

Dilmah Rosemary with Peppermint Tea infused Lamb Croquette Burger



0 made it | 0 reviews



- Sub Category Name
Food
Savory
- Recipe Source Name
Real High Tea New Zealand 2017

Ingredients

Lamb Croquette

- 100g Lamb
- 02 cloves Garlic
- ½ tsp Chopped Ginger
- ½ tsp Chopped Lemon Grass
- 250ml Oil (For Frying)
- 2tsp Oil
- 1tsp Curry Powder
- ¼ tsp Turmeric
- 10g Tamarind
- Pinch of Salt
- Pepper
- ½ tsp Chopped Pandan Leave
- 1 sprig Chopped Curry leaves
- ½ nos Chopped Onion
- 03 nos Cloves
- 03 nos Cardamom
- 1” Cinnamon Stick
- 01nos Potato
- 01nos Egg
- 2tbsp Flour
- 100g Bread Crumbs



Dilmah Rosemary with Peppermint Tea Aioli

- 01nos Egg Yolk
- 1tsp Lemon Juice
- 1clove Garlic
- ¼ tsp Mustard
- ¼ cup Olive Oil
- 1tsp Dilmah Rosemary with Peppermint Tea
- ¼ cup Water

Eggplant Chutney

- 01nos Egg Plant
- ¼ tsp Turmeric
- Pinch of Salt
- ¼ tsp Dijon Mustard
- ¼ tsp Chilli Powder
- ½ tsp Sugar
- 1tbsp Tomato Paste
- 250ml Oil
- 1tsp Chopped Ginger
- 1tsp Chopped Garlic
- ¼ nos Sliced onion
- ½ nos Sprig of Curry Leaves
- 1” Piece of Pandan Leave
- ½” Cinnamon Stick
- 01 nos Cardamom
- 01 nos Cloves

Dilmah Rosemary with Peppermint Tea Caviar

- 2tsp Dilmah Rosemary with Peppermint Tea
- 2cups Water
- 1.5g Algin
- 1.5g Gluco

Profiterole

Choux Pastry

- 1 Eggs
- 50ml Milk
- 20g Butter
- 40g Flour
- 1/2 tbs Sugar
- Pinch of Salt
- Pinch of Green Food Colouring

Craquelin

- 10g Butter
- 10g Flour



- 1/4 of a Vanilla Bean
- 10g Sugar

Methods and Directions

Lamb Croquette

- Season lamb with salt, pepper, turmeric, curry powder and leave for half an hour.
- Place a pot in medium heat put 2tsp oil and sauté onion & garlic.
- Add lemon grass, tamarind, pandan leaves, curry leaves, cloves, cardamom, and cinnamon.
- Add lamb and cook well.
- In a separate pot boil and mash the potato.
- Add the mashed potato in to the lamb mixture.
- Take out from heat and let it cool to room temperature
- Roll into small patties shapes.
- Place flour on a plate. Place breadcrumbs on another plate. Whisk the egg in a shallow bowl.
- Roll the lamb croquettes in flour, shaking off excess. Dip in egg mixture. Coat in breadcrumbs.
- Deep-fry using the remaining oil until Golden Brown.

Dilmah Rosemary with Peppermint Tea Aioli

- Whisk the egg yolk and then add the mustard and lemon juice.
- Gradually add the oil and tea, whisking continuously until thickened.
- Season with a pinch of salt.

Eggplant Chutney

- Cut the eggplant into 1" pieces and rub turmeric & salt.
- Deep-fry until golden brown.
- Leave aside to drain the oil.
- Place a pot in very low heat and add 1tbsp oil.
- Add onion, garlic, ginger, curry leaves, Pandan leave.
- Sauté for 30 seconds and add mustard, cardamom, cloves, cinnamon stick.
- Add the fried eggplant into this mixture and add chilli, salt, sugar and cook in low heat.
- Finally add tomato paste before taking out from heat and correct the seasoning.

Dilmah Rosemary with Peppermint Tea Caviar

- Boil one cup of water and add the tea leaves.
- Leave for 5 minutes.
- Drain the leaves and keep aside to cool.
- Add the Algin to tea and blend.
- Leave in the fridge overnight.
- Take the remaining cup of water, add gluco and blend.
- Leave in the fridge overnight.
- Fill a syringe with the Tea-Algin mixture and expel it drop by drop into Gluco water.
- Take out the caviar from the gluco water and then rinse it very gently with cool water.

Profiterole

Choux Pastry



- Warm the butter and milk in low heat. Then add a pinch of Salt and Sugar.
- Take out from heat.
- Add the egg while beating and add flour. Pipe in to a greased tray.

Craquelin

- Mix Butter and Sugar together.
- Add Vanilla bean and flour.
- Mix well and take out the dough, cover and leave in the fridge for 1 hour.
- Take out the dough and spread into a thin layer.
- Cut into small round shapes and place on top of the piped profiterole.
- Bake at 165 °C for 15 minutes

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