

Dilmah tea Scallop Oil Vinegar



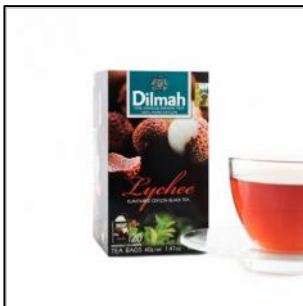
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Chef Chia Ho Li

- Sub Category Name
Food
Savory
- Recipe Source Name
World Association of Chefs

Used Teas



Lychee

Ingredients

Dilmah tea Scallop Oil Vinegar

- 20g Scallop
- 5g Apple
- 5g Purple Onion
- 10g Olive Oil
- 1g Black pepper
- 1g Salt
- 10g lemon
- 1g Italian Spices
- 8g tomato



- 5g Sago
- 5g Dilmah Lychee Black Tea
- 3g Coriander Seedling
- 5g Wonton Wrappers

Methods and Directions

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- Sago is boiled and then brewed into Dilmah tea for use.
- Soak the Scallops with Dilma lychee black tea, season with sautéed diced greens, add apples and seasoning, soak the scallops with Dilmah Lychee black tea, then season it and then burn it with a gas torch.
- Add apple diced and seasoning.
- Place the scallops on the wonton wrappers and serve.

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