

## Prawns with Avocado Rosehip and Hibiscus Cream



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

### Used Teas



t-Series Natural  
Rosehip with  
Hibiscus

### Ingredients

#### Prawns with Avocado Rosehip and Hibiscus Cream

- 2 bags Dilmah Rosehip & Hibiscus
- 5 large prawns
- $\frac{1}{2}$  cup fresh cream
- 1 lemon
- 50ml lukewarm water
- $\frac{1}{2}$  ripe avocado
- Salt and ground pepper to taste

- 2 Chives
- 1 leaf of lettuce
- 3 types of bell pepper wedges

## Methods and Directions

### Prawns with Avocado Rosehip and Hibiscus Cream

- Shell and de-vein the prawns. Boil, cool and refrigerate.
- Mix lemon juice with the lukewarm water; infuse tea bags for 5 minutes. Discard the tea bags and refrigerate the liquid.
- Add the lemon tea mixture to the fresh cream and whip till soft peaks are formed, season with salt and pepper and return to the refrigerator.
- Stone and slice the avocado. Sprinkle with lemon juice.
- Serve the chilled prawns on the sliced avocado with the tea dressing.