

## Dilmah Founder's Anniversary Reserve breakfast tea paired with Seafood Whirlpool



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Ahmed Elgamal



Abhinav Desai

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

### Ingredients

#### Seafood Whirlpool

##### Halibut fish timbale with savoy cabbage

- Halibut fish 200gm
- Savoy cabbage 50gm
- Onion 5gm
- Cream touch
- Lemon juice touch
- Salt to taste
- Pepper as required

#### Pouched shrimp

- Shrimp 6 pc
- Vinegar 5ml
- Salt to taste
- Olive oil 10ml

#### Dynamite sauce

- Mayonnaise 30gm



- Sugar touch
- Chili garlic sauce 10gm

### **Cream cheese biscuit**

- Cream cheese 100gm
- Flour 200gm
- Salt 20gm
- Zatter 30gm
- Butter 50gm

### **Green peas mashed**

- Green peas 30gm
- Butter touch
- Salt to taste
- Pepper as required

## **Methods and Directions**

### **Seafood Whirlpool**

- Cut the fish, sauté the onion, add the fish and cook it, season it, cut the cabbage, add to the fish and start to cook it until the fish get soft.
- Bouche the shrimp in boiling water with vinegar and salt, take it out and leave it to rest.
- Mix the mayonnaise with the garlic sauce and chili
- Mix the cream cheese with the flour, salt, zatter and butter, let it rest and arrange on the tray
- and put it in the oven at 180C for 14 minutes.
- Boil the green peas, blend it with butter and season it with salt and pepper.