

PASTEIS DE BACALHAU



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Discover a Macau Grand hotel experience! Grand Hyatt Macau is located in the Cotai area between the islands of Coloane and Taipa, off the tip of Macau Peninsula, China and integrates entertainment, dining, spa services, fitness facilities and shopping options. Indulge in their Afternoon Tea served daily from 3-6pm. Represented by Neo Ng & Faustino Tabilas Jr.

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

Ingredients

PASTEIS DE BACALHAU Pasteis de Bacalhau

- 300g dried salt cod fish
- 300g potato paste
- 5g onion
- 1 egg
- 5g cilantro

Tuile

• 70g dried salt cod fish



- 70g potato paste
- 90g cake flour
- 60g butter

Methods and Directions

PASTEIS DE BACALHAU Pasteis de Bacalhau

- Mix all the ingredients.
- Shape into ball.
- Deep-fry.

Tuile

- Mix all the ingredients and form a shape.
- Bake.

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