

Maris Corn and Paprika Gazpacho with Dilmah Ginger & Honey Tea

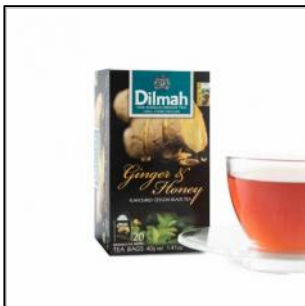


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- Sub Category Name
Food
Savory
- Recipe Source Name
The Dilmah Book of Tea inspired Cuisine & Beverage

Used Teas



Ginger & Honey

Ingredients

Maris Corn and Paprika Gazpacho with Dilmah Ginger & Honey Tea

- 200ml of Dilmah Ginger & Honey Tea
- 200g corn kernels
- 1 tablespoon Soya sauce
- 100g each of yellow & red paprika (cut into small cubes of 1cm)
- 1 tablespoon chopped parsley
- 1 tablespoon chopped coriander



- Salt and pepper

Methods and Directions

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- Add the corn, water and Soya sauce into a bowl and mix until it reaches a chunky mass.
- Add the paprika and the balance spices into the mixture and make a smooth paste.
- Place the mixture in a fridge to cool.
- Serve cold.

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