

Roast Orange-Tea Chicken



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

Used Teas



Ceylon Premium Tea

Ingredients

Roast Orange-Tea Chicken

- 2 teaspoons Dilmah Premium Ceylon Loose Leaf Tea
- 2 chicken breasts
- 1 orange - Grated rind and juice
- 200ml Dry white wine
- 1 tablespoon sugar
- 30ml Honey
- 1 tablespoon corn starch diluted



- 30ml Olive oil
- Salt and ground pepper to taste

Methods and Directions

Roast Orange-Tea Chicken

- Stuff the chicken breasts and set aside.
- Warm half of the wine and infuse the tea leaves for 5 minutes.
- Strain the white wine and combine the orange juice and rind, bees' honey, sugar, and rub into the chicken thoroughly.
- Place the marinated chicken in the refrigerator for 3-4 hours.
- Brush with olive oil and roast in medium to hot oven till done.
- Remove the chicken and strain the remaining liquid into the pan
- Reduce the balance white wine and add to the liquid. Bring to boil and slightly thicken with diluted corn starch.
- Correct the seasoning and serve with chicken.

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