

Seafood and Camomile Bouillon



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The Dilmah Book of Tea inspired Cuisine & Beverage

Used Teas



Natural Infusion Pure
Camomile

Ingredients

Seafood and Camomile Bouillon

- 6 bags Dilmah Pure Camomile Flowers
- 1 Clam
- 1 Scallop
- 1 Mussel
- 1 Prawn
- 50g Calamari
- 50g Salmon

- 1 Small lobster medallion
- 1l Fish Stock
- 75g Soft butter
- 2 cloves crushed garlic
- 1 large chopped onion
- 25g chopped celery
- 25g chopped carrots
- 1 cup chopped parsley
- 2 tomatoes chopped
- 100ml Dry White wine

Methods and Directions

Seafood and Camomile Bouillon

- Infuse the tea bags in hot fish stock for 5 minutes.
- Cook the chopped onion and garlic butter for two minutes.
- Add carrot and celery, cook for a further two more minutes.
- Clean and de-vein the scallop, mussel, prawns, calamari, salmon, lobster and clam and sauté in a pan.
- Add the fish stock and stir the soup well. Bring the soup to boil, add the white wine and simmer for 20 minutes. Strain the soup through a conical strainer. Bring the soup to boil, add pepper and salt and simmer for 5 minutes or till the seafood is cooked.