

Marinated Shrimps and Dilmah Rose with French Vanilla Tea



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- Sub Category Name
Food
Main Courses
- Recipe Source Name
The Dilmah Book of Tea inspired Cuisine & Beverage

Used Teas



t-Series Rose With French Vanilla

Ingredients

Marinated Shrimps and Dilmah Rose with French Vanilla Tea

- 2 tablespoons Dilmah t-Series Rose with French Vanilla Tea
- 32 large shrimps
- 2 tablespoons sesame oil
- Chopped garlic
- 2 tablespoons crushed ginger
- 200g spinach leaves
- 1 tablespoon roasted sesame seeds

- 1 tablespoon black sesame seeds
- 100g paprika (cubes)
- 200ml water
- Jasmine Rice

Methods and Directions

Marinated Shrimps and Dilmah Rose with French Vanilla Tea

- Brew the tea using 200ml hot water.
- Marinate the shrimps in the tea for 10 minutes.
- Pour oil into a pan and fry the shrimps.
- Add sesame, sliced paprika and spinach.
- Season with ginger, garlic, salt and pepper.
- Cook the jasmine rice and flavour with Rose with French Vanilla.
- Place the spinach on the plate and add the shrimps on top.
- Add the spring onion with the jasmine rice.
- Sprinkle curry powder and raisins.