

STEENBERG

PANKO-CRUSTED BRIE

WITH A LITCHI & PEACH SALAD, ROOIBOS-INFUSED HONEY VINAIGRETTE & POPPING CANDY

4-6 servings | 45 Minutes

Ingredients

Panko-crusted Brie:

- 400-500 g Brie cheese
- 100 g cake flour
- 2 eggs, beaten
- 150 g panko breadcrumbs
- Salt and freshly ground black pepper
- Oil for shallow-frying

Litchi and Peach salad:

- 8 fresh litchis, peeled, pitted and quartered
- 3 ripe but firm peaches, thinly sliced
- 100 g baby leaves or wild rocket
- 20 g toasted flaked almonds
- 50 g lentil sprouts
- Fresh mint leaves
- Popping candy

Rooibos-infused honey vinaigrette:

- 10 g red espresso (rooibos tea)
- 100 ml boiling water
- 30 ml honey
- 30 ml raspberry vinegar
- 60 ml extra virgin olive oil
- 3 sprigs of thyme, leaves only
- 5 ml Dijon mustard
- Salt and freshly ground black pepper, to taste

Instructions

Prepare the Rooibos vinaigrette:

- Steep the rooibos tea in 100 ml boiling water for 8-10 minutes to create a concentrated infusion.
- Remove the tea and reduce the liquid gently in a saucepan until approximately 30 ml remains. Allow to cool.
- Whisk the cooled rooibos reduction with the honey, thyme, raspberry vinegar and Dijon mustard.
- Slowly incorporate the olive oil until emulsified. Season to taste and set aside.

Crumb the Brie:

- Cut the Brie into 4-6 even wedges or thick portions. If the cheese is very soft, chill it in the freezer for 15-20 minutes before crumbing.
- Lightly season the flour with salt and pepper.
- Dust each portion in flour, dip into the beaten egg, then coat thoroughly in panko breadcrumbs.
- For a more secure crust, repeat the egg and panko coating.
- Refrigerate for 15-20 minutes to help the crumb set.

Prepare the salad:

- Slice the peaches and quarter the litchis. Gently toss the fruit with the mint, sprouts and baby leaves and a little of the vinaigrette just before serving, keeping the leaves fresh and crisp.

Fry the Brie:

- Heat approximately 1-2 cm of oil in a frying pan to 170-175°C.
- Fry the crumbed Brie for 1-2 minutes per side, turning carefully, until golden and crisp.
- Drain on kitchen paper.

Plate and serve:

- Arrange the peach and litchi salad on chilled plates.
- Place the warm, golden Brie on top or alongside the salad.
- Drizzle with the rooibos honey vinaigrette and finish with toasted flaked almonds and sprouts.
- Just before serving, sprinkle with popping candy for some festive fun.

Chef's Note

For me, summer cooking is all about balance. The richness of the Brie, freshness of the fruit and subtle acidity of the vinaigrette come together beautifully, with a little popping candy for an element of surprise.