

## Teas in Ocean



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- Sub Category Name  
Combo  
Appetisers
- Recipe Source Name  
The Dilmah Book of Tea inspired Cuisine & Beverage

### Used Teas



t-Series Lapsang  
Souchong



Natural Infusion  
Natural Spicy Berry



Ginger & Honey



Cinnamon

### Ingredients

Tea Spiced Crispy Baby Lobster on Tangy Tomato and Dilmah Cinnamon Tea Jam  
Crispy Baby Lobster on Tangy Tomato



- 2 Baby Lobsters (40gms each)
- 3g Tea Spice Mixture (refer recipe)
- 10g Corn Flour
- 1 Egg
- 40g Tomato Marmalade
- 1 teaspoon Fresh Butter
- 5g Diced Onions
- 10g Bell Pepper
- 3 cloves Garlic
- Salt to taste

### **Tea Spice Mixture**

- 5g Dilmah Cinnamon Tea
- 2g Dilmah Ginger and Honey Tea
- 2g Szechuan Pepper Powder

### **Cinnamon Tea Jam**

- 5g Dilmah Cinnamon Tea
- 60g Fresh Tomato
- 50g Sugar
- 3ml Vinegar
- 50ml Water
- Pinch of Chilli Powder

### **Prawn in Dilmah Zesty Lemon Tea Aspic Topped with Basil and Fresh Green Tea Leaves Jelly** **Prawn in Dilmah Zesty Lemon Tea Aspic Topped with Basil and Fresh Green Tea Leaves Jelly**

- 4 Marinated Prawns
- 4 teaspoons Diced Mango
- 3g Chives
- 200ml Spicy Lemon Tea Aspic (refer recipe)
- 60ml Basil & fresh green tea leaves jelly (refer recipe)
- Cocktail glass for presentation

### **Tangy Lemon Tea Aspic**

- 10g Dilmah Naturally Tangy Lemon Tea
- 200ml Boiling Water
- 2 teaspoons Sugar
- Pinch of Salt
- 5g Gelatine Powder

### **Basil Tea Jelly**



- 10g Basil leaves
- 5g Fresh Tea Leaves
- 60ml Fresh Cream
- 2g Gelatine
- Pinch of Salt
- 4g Sugar

## **Dilmah Lapsang Souchong Tea Smoked Seer Pavé on Marinated Avocado and Spicy Berry Tea Vinaigrette**

### **Pavé on Marinated Avocado**

- 6 slices Dilmah t-Series Lapsang Souchong Smoked Seer (refer recipe)
- 4g Fresh Chives
- 4 boats Avocado
- 4 slices Sun dried tomato
- 4 tablespoons Spicy Berry Vinaigrette (refer recipe)
- 1 teaspoon Mayonnaise
- Edible flowers and chives for garnish

### **Smoked Seer**

- 125ml Dilmah t-Series Lapsang Souchong Brewed Tea
- 5g Fresh Dilmah t-Series Lapsang Souchong Tea
- 200g Seer
- 1 teaspoon Lime juice
- Pinch of Crushed Pepper
- Pinch of Paprika

### **Spicy Berry Tea Vinaigrette**

- 10g Dilmah Naturally Spicy Berry
- 100ml Fresh Boiled Water
- 10g Sugar
- 1 teaspoon White Vinegar
- 50ml Corn Oil
- Salt & Pepper to taste

## **Methods and Directions**

### **Tea Spiced Crispy Baby Lobster on Tangy Tomato and Dilmah Cinnamon Tea Jam Crispy Baby Lobster on Tangy Tomato**

- Season the baby lobster with egg and corn flour and deep fry.
- Melt the butter in a pan and sauté the onions, garlic, bell pepper and tea spice mixture



and season.

- Add the lobster and toss.

### **Tea Spice Mixture**

- Mix all the ingredients.

### **Cinnamon Tea Jam**

- Brew the tea in water and strain.
- Mix all ingredients and slow cook to a thick consistency.

### **Prawn in Dilmah Zesty Lemon Tea Aspic Topped with Basil and Fresh Green Tea Leaves Jelly** **Prawn in Dilmah Zesty Lemon Tea Aspic Topped with Basil and Fresh Green Tea Leaves Jelly**

- Dice the prawns and marinate in the lemon tea mixture.
- Pour the lemon tea aspic into a cocktail glass and add the diced prawns, mango and chives. Allow to set.
- Pour the Basil and tea jelly on top and allow to set.
- Garnish with whole prawn, dried lemon spiral and fresh tea leaves.

### **Tangy Lemon Tea Aspic**

- 10g Dilmah Naturally Tangy Lemon Tea
- 200ml Boiling Water
- 2 teaspoons Sugar
- Pinch of Salt
- 5g Gelatine Powder

### **Basil Tea Jelly**

- Blend the basil leaves and tea leaves with cream in a blender. Strain the mixture.
- Add the gelatine, salt and sugar. Mix well.

### **Dilmah Lapsang Souchong Tea Smoked Seer Pavé on Marinated Avocado and Spicy Berry Tea Vinaigrette**

#### **Pavé on Marinated Avocado**

- Chop 2 slices of smoked seer and mix in the chives and mayonnaise.
- Keep ¼ of the chopped smoked seer on each slice of seer and fold like a bundle.
- Marinate avocado with lime juice, salt and olive oil.
- Pour the berry vinaigrette on avocado.
- Place the seer pavé on avocado and sun dried tomato.

### **Smoked Seer**

- Marinate the seer in the tea .



- Mix all the ingredients and season the seer overnight.
- Smoke the fish. Add brewed tea to smoke the fish.

### **Spicy Berry Tea Vinaigrette**

- Brew the tea in hot water for 4 minutes and strain. Allow to cool.
- Add all ingredients and prepare the vinaigrette.

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