

Dilmah Earl Grey Tea Smoked King Prawns



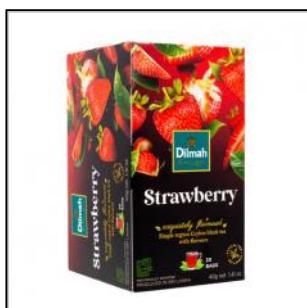
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Lobster and Asparagus Tartare with Dilmah Earl Grey Tea Smoked King Prawns and White Snapper Sushi, Dilmah Strawberry Tea and Lime Vinaigrette, Wasabi Coulis

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

Used Teas



Strawberry

Ingredients

Dilmah Earl Grey Tea Smoked King Prawns

- 30g Dilmah Earl Grey Tea
- 30g Dilmah Strawberry Tea
- 150g Lobster

- 8 King prawns
- 150g White snapper
- 60ml Extra virgin olive oil
- 10g Wasabi
- 60g Lime
- 80ml Strawberry puree
- 2 sheets Yakinoori
- 60g Pickled radish
- 100g Japanese cucumber
- 75ml Sour cream
- 120g Pumpernickel bread
- 120g Japanese sushi rice
- 15ml Rice vinegar (mitsuka)
- 20g Onion
- Seasoning
- Garnish

Methods and Directions

Dilmah Earl Grey Tea Smoked King Prawns

- Smoke the king prawns with Dilmah Earl Grey Tea, olive oil and seasoning.
- Cook the Japanese rice with vinegar, seasoning and make the sushi with white snapper, pickled radish, yakinoori and vegetables.
- Make the lobster asparagus tartare using poached lobster cubes, capers, dill, onion, sour cream and seasoning.
- Arrange the tartare quenelle on a thin slice of toasted pumpernickel and the sushi on the pickled vegetables along with the smoked king prawns.
- Garnish with sweet potato crisp, sprig of dill, chive cream and balsamic reduction.
- Dress with wasabi coulis and Dilmah Strawberry tea and lime dressing.