

Dilmah Ginger Tea Marinated Red Quinoa Salad (Vegetarian)



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- Sub Category Name
Food
Savory
- Recipe Source Name
Shangri-la Tea Cuisine

Used Teas



t-Series Natural
Ceylon Ginger Tea

Ingredients

Dilmah Ginger Tea Marinated Red Quinoa Salad (Vegetarian)

- 300gm Red quinoa
- 900ml Water
- 2 tbsp Ginger tea leaves
- 45gm Carrot (brunoised, blanched)
- 45gm Celery (brunoised, blanched)
- 90gm Kyuri (brunoised)
- 6 tbsp Olive oil
- 150gm Pomelo (shredded)
- 60gm Tomato concasse (skinned, diced)



- 2 tbsp Coriander leaves (chopped)
- To taste Salt & pepper

For the salad

- 50 pcs Asparagus tips (blanched)
- 100gm Watercress
- 30 pcs Romaine lettuce
- 40 pcs Sundried tomato cherry
- 5gm Chervil (garnish)
- Ginger tea oil
- To taste Salt & pepper

For the dressing

- 30gm Shallots (fine chop)
- 100ml Sunflower oil
- 2 tbsp Sesame oil
- 200ml White wine vinegar
- 3 tbsp Chamomile Tea
- 15gm Ginger (grated)
- 100gm Water
- 60gm Ketchup
- 1 tbsp Sugar
- 2 clove Garlic
- To taste Black pepper (crushed)
- To taste Salt

For the ginger tea oil

- 200ml Vegetable oil
- 20gm Dilmah ginger tea

Methods and Directions

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- Mixed the quinoa, water and salt in a bowl. Steam for 45 minutes.
- In a smaller pot, blanched carrot and celery until softened or cooked. Ice bath. Drain off the water.
- Once quinoa is cooked, cool it down. Add in the olive oil, pomelo, kyuri, coriander, carrot, tomato and celery. Season if needed

For the salad



- Place all the lettuce and vegetables in a mixing bowl. Drizzle with the ginger tea oil. Season with salt and pepper.

For the dressing

- Boil the vinegar and water. Add in the tea, let it simmer for 2-3 minutes. Remove from the heat and let it steep for 15 minutes and cool down.
- After it is cooled, strain the mixture with the fine sieve. Put the tea vinegar, salt, sugar, pepper, onion, ginger, garlic and ketchup in a bowl.
- Slowly pour in the oil. Whisk until it is emulsified.
- All in all the remaining ingredients. Mix well. Season if needed.

For the ginger tea oil

- Put all ingredients in a vacuum bag, seal it.
- Use a water circulator or a combi oven to steam it at 65°C for 45 minutes. Remove from the hot water bath or combi oven. Placed in ice bath to cool it. Once cooled down, remove from the bag. Keep in chiller for 10 days to let the oil infused with the tea leaf. Strain the oil and ready to use.
- *Note: The oil can be made in a bigger batch. Store in the seal vacuum pack and keep in the fridge.

Assembly / Finishing

- Add the shredded chicken, French bean, lettuce, tomato and shallot in a mixing bowl. Spoon in a few spoons of dressing in and toss it. Season if needed.
- On a round plate, arrange the cucumber in the center for placing the tossed chicken and French bean salad in it.
- Arrange the shredded chicken, lettuce, French beans and drizzle some dressing around the plate.