

Sea Bass With Rock Of Curanto And Green Dust Paired With Uda Watte Tea



0 made it | 0 reviews



Matias Palomo

- Sub Category Name
Combo
Main Courses
- Recipe Source Name
The Chefs and the Tea Maker - 2010

Ingredients

Mashed Potatoes

- 6.4oz Potatoes
- 1 unit yolk
- 2oz Flour
- 0.7oz squid ink

Sea Bass with Black Curanto Rocks

- 6 portions Sea Bass
- 18oz Clams
- 18oz Mussels
- 18oz Pork ribs
- 3 units Chicken Thighs
- Chorizo sausage or Ahumada
- 10oz Onion
- 0.3oz Paprika
- 17oz White wine
- 4oz Cream CheeseCuranto paste

Methods and Directions

Mashed Potatoes



- Peel and cut the potatoes.
- Place in a pot, cover with salted cold water, and bring to a boil and cook until tender for 15 to 20 minutes.
- Drain.
- Mash the potatoes.
- Mix the mashed potatoes with egg yolks, flour, salt, pepper.
- Fill with curanto paste and fry.

Sea Bass with Black Curanto Rocks

- Wash all seafood.
- Heat the olive oil in a large pot and sauté the onion with the garlic, mild chilli pepper and cumin.
- Add the sausage, the pork ribs and chicken.
- Add the white wine and cook.
- Finally add the mussels and clams.
- Cook for ten minutes and cover the pot.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From
teainspired.com/dilmah-recipes 17/09/2025