

Part 1

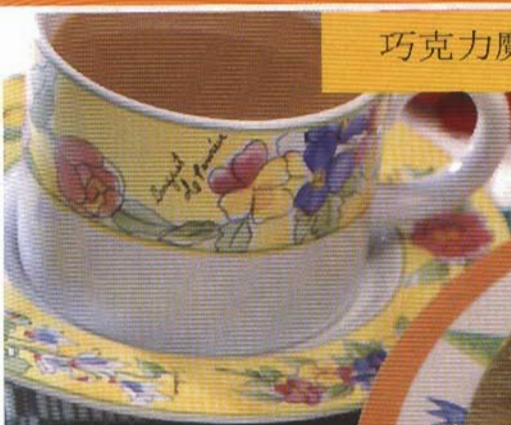


CHEF SAZALI ISMAIL



Minced Meat Pie

肉碎派



巧克力魔鬼芝士派

Chocolate Devil Cheese Tart



Minced Meat Pie

Ingredients For Pastry

120 grams butter	20 grams castor sugar
1 egg	140 grams plain flour
10 grams salt	10 ml water
10 ml lemon juice	140 grams bread flour (high protein flour)

Method

1. Beat butter and sugar until fluffy.
2. Drop in egg and continue creaming until smooth.
3. Add in flour, salt, water and lemon juice and mix together gently.
4. Roll the dough to fit the bottom of a 9" pie mould. Keep the remaining dough for the top after putting in the filling.

Ingredients For Pie Filling

250 grams mixed fruits	100 grams minced chicken or beef
1 egg white	50 grams cashew nuts (chopped)
20 grams brown sugar	50 grams walnuts (chopped)
50 grams cream cheese	5 grams cinnamon powder
5 grams nutmeg powder	

Method

1. Mix all the ingredients together and pour into pie mould lined with dough.
2. Cover the pie with the remaining dough.
3. Bake at 180° C for 40 minutes.

Chocolate Devil Cheese Tart

Ingredients For The Pastry

75 grams icing sugar	60 grams butter
35 grams margarine	1 egg (Size A)
220 grams high protein flour	1 teaspoon vanilla essence

Method For The Pastry

1. Beat icing sugar, butter, margarine until well combined and fluffy.
2. Add in egg and vanilla essence. Continue creaming until well combined.
3. Fold in flour and use a 24 cm flan mould for the pastry.

Ingredients For The Chocolate Cream Cheese Filling

150 grams cream cheese	30 grams castor sugar
100 grams melted cooking chocolate	3 eggs (Size A)
100 grams chocolate chips	30 grams corn flour
30 grams double cream	40 grams sultanas

Method For The Filling

1. Beat cream cheese and castor sugar until smooth.
2. Add in eggs, one by one.
3. Add in melted cooking chocolate and chocolate chips.
4. Lastly add in corn flour, double cream and sultanas.
5. Pour filling into dough and decorate with melted white chocolate.
6. Bake at 170° C for 35 minutes.

肉碎派

皮料

120克牛油	20克幼糖
1料雞蛋	140克面粉
10克鹽	10毫升水
10毫升檸檬汁	140克高筋面粉

做法

1. 先將牛油和幼糖打至均勻。
2. 加入雞蛋後，攪拌均勻至濃白。
3. 加入高筋面粉、面粉，鹽、水以及檸檬汁後細細攪拌。
4. 將派皮放入派9"盤中按好。

餡料

250克水果雜	100克雞肉 / 牛肉碎
1蛋白	50腰果 (切碎)
20克砂糖	50克胡桃 (切碎)
50克芝士	5克肉桂粉
5克豆蔻粉	

做法

1. 將餡料倒入派盤中，用180°C之火度烘約40分鐘至金黃色及熟。

注：上述圖片顯示派皮已備好。

巧克力魔鬼芝士派

皮料

75克糖粉	60克牛油
35克人造牛油	1粒A級蛋
220克高筋面粉	1茶匙香草香精

皮料作法

1. 將糖粉、牛油及人造牛油打至攪合及鬆軟。
2. 然後加入蛋及香草香精，再繼續打至均勻。
3. 慢慢地加入面粉，用24cm平底模作皮料。

餡料

150克奶油芝士	30克細幼糖
100克溶化烹調巧克力	3粒A級蛋
100克巧克力力屑	30克玉米粉
30克雙倍奶油	40克葡萄干

餡料作法

1. 將奶油芝士及幼糖打至軟滑。
2. 逐一加入雞蛋。
3. 加入溶化烹調巧克力及巧克力力屑。
4. 最後加入玉米粉、雙倍奶油及黑葡萄干。
5. 將餡料倒入面團，用溶化白巧克力作裝飾。
6. 用170°C之火度烘約35分鐘。