

## Elixir of Ceylon Tea – Black Tea with Lemon & Lime Flavour Paired with Bloody Legendary Camel



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- Sub Category Name  
Combo

- Recipe Source Name  
Afternoon tea for the 21st Century - UAE

### Used Teas



Elixir of Ceylon Tea  
Black Tea with  
Lemon and Lime

### Ingredients

#### Elixir of Ceylon Tea – Black Tea with Lemon & Lime Flavour Paired with Bloody Legendary Camel

- Breasted Camel Meat
- Camel meat 200gm
- Celery 10gm
- Leeks 10gm
- Carrot 10gm
- Onion 10gm



- BBQ sauce 20ml
- Camel stock 50ml
- Salt to taste
- Pepper as required
- Thyme touch

### **Ingredients for the Bloody Hot Sauce**

- Camel jus 100ml
- Chili sauce 10gm
- Tomato 20gm
- Salt to taste
- Pepper as required
- Sugar touch

### **Ingredients for the Sage Chip**

- Sago 300gm
- Water 500ml
- Salt to taste
- Oil for frying

### **Ingredients for the Parsnip and Turmeric Puree**

- Parsnip 50gm
- Turmeric touch
- Milk 100ml
- Cream 10ml
- Butter 5gm
- Salt to taste

### **Ingredients for the Elixir Ceylon Tea – Lemon & Lime**

- 45ml of Lemon and Lime flavoured Black tea
- 240 ml Hot water and cold water
- 3 - 4 per serving Sugar sweetened balls

## **Methods and Directions**

### **Elixir of Ceylon Tea – Black Tea with Lemon & Lime Flavour Paired with Bloody Legendary Camel**

#### **Method for the Bloody Legendary Camel**



- Cut the vegetables, sauté it add the camel meat, add water to the brasher cooker, keep it for 40 min until it get soft, take it out and arrange in a mould, let it rest then cut.
- Mix all the ingredients together and heat it till you get the thickness, season and serve.
- Soak the sago in water overnight. Boil water, add the sago, cook until you get the thickness, allow it to cool, arrange on tray and make it dry for 4 days, then fry it.
- Cut the parsnip boil it with milk, once it is soft, blend it with turmeric, season and serve.

### **Method for the Elixir Ceylon Tea – Lemon & Lime**

- Take 45ml of Lemon and Lime Elixir natural tea extract
- Add 240ml of water in cocktail shaker and shake it well for 4-5 seconds
- Serve it in a glass with 3-4 sugar sweetened balls for more flavour

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