


THE GOOD THE BAD AND THE UGLY



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 Ernest Wong Ng Wai Kee

An iconic masterpiece that soars above the heart of Hong Kong, Island Shangri-La is also home to the arresting “Great Motherland of China”, the largest Chinese landscape silk painting in the world. It’s also the place to delve into a lobster-inspired afternoon tea at Lobster Bar and Grill. Represented by Ng Wai Kee & Ernest Wong

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

Used Teas



Meda Watte

Ingredients



THE GOOD THE BAD AND THE UGLY Meda Watte Bread

- 375g flour T55
- 187.5g flour T45
- 13g salt
- 18g sugar
- 250g milk
- 2 eggs
- 23g yeast
- 4g sea salt
- 187.5g butter
- 50g Dilmah Meda Watte Tea

Smoked Chicken

- Dilmah Meda Watte Tea
- Chicken breast
- Black truffle
- Mayonnaise

Methods and Directions

THE GOOD THE BAD AND THE UGLY Meda Watte Bread

- Infuse 50g Meda Watte Tea in the milk. Strain.
- Mix all together with paddle for 2 minutes.
- Add sea salt and tea powder and mix for another 2 minutes.
- Add butter, piece by piece, beating for 5 minutes each time.
- Keep in the fridge.
- Roll out to 5mm thickness.
- Cut rectangles of 2.5 cm x 10 cm.
- Keep in a warmer place till needed.
- Cook at 195°C until it turns golden brown in colour.

Smoked Chicken

- Prepare the Meda Watte tea as per instructions given on pack.
- Submerge the chicken in the brewed tea and leave it to marinate for 2 or 3 days.
- Then smoke and cook.
- Cut in to small dices, add mayonnaise and fresh black truffle.



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