

The Monsoon paired with Pan Seared Salalah Rubian



0 made it | 0 reviews



- Sub Category Name
Food
Savory
- Recipe Source Name
Dilmah Vivid Tea
- Glass Type

Double Wall thermal glass

Ingredients

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Ingredients

100ml Dilmah Ceylon Tea with Pomegranate & Mint tea
4 Fresh Dates
5g Mint Leaves
30 ml Dates syrup
5ml Rose Water
1 Fresh Pomegranate

For Siphon:

2g Saffron
25g Dilmah Ceylon tea Pomegranate & mint tea
500ml Cream
30g Sugar



Garnish:

Pomegranate seed and mint sprig and serve

Ingredients Strawberry Pearls ad Sauce

450g Strawberry
20g Sugar
10ml Orange Juice
3.5g Algin
2.5g Calcic
500ml Water
2.5g Gellan Gum

Ingredients for Pan-Seared Prawns

5 Prawns
Salt to taste
Crushed Pepper to taste
15g mint leaves
50g Yoghurt
20ml Brandy
Olive oil
Basil

Methods and Directions

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Method

Boil the cream with milk and sugar.
Add tea and make a strong brew.
For espuma, strain into the siphon and use three bullets of cream chargers.
Refrigerate for five hours before use.

Method for Siphon

Muddle the fresh dates and fresh pomegranate.
Add all other ingredients into a shaker with ice cubes.
Add the pomegranate and mint tea, ice cubes. Shake well and strain into the glass.



Top up with pomegranate mint tea & saffron espuma. Using a blowtorch, caramelize the espuma

Method for Strawberry Pearls and sauce

Blend the 200g of Strawberries with sugar, orange juice and algin and rest for 1 hour.

Blend the calcic with water

With the help of a syringe, drop the puree into the calcic water, in the shape of pearls, keep it for 30 seconds and then rinse in ice water

Keep it soaked in a strawberry syrup

Blend the remaining 250g of strawberries and then cook it with gellan gum. Let it set into a jelly. Blend again until smooth to be used as a sauce.

Method for Pan Seared Prawns

Marinate the prawns with salt, pepper, olive oil and basil

Skew the prawns using skewers to keep it straight

Sear the prawns

Deglaze with brandy and set aside

Hang the yogurt overnight in a muslin cloth and mix with mint leaves and salt

Assembling

To assemble, serve the prawn on dollop of mint- yoghurt dressing and top with strawberry pearls and sauce.