

Watte Smoked Margaret River Waygu Beef Fillet, Yallingup Woodfired Sourdough, Manjimup Truffled Hummus, Horseradish Crisp



0 made it | 0 reviews



- Sub Category Name
Food
Main Courses
- Recipe Source Name
Real High Tea Australia Volume 1

Used Teas



Meda Watte

Ingredients

Watte Smoked Margaret River Waygu Beef Fillet, Yallingup Woodfired Sourdough, Manjimup Truffled Hummus, Horseradish Crisp

- 120g Waygu beef fillet
- 10g Dilmah Meda Watta Tea
- 1/4 loaf Yallingup woodfired “wave” (white) sourdough



- 1/4 loaf Yallingup woodfired “field” (wholemeal) sourdough
- 300g organic chickpeas
- 125g organic tahini
- 1 lemon juice
- 40ml Olio Bello Extra Virgin
- Olive Oil
- 1/2 clove garlic
- 4g Manjimup black truffle
- 20g horseradish, fresh
- 10g micro herb, celery

Methods and Directions

Watte Smoked Margaret River Waygu Beef Fillet, Yallingup Woodfired Sourdough, Manjimup Truffled Hummus, Horseradish Crisp

- Smoke beef with tea for about 12 minutes, sous vide to 55C, then chill.
- Purée chickpeas with tahini, lemon juice, olive oil and garlic and season with salt and pepper. Fold through grated truffle.
- Season horseradish slices with olive oil, then bake until crisp.
- Assemble with bread into sandwiches, and garnish with horseradish crisp and micro herb.

ALL RIGHTS RESERVED © 2024 Dilmah Recipes | Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 03/07/2024