

White Tomato Rose French Vanilla Gazpacho, Fresh Water Prawn and Arugula Salad



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- Sub Category Name
Food
Savory
- Recipe Source Name
Shangri-la Tea Cuisine
- Activities Name
Tea Inspired Lunch Corner

Used Teas



t-Series Rose With
French Vanilla

Ingredients

White Tomato Rose French Vanilla Gazpacho, Fresh Water Prawn and Arugula Salad

- 1200g Prawns (21-25 pieces, peeled and deveined, tail off)
- 5cl Olive oil
- 5g Salt
- 3g Pepper
- 300g Wild arugula (young)



For the gazpacho

- 15g Dilmah Rose with French Vanilla Tea
- 15cl Water at 90°C
- 10cl Cream liquid
- 500g Tomato pulp
- 5g Salt
- 3g Pepper
- 10pcs Chervil sprig (15 grams)

For the lemon vinaigrette

- 5cl Fresh squeezed lemon juice
- 8cl Olive oil
- 5g Salt
- 3g Black pepper (grounded)

For the pepperade

- 100g Red capsicum (peeled and diced)
- 100g Tomato (peeled, deseeded and diced)
- 50g Eggplant (Diced, skin part only)
- 50g Zucchini (Diced, skin part only)

Methods and Directions

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- Season the prawns with salt and pepper.
- Grill till cooked.
- Make a lemon vinaigrette and toss with the arugula.

For the gazpacho

- Steep the tea in boiling water for 8 minutes.
- Strain, allow to cool.
- Add the cream and tomato pulp. Blend until smooth.
- Season with salt and pepper.
- Chill the soup.

For the pepperade

- Slightly comfit the capsicum, tomato, eggplant and zucchini in the warm vinaigrette.



Assembly / Finishing

- In a flat oval plate, with the help of a circle mold of 10cm in diameter, arrange neatly the pepperade. Properly drained.
- Put 3 prawns on ellipse on top of it.
- Top with the arugula salad.
- Drizzle the remaining vinaigrette.
- In a mini glass nicely shaped, pour the gazpacho.
- Add a sprig of chervil.

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