

Lemon Verbena Oyster Escabeche



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Tino Passano



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- Sub Category Name
Food
Main Courses
- Recipe Source Name
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Ingredients

Lemon Verbena Oyster Escabeche Lemon Verbena Infused Oyster Escabeche, Saffron Emulsion & Lemon Verbena Jelly Lemon Verbena Escabeche

- ½ cup sparkling wine
- ½ cup Cava vinegar
- ½ cup grapeseed oil
- ½ cup Dilmah Exceptional Natural Lemon Verbena

Saffron Emulsion

- 4 egg yolks
- 550ml grapeseed oil
- 4-5 strands of saffron
- Pinch of Cava vinegar
- Saffron salt

Lemon Verbena Jelly

- 1 cup Dilmah Exceptional Natural Lemon Verbena infusion



- 2 gelatine leaves

Methods and Directions

Lemon Verbena Oyster Escabeche Lemon Verbena Infused Oyster Escabeche, Saffron Emulsion & Lemon Verbena Jelly

Lemon Verbena Escabeche

- Place all of the above ingredients in a saucepan and bring to a boil.
- Set aside for 10 minutes to infuse.
- Shuck oysters, making sure that there is no shell left behind.
- Bring the lemon verbena liquid back to a boil and add the oysters and set aside to cool.

Saffron Emulsion

- Place yolks and vinegar in a food processor and blend on high.
- Keep blending until the yolks have doubled in volume.
- Slowly add the saffron infused oil, making sure to not add it too quickly.
- Check the seasoning.

Lemon Verbena Jelly

- Slowly warm your infusion.
- Add the pre-soaked gelatine and pour into a plastic container.

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