

THE ROMANCE OF ALADDIN AND JASMINE



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Sunil Kumar Puzhakkaldam Kulapura



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If your idea of perfect bliss is a mélange of fine restaurants that allows you to savour the exquisite flavours of Arabian food then some of the restaurants in this gorgeous oasis of luxury situated in the Sultanate of Oman is what you are looking for. Represented by Alpesh Dias & Sunil Kumar Puzhakkaldam Kulapura.

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

Used Teas



t-Series Green Tea
with Jasmine Flowers

Ingredients



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Chicken Roulade

- 4 chicken breasts
- 50g Dilmah Green Tea with Jasmine Flowers
- 20g coconut flesh
- 20g pomegranate seeds
- 200ml olive oil
- 10g sugar
- 20g ginger
- 1 cup of Dilmah black tea

Coconut & Ginger Sauce

- 50ml coconut milk
- 5g ginger
- 5 basil leaves
- Salt, to taste
- Pepper, to taste
- 3ml lemon juice
- 1 shallot

Methods and Directions

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Chicken Roulade

- Heat up the oil to 75°C and add 3/4 of the tea leaves. Rest it for 15 minutes.
- Strain and add remaining 1/4 of fresh tea leaves and the chicken breast.
- Let it marinate for 48 hours.
- Remove the chicken from the oil marinade and stuff with grated coconut and pomegranate seeds.
- Prepare a black tea and add the sugar to balance the taste.
- Roll the chicken breast using a cling wrap and vacuum pack with 5 teaspoons of the tea decoction.
- Sous vide the breast for 10 minutes in water at 85°C.

Coconut & Ginger Sauce

- Combine all the ingredients except lemon juice and reduce to a thin sauce on a slow fire.
- Season and strain.
- Add lemon juice to cut the slimy taste.



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