

Dilmah tea inspired lamb loin



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- Sub Category Name
Food
Savory
- Recipe Source Name
Real High Tea Web Site

Used Teas



t-Series Pure
Peppermint Leaves



t-Series Moroccan
Mint Green Tea

Ingredients

Dilmah Tea Inspired Lamb Loin

- Lamb Loin 200g
- Moroccan Tea 2g
- Peppermint Tea 1g
- Fresh Bread Crumbs 100g
- Egg White 2g
- Cauliflower Puree
- Cauliflower 150g
- Garlic 30g
- Milk 50ml



- Butter 60g
- Honey Glazed Pumpkin
- Pumpkin 60g
- Butter 1g
- Honey 3tsp
- Lamb Juice
- Roast lamb bone & trimmings
- Celery 30g
- Onion 100g
- Fresh Tomato 100g
- Flour 10g
- Garlic & bouquet garnish combination of herbs

Methods and Directions

Dilmah Tea Inspired Lamb Loin

- Sous -vide Lamb loin marinate with Dilmah Moroccan tea coated mantle Dilmah peppermint tea, cauliflower puree honey glazed pumpkin lamb juice flavored Dilmah pomegranate tea
- Sous vide-“under vacuum”) is a method of cooking in which food is sealed in airtight plastic bags then placed in a water bath in low temp.

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