



## Tom Yum Inspired Lobster Salad with Jasmine Green Tea Foam



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- Sub Category Name  
Food  
Salads & Dressings
- Recipe Source Name  
Dilmah Vivid Tea

### Used Teas



Vivid Fragrant  
Jasmine Green tea

### Ingredients

#### Tom Yum Inspired Lobster Salad with Jasmine Green Tea Foam Tom Yum Inspired Lobster Salad with Jasmine Green Tea Foam

- 300ml River prawn Soup stock
- 30ml Fish Sauce
- 20g Small Chopped Chili
- 5g Sliced lemon Grass
- 400g Phuket lobster
- 10g Micro greens
- 15ml Lime juice



- 20g Jam Chili Paste
- 3pc KafEr lime Leaves
- 5g Sliced Galangal
- 4pc young coconut

### **Dressing**

- 50g finely diced bell pepper
- 30ml lemon juice
- Salt and Pepper to taste
- 5g finely chopped coriander
- 10ml fish sauce

### **Foam**

- 250ml water
- 2pc gelatin sheet
- 5g fragrant jasmine green tea
- 100g pasteurized egg white

## **Methods and Directions**

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- First place the river prawn stock into a medium size pot and add all other ingredients. Bring to the boil and then turn down to a simmer for ten minutes. Place the lobster tail in the liquid and lightly simmer for seven to eight minutes or until just cooked. Remove from the poaching liquid and place in the refrigerator to cool down.

### **For the Dressing**

- Combine all the ingredients in a small stainless steel bowl and whisk adding salt and pepper to taste.

### **For the Foam**

- In a small pot bring the water to the boil and then add the fragrant jasmine green tea for four minutes. Strain the tea and then add the soaked gelatin, then remove from the heat and cool the tea down. Whisk in 100g of pasteurized egg white and place into a siphon and add two chargers of gas. Place in the refrigerator for two hours before using.

### **To Assemble**



- Cut open the coconut and scrape the inside out placing to the side as this will be diced and added to the salad. Dice the lobster tail into small dice and toss with the dressing and the coconut esh. Place at the bottom of the coconut with the tea foam to the side and garnished with micro greens.

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