

TeMatuku oyster with spiced almond tea jelly, black garlic pearl and melon



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- Sub Category Name
Food
Main Courses
- Recipe Source Name
Real High Tea Australia Volume 2

Used Teas



t-Series Italian
Almond Tea

Ingredients



TeMatuku oyster with spiced almond tea jelly, black garlic pearl and melon

- 4 Te Matuku oyster
- 80g melon brunoise

Pearl of black garlic

- 100g garlic
- 250g water
- 5g gluco
- 0.1g xanthan gum
- 1 litre algin bath (5g algin, 1 litre water, mix and cool it for 12 hours)

Spicy almond tea and lemongrass jelly

- 8 kaffir lime leaves, fresh not dried
- 3 large apples, skin seeds and all
- 2 lemongrass, sticks coarsely chopped
- 2 long red chilies, sliced thin
- 50g sugar
- 20g Dilmah t-Series Italian Almond tea
- 2 gelatin
- 1g agar

Methods and Directions

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Pearl of black garlic

- Mix the water and garlic. Add the gluco after the xanthan and mix it for couple of minutes.
- Add the mixture in a vacuum machine, so all the air bubbles get removed.
- Boil the algin bath and add the garlic mixture into a small spoon let it cook for 1 minute, turn and cook 1 minute longer.
- Wash the pearls and keep it in sunflower oil.

Spicy almond tea and lemongrass jelly

- Roughly tear 8 of the lime leaves and place in saucepan with apple, lemongrass, half of the chilli and 250ml of water. Heat on high, until boiling, then return heat to low and simmer covered for 1 hour until the apples are very soft. Strain through a fine sieve or piece of muslin.
- Measure apple liquid (you should have approximately 4 cups). Allow 1 cup of sugar for each cup of liquid.
- Place apple liquid and sugar in a saucepan on low heat, stirring until the sugar dissolves. Increase heat to high. Boil uncovered, stirring occasionally, for 10–15 minutes until jelly sets when tested.



- Finely shred the remaining lime leaves and add to the jelly along with the remaining chilli. Simmer for 2 minutes.
- Pour into hot sterilised jars and seal immediately.
- Store the jelly in a cool, dark place for up to 3 months. Once opened, store in the fridge and use within 2 months.

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