

## THE BUSH



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Orange & Eucalyptus Tea infused wallaby and chicken sausages served with a Pomegranate & Mint Tea mayonnaise seasoned with Chardonnay vinegar and Dijon mustard.

- Sub Category Name  
Food  
Main Courses
- Recipe Source Name  
Dilmah Real High Tea Global Challenge 2015

### Used Teas



Silver Jubilee Blood  
Orange & Eucalyptus

### Ingredients

**THE BUSH**  
**Tea Braised Sausages**



- 4 Wallaby Shanks, seasoned & pan fried till golden brown
- 2L Strong Beef Stock
- 4tbsp. Uda Watte Tea
- 300g Chicken Breast, trimmed of sinew and diced small
- 300ml Cream
- 1 Egg White
- 1tbsp. Chopped Flat Leaf Parsley & Tarragon
- 1tbsp. Orange & Eucalyptus Tea
- 100gm Rice Flour
- 2 Beaten Eggs
- Ground Quinoa

### Tea Mayonnaise

- 50ml Chardonnay Vinegar
- 2tbsp. Pomegranate & Mint Tea
- 2 Egg Yolks
- 1tbsp. Dijon Mustard
- 150ml Canola Oil
- 150ml Olive Oil
- Salt to Taste

## Methods and Directions

### THE BUSH

#### Tea Braised Sausages

- Pre heat your oven to 150°C.
- Infuse the beef stock with Uda Watte Tea.
- Place the wallaby shanks in an ovenproof dish, cover with the hot stock, seal lid tightly with tin foil.
- Braise in the oven for about 5 hours, till cooked and falling off the bone.
- Remove shanks from stock and flake meat finely with a fork then remove all bones and grit, chill.
- Make your chicken mousse with chicken, cream and egg white.
- Mix cold chicken mousse, flaked wallaby, herbs and Orange & Eucalyptus Tea, and season to taste.
- On a sheet of cling film, form into sausages and roll tightly, tying knots at each end.
- Poach sausages for 20minutes in a 60°C water bath and, when done, chill in iced water.
- Remove sausages from cling film, dust in flour, immerse in egg wash and coat in ground quinoa.
- Fry in oil at 180°C till golden brown, season with salt and more Orange & Eucalyptus Tea.

### Tea Mayonnaise



- Warm vinegar, infuse with tea and allow to cool. Strain. Combine tea infused vinegar, egg yolk and mustard. Add oil slowly whilst beating. Season to taste.

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