

Prawn & Hibiscus Soup



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

Used Teas



t-Series Natural
Rosehip with
Hibiscus

Ingredients

Prawn & Hibiscus Soup

- 7 bags Dilmah Rosehip & Hibiscus
- 1 Whole prawn (clean and keep the tail)
- 1l clear fish stock
- 200g prawns
- 1 tablespoon chopped celery
- 2 cloves garlic chopped
- 100ml white wine



- 50g Butter
- 50g flour
- 50ml thick cream
- Salt and ground pepper to taste

Methods and Directions

Prawn & Hibiscus Soup

- Boil the fish stock, add the tea bags and let it simmer for 5 minutes. Discard the tea bags.
- Melt the butter; cook the garlic and celery for 2-3 minutes. Add flour and cook on a low fire for 3 minutes.
- Add warm stock, white wine and the prawns (shell and de-vein) to the soup. Bring to boil and simmer for 5 minutes.
- Add thick cream and serve.

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