

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





0 made it | 0 reviews

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**Main Courses** 

- Sub Category Name Food
- Recipe Source Name Real High Tea 2014/15 Volume 2

### **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.

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