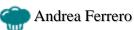


## Sencha Green Tea Poached Prawns With Vegetables, Avocado And Unusual Herbs



# 

0 made it | 0 reviews



I work a lot with Dilmah's specialty teas like Ceylon Silver Tips and the Sencha green tea.

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

### **Used Teas**



Sencha

#### Ingredients

Sencha Green Tea Poached Prawns With Vegetables, Avocado And Unusual Herbs



- 1 avocado
- 200g watermelon
- 8 carrots
- 4 baby leeks
- 50ml raspberry juice
- Olive oil
- Salt
- Garden herbs

#### **Methods and Directions**

#### Sencha Green Tea Poached Prawns With Vegetables, Avocado And Unusual Herbs

- Infuse water with the Sencha tea.
- Add salt.
- Mix the avocado with the oil until it becomes a very thin purée.
- Boil the carrots and the leeks in the Sencha green tea infused water.
- Boil the prawns for few second in the tea, and chill them in chilled Sencha green tea water.
- Cut watermelon into small cubes.
- Compose the dish as shown in the picture.
- Roughly mix the olive oil and the raspberry juice and pour over the prawns and vegetables already assembled in the plate.
- Decorate with wild herbs.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 02/04/2025