

Earl Grey Tea, Tomato & Prawn Shooter



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

Ingredients

Earl Grey Tea, Tomato & Prawn Shooter

- 3 large ripe tomatoes
- Cup minced onion
- 4 cloves garlic coarsely chopped
- 2 teaspoons of Dilmah Earl Grey Tea, soaked in half a cup of chilled water
- cup Tequila
- 1 teaspoon pickle chillies steamed & coarsely chopped
- Cup minced cilantro
- 8 medium prawns poached in tea, cut in pieces and frozen in Tequila.

Methods and Directions

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- Position the tomatoes under a salamander for about 20 minutes. Turn them once until well blackened and soft.
- Cool the tomatoes but do not peel and chop coarsely.
- Combine the tomatoes and their juices, onions, garlic, tequila, Earl Grey tea, lime juice, pickled



chillies and salt and pepper.

- The salsa can be prepared to this point a day ahead and refrigerated.
- Stir with the prawns and cilantro before serving.

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