

MENG LOTUS



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Nongnuch Abanpaew



Anupong Nualchawee

An unmistakable resort, set amidst one of the best golf courses in the region, Le Méridien Hotel Suvarnabhumi is a compelling choice for meetings and city escapes. It is also the closest five star resort to Bangkok's International Airport. Be inspired and energised by the global flavours and creative presentations of their carefully curated fare at Latest Recipe, Favola, and Latitude 13° 39'. Represented by Anupong Nualchawee & Nongnuch Abanpaew.

- Sub Category Name
Food
Main Courses

- Recipe Source Name
Real High Tea 2014/15 Volume 1

Used Teas



t-Series Natural
Ceylon Ginger Tea



Ingredients

MENG LOTUS

- 500g minced chicken
- 2 tbsp Dilmah Natural Ceylon Ginger Tea, loose leaf
- 40g plum sugar
- 30g tamarind juice
- 40g coconut flakes
- 5ml fish sauce
- 5ml oil
- 5g coriander root
- 2.5g pepper
- 80g roasted and chopped peanut
- 100g crispy Gourami fish
- 2 lotuses

Methods and Directions

MENG LOTUS

- Heat oil, add coriander root and pepper.
- Stir well until full flavour is drawn and then add the chicken.
- Add tea leaves into the mix, stir until you extract the colour from the tea.
- Add plum sugar, tamarind, fish sauce and coconut flakes.
- Mix well until dry. Add roasted peanut and Gourami fish before serving.