

## EARL GREY TEA CALAMARI WITH TOMATO GAZPACHO WITH HERB CURRY CRUMBLES, EARL GREY OIL AND RUSSIAN TOMATO SEEDS



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

#### EARL GREY TEA CALAMARI WITH TOMATO GAZPACHO WITH HERB CURRY CRUMBLES, EARL GREY OIL AND RUSSIAN TOMATO SEEDS.

##### Dilmah Earl Grey Tea Calamari

- 2 medium sized calamari
- 300ml Dilmah Earl Grey Tea

##### Tomato & Earl Grey Tea Gazpacho

- 3 medium size tomatoes
- 30g onion
- 400ml Dilmah Earl Grey Tea



## **Herb & Curry Crumbles**

- 3 stalks parsley
- 5g curry power
- 100g bread crumble
- 10ml olive oil
- 2g salt

## **Earl Grey Oil**

- 2 tea bags Dilmah Earl Grey Tea
- 100ml olive oil

## **Methods and Directions**

### **EARL GREY TEA CALAMARI WITH TOMATO GAZPACHO WITH HERB CURRY CRUMBLES, EARL GREY OIL AND RUSSIAN TOMATO SEEDS.**

#### **Dilmah Earl Grey Tea Calamari**

- Cook calamari and vacuum it with tea after cooled down.
- Keep in fridge overnight. Cut into rounds next day.

#### **Tomato & Earl Grey Tea Gazpacho**

- Sauté onion and tomato in medium heat and slowly pour tea and boil until soft and blend it.

## **Herb & Curry Crumbles**

- Blend parsley, curry powder, bread crumble, olive oil and salt together

## **Earl Grey Oil**

- Combine 2 Earl Grey tea bags and 100ml olive oil together and keep it overnight.