



PAN SEARED SCALLOPS IN CEYLON SPICE CHAI TEA



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Arie Yulianto



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Known for its the warm Indonesian hospitality, the relaxing atmosphere surrounded by greenery and its eclectic array of cuisine, Shangri-La Surabaya is truly an oasis of pleasure. This outstanding property is the epitome of luxury, indulgence and seduction. Represented by Yuli Hariyanto & Arie Yulianto.

- Sub Category Name
Food
Main Courses
- Recipe Source Name
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Used Teas



Exceptional Ceylon
Spice Chai

Ingredients



PAN SEARED SCALLOPS IN CEYLON SPICE CHAI TEA

- 300g scallop
- 2 bags Dilmah Ceylon Spice Chai tea
- 200g Shimeji mushroom
- 10g fresh lemon
- 200ml honey
- 10g corn starch
- 5g salt
- 5g black pepper
- 5ml olive oil
- 250ml seafood stock

Methods and Directions

PAN SEARED SCALLOPS IN CEYLON SPICE CHAI TEA

- Heat seafood stock and add tea bags and honey. Bring to boil and thicken with cornstarch.
- Season scallop with salt, black pepper and olive oil. Heat pan and sear the scallop till caramelised.
- Saute the Shimeji mushrooms, season with salt and pepper.
- For plating: arrange the mushrooms in the middle of the plate and then put scallop on top. Pour the sauce over it.

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