

JURASSIC PARK EGG SABAYON CEYLON OOLONG AND ASPARAGUS



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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
Food
Desserts
- Recipe Source Name
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Used Teas



t-Series The First
Ceylon Oolong

Ingredients



JURASSIC PARK EGG SABAYON CEYLON OOLONG AND ASPARAGUS

- 4 egg yolks
- 60g Dilmah The First Ceylon Oolong
- 30g clarified butter
- 50g asparagus

Methods and Directions

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- First infuse the tea in water and let the water reduce.
- Cook egg yolks and the prepared tea in a water bath with a whisk– ‘bain-marie’.
- Add the butter, salt and pepper.
- Pour into canister with 2 CO² chargers.
- Keep in a warm water bath.
- Blanch asparagus in hot salt water and let it cool.

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