



Mustard and Oats Crusted Lamb Loin Served with Asian Spiced Chicken, Dilmah Almond Tea Infused Heart of Beef, Ratatouille and Mild Dilmah Mint Tea Glaze



0 made it | 0 reviews



- Sub Category Name
Food
Main Courses
- Recipe Source Name
The Dilmah Book of Tea inspired Cuisine & Beverage

Used Teas



t-Series Italian Almond Tea

Ingredients

Mustard and Oats Crusted Lamb Loin Served with Asian Spiced Chicken, Dilmah Almond Tea Infused Heart of Beef, Ratatouille and Mild Dilmah Mint Tea Glaze

- 30g Dilmah t-Series Italian Almond Tea



- 4 Lamb cutlets
- 4 Beef fillet steak (80g each)
- 3 Chicken breasts (minced)
- 100g Corn kernel
- 100g Pistachio
- 30g Lemongrass powder
- 50g Prunes
- 50g Oats
- 15g Grainy mustard
- 100ml Extra virgin olive oil
- 50g Grilled vegetables
- 50g Chopped onion
- 200ml Lamb glaze
- 30g Dilmah Mint tea
- 4 Crispy potato spoons
- 120g Mashed potatoes
- 100g Onion compote
- 180g Ratatouille
- Seasoning
- Garnish

Methods and Directions

Mustard and Oats Crusted Lamb Loin Served with Asian Spiced Chicken, Dilmah Almond Tea Infused Heart of Beef, Ratatouille and Mild Dilmah Mint Tea Glaze

- Season the lamb loin and seal on the grill, coat it with the mustard, oats, breadcrumbs and olive oil crust.
- Mix the minced chicken with pistachio, corn kernel, prunes, lemon grass powder and seasoning.
- Divide into four and form into a shape of the breast of chicken and cover with the chicken skin.
- Fix the lemongrass stem as the wingbone and bake.
- Season the fillet of steak with Italian Almond tea and grill.
- Make the glaze using the mint tea and lamb glaze.
- Arrange the lamb cutlet, fillet steak, chicken breast and the raviolis on the plate.
- Serve with Mint tea glaze and garnish with crispy potato spoon filled with ratatouille.