable oil
- 1 tsp salt
- 280g tapioca flour
- 2 eggs
- 150g grated Beiro cheese

Red Pepper Jam

- 500g red capsicum
- 20g red chillies
- 2 lemons
- 350g sugar

Methods and Directions

CABO VERDE PÃO

Tapioca Bread

- Preheat the oven to 260°C. Line a baking pan with parchment and set aside.
- Bring the milk and oil to a rolling boil. Combine the milk, oil, and salt in the saucepan and, whisking occasionally, bring it to a gentle boil over medium heat. Remove from heat as soon as you see big bubbles coming through the milk.
- Add the tapioca flour: Add all of the tapioca flour to the saucepan and stir until you see no more dry tapioca flour. The dough will be grainy and gelatinous at this point.
- Cool the dough: Transfer the dough to the bowl of a standing mixer fitted with a paddle attachment. Beat the dough for a few minutes at medium speed until it smoothens out and has cooled enough that you can hold your finger against the dough for several seconds.
- Beat in the eggs: Whisk the eggs together in a small bowl. With the mixer on medium, beat the eggs into the dough in two sets. Wait until the first addition has been fully incorporated into the dough before adding the second. Scrape down the sides of the bowl as needed.
- Beat in the cheese: With the mixer on medium, beat in the cheese until fully incorporated. The resulting dough will be very sticky, stretchy, and soft with a consistency between cake batter and cooked dough.
- Portion the puffs: Using an ice cream scoop, a tablespoon measure, or a dinner spoon, scoop rounded portions of the dough into mounds on the parchment-lined baking sheet. Space the mounds an inch or two apart. Dip your scoop in water to prevent sticking.
- Bake the puffs: Transfer the sheet with the puffs to the oven and immediately turn down the heat to 250°C. Bake for 25-30 minutes, until the puffs have risen, the outsides are dry, and they are just starting to colour. Cool briefly and eat.

Red Pepper Jam



- Finely chop the red pepper and chillies.
- Add sugar and lemon zest and macerate overnight.
- Cook the jam over a low heat for 1 ½ hours.
- Pour into an airtight jar, cover, place in simmering water and keep inside for 30 minutes.

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