

Prawns with Avocado Rosehip and Hibiscus Cream



0 made it | 0 reviews



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

Used Teas



t-Series Natural
Rosehip with
Hibiscus

Ingredients

Prawns with Avocado Rosehip and Hibiscus Cream

- 2 bags Dilmah Rosehip & Hibiscus
- 5 large prawns
- ½ cup fresh cream
- 1 lemon
- 50ml lukewarm water
- ½ ripe avocado
- Salt and ground pepper to taste



- 2 Chives
- 1 leaf of lettuce
- 3 types of bell pepper wedges

Methods and Directions

Prawns with Avocado Rosehip and Hibiscus Cream

- Shell and de-vein the prawns. Boil, cool and refrigerate.
- Mix lemon juice with the lukewarm water; infuse tea bags for 5 minutes. Discard the tea bags and refrigerate the liquid.
- Add the lemon tea mixture to the fresh cream and whip till soft peaks are formed, season with salt and pepper and return to the refrigerator.
- Stone and slice the avocado. Sprinkle with lemon juice.
- Serve the chilled prawns on the sliced avocado with the tea dressing.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes | Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 31/03/2025