

PHUKET LOBSTER WITH GREEN TEA AND BLOOD ORANGE



0 made it | 0 reviews



Narubet ChaoPanich



Warud Wacharapunyanoon

Discover the treasures of Khao Lak at one of Marriott Thailand's flagship properties, the JW Marriott Khao Lak Resort and Spa, recipient of the 2010 Condé Nast World's Top New Hotels award. Represented by Warud Wacharapunyanoon & Narubet ChaoPanich.

- Sub Category Name
Combo
Main Courses
- Recipe Source Name
Real High Tea 2014/15 Volume 1

Used Teas



t-Series Moroccan
Mint Green Tea

Ingredients



PHUKET LOBSTER WITH GREEN TEA AND BLOOD ORANGE

Green Tea Soft Ball

- 1 tsp Dilmah Moroccan Mint Green Tea
- 1 cup water
- 1 tsp sodium alginate
- 1 cup water
- 1 tsp calcium chloride

Blood Orange Sabayon

- 50g clarified butter
- 20g white wine vinegar
- 75g shallot
- 450g white wine (dry)
- 260g blood orange juice<
- 48g egg yolk
- 62g unsalted butter, melted

Methods and Directions

PHUKET LOBSTER WITH GREEN TEA AND BLOOD ORANGE

Green Tea Soft Ball

- In a small saucepan, add sodium alginate with green tea and water. Whisk before turning on the heat.
- Bring the mixture to a boil and simmer for one minute. Remove from the heat and strain. Let it cool.
- Combine water and calcium chloride in a bowl, stirring well to dissolve.
- Drip the alginate mixture into the calcium bath. Leave it for a little while to form the balls. Spoon it out, dip in clean water. Remove from water and set aside till needed.

Blood Orange Sabayon

- To make the sabayon, first in a pan reduce butter, white wine vinegar and shallots to 120g.
- Combine white wine and blood orange juice and reduce to 30g.
- In a glass or stainless steel bowl, whisk the eggs, butter, the shallot reduction and the blood orange reduction.
- Place the bowl over a pot of simmering water, and whisk constantly, until everything dissolves and the sauce begins to thicken.
- The bottom of the bowl shouldn't touch the water or the eggs may get too hot.



ALL RIGHTS RESERVED © 2025 Dilmah Recipes | Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 06/02/2025