

Mandarin & Marzipan Tea Crusted Wagyu Beef, Sea Urchin & Foie Gras With Mushroom



0 made it | 0 reviews



Alan Orreal

- Sub Category Name
Food
Main Courses
- Recipe Source Name
The Chefs and the Tea Maker - 2014



Ingredients

Mandarin & marzipan tea crusted Wagyu beef, sea urchin & foie gras with mushroom

- 750g Wagyu sirloin
- Veal jus
- Black pepper
- Red wine
- Dilmah Silver Jubilee Mandarin & Marzipan Tea
- 10g Dilmah Silver Jubilee Gourmet Black Tea with Almond
- 300g foie gras
- 60g sea urchin
- 150g shallots
- 240g mushrooms
- 4 radishes
- 180g roasted garlic
- 240g pickled dried cherry tomatoes
- 6 pieces asparagus
- 500g pumpkin



- 1 punnet basil cress

Methods and Directions

Mandarin & marzipan tea crusted Wagyu beef, sea urchin & foie gras with mushroom

- Crust the beef with tea and season, then char-grill.
- Prepare all vegetables. Roast Shallots, garlic and mushrooms, blanch asparagus.
- Pickle dried cherry tomatoes.
- Boil the pumpkin in Almond tea and purée.
- Char-grill beef. Pan-sear foie gras.
- Slice radish and begin to plate.

ALL RIGHTS RESERVED © 2024 Dilmah Recipes | Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 04/12/2024