

ACROSS THE STRAITS

 CORIANDER LEAF GROUP
#ADDICTIVELYASIAN



Lime & Thyme Cream in Phyllo Nests with Marinated Strawberries

“One cannot think well, love well, sleep well, if one has not dined well.”

- Virginia Woolf

The following recipe serves 6. Adjust the quantity of ingredients according to your needs.

To get more of these recipes by Samia Ahad, you can get a copy of **“Samia Ahad: Essential Dining”** at Coriander Leaf Restaurant (30 Victoria Street, #02-01, Chijmes, Singapore 187 996)

Keep scrolling for ingredient list and cooking methods for the *Lime & Thyme Cream in Phyllo Nests with Marinated Strawberries!*

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INGREDIENTS

LIME CREAM

2 cups Cream
4 sprigs Thyme
½ cup Caster Sugar
5 tbsp Lime juice

MARINATED STRAWBERRIES

1 pkt Strawberries
1 tbsp Balsamic vinegar
2 tbsp Caster sugar

PHYLLO NESTS

6 sheets Phyllo pastry
2 tbsp Clarified butter



METHOD:

1. In saucepan, gently heat cream with thyme sprigs till bubbles form around the edge. Take the pan off the heat to rest for 20 minutes.
2. Place saucepan back on heat, add sugar and simmer till sugar is fully dissolved.
3. Take saucepan off heat and stir in lime juice. Transfer mixture to a bowl to cool, then refrigerate for a minimum of 2 hours (recommended to leave to chill overnight).
4. Stir quartered strawberries, sugar and balsamic vinegar thoroughly, then marinate for at least 30 minutes.
5. Butter 3 sheets of phyllo and layer them. Cut layered phyllo into 4-inch (10 cm) squares. Gently press the squares into lightly greased, small, muffin tins.
6. Preheat oven to 350°F (180°C) and bake till golden brown (5 minutes). Cool phyllo nests then store in an airtight container till ready to serve.
7. Spoon or pipe lime cream into phyllo nests and top with marinated strawberries to serve.