

Soya & Ginger Tea Dressing



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Food
Salads & Dressings
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The Dilmah Book of Tea inspired Cuisine & Beverage

Ingredients

Soya & Ginger Tea Dressing

- 3 tea bags Dilmah Traditional Oolong Tea
- 30ml light Soya sauce
- 1 tablespoon sugar
- 75ml White wine vinegar
- 125ml Sunflower oil
- 2 tablespoons chopped preserved ginger
- 5ml sesame oil
- Salt and ground pepper to taste

Methods and Directions

Soya & Ginger Tea Dressing

- Slightly warm the white wine vinegar and infuse the tea bags for 10 minutes.
- Discard the bags and combine the rest of the ingredients into a screw top jar and shake well.
- Season and serve with a tossed Garden Salad.



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