

Teas in Ocean



0 made it | 0 reviews



- Sub Category Name
Combo
Appetisers
- Recipe Source Name
The Dilmah Book of Tea inspired Cuisine & Beverage

Used Teas



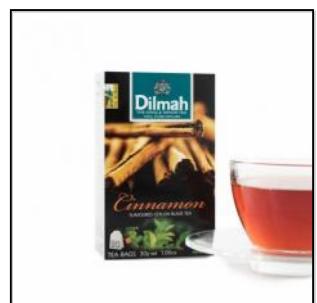
t-Series Lapsang Souchong



Natural Infusion
Natural Spicy Berry



Ginger & Honey



Cinnamon

Ingredients

**Tea Spiced Crispy Baby Lobster on Tangy Tomato and Dilmah Cinnamon Tea Jam
Crispy Baby Lobster on Tangy Tomato**

- 2 Baby Lobsters (40gms each)
- 3g Tea Spice Mixture (refer recipe)
- 10g Corn Flour
- 1 Egg
- 40g Tomato Marmalade
- 1 teaspoon Fresh Butter
- 5g Diced Onions
- 10g Bell Pepper
- 3 cloves Garlic
- Salt to taste

Tea Spice Mixture

- 5g Dilmah Cinnamon Tea
- 2g Dilmah Ginger and Honey Tea
- 2g Szechuan Pepper Powder

Cinnamon Tea Jam

- 5g Dilmah Cinnamon Tea
- 60g Fresh Tomato
- 50g Sugar
- 3ml Vinegar
- 50ml Water
- Pinch of Chilli Powder

Prawn in Dilmah Zesty Lemon Tea Aspic Topped with Basil and Fresh Green Tea Leaves Jelly

Prawn in Dilmah Zesty Lemon Tea Aspic Topped with Basil and Fresh Green Tea Leaves Jelly

- 4 Marinated Prawns
- 4 teaspoons Diced Mango
- 3g Chives
- 200ml Spicy Lemon Tea Aspic (refer recipe)
- 60ml Basil & fresh green tea leaves jelly (refer recipe)
- Cocktail glass for presentation

Tangy Lemon Tea Aspic

- 10g Dilmah Naturally Tangy Lemon Tea
- 200ml Boiling Water
- 2 teaspoons Sugar
- Pinch of Salt
- 5g Gelatine Powder

Basil Tea Jelly

- 10g Basil leaves
- 5g Fresh Tea Leaves
- 60ml Fresh Cream
- 2g Gelatine
- Pinch of Salt
- 4g Sugar

Dilmah Lapsang Souchong Tea Smoked Seer Pavé on Marinated Avocado and Spicy Berry Tea Vinaigrette

Pavé on Marinated Avocado

- 6 slices Dilmah t-Series Lapsang Souchong Smoked Seer (refer recipe)
- 4g Fresh Chives
- 4 boats Avocado
- 4 slices Sun dried tomato
- 4 tablespoons Spicy Berry Vinaigrette (refer recipe)
- 1 teaspoon Mayonnaise
- Edible flowers and chives for garnish

Smoked Seer

- 125ml Dilmah t-Series Lapsang Souchong Brewed Tea
- 5g Fresh Dilmah t-Series Lapsang Souchong Tea
- 200g Seer
- 1 teaspoon Lime juice
- Pinch of Crushed Pepper
- Pinch of Paprika

Spicy Berry Tea Vinaigrette

- 10g Dilmah Naturally Spicy Berry
- 100ml Fresh Boiled Water
- 10g Sugar
- 1 teaspoon White Vinegar
- 50ml Corn Oil
- Salt & Pepper to taste

Methods and Directions

Tea Spiced Crispy Baby Lobster on Tangy Tomato and Dilmah Cinnamon Tea Jam Crispy Baby Lobster on Tangy Tomato

- Season the baby lobster with egg and corn flour and deep fry.
- Melt the butter in a pan and sauté the onions, garlic, bell pepper and tea spice mixture

and season.

- Add the lobster and toss.

Tea Spice Mixture

- Mix all the ingredients.

Cinnamon Tea Jam

- Brew the tea in water and strain.
- Mix all ingredients and slow cook to a thick consistency.

Prawn in Dilmah Zesty Lemon Tea Aspic Topped with Basil and Fresh Green Tea Leaves Jelly

Prawn in Dilmah Zesty Lemon Tea Aspic Topped with Basil and Fresh Green Tea Leaves Jelly

- Dice the prawns and marinate in the lemon tea mixture.
- Pour the lemon tea aspic into a cocktail glass and add the diced prawns, mango and chives. Allow to set.
- Pour the Basil and tea jelly on top and allow to set.
- Garnish with whole prawn, dried lemon spiral and fresh tea leaves.

Tangy Lemon Tea Aspic

- 10g Dilmah Naturally Tangy Lemon Tea
- 200ml Boiling Water
- 2 teaspoons Sugar
- Pinch of Salt
- 5g Gelatine Powder

Basil Tea Jelly

- Blend the basil leaves and tea leaves with cream in a blender. Strain the mixture.
- Add the gelatine, salt and sugar. Mix well.

Dilmah Lapsang Souchong Tea Smoked Seer Pavé on Marinated Avocado and Spicy Berry Tea

Vinaigrette

Pavé on Marinated Avocado

- Chop 2 slices of smoked seer and mix in the chives and mayonnaise.
- Keep $\frac{1}{4}$ of the chopped smoked seer on each slice of seer and fold like a bundle.
- Marinate avocado with lime juice, salt and olive oil.
- Pour the berry vinaigrette on avocado.
- Place the seer pavé on avocado and sun dried tomato.

Smoked Seer

- Marinate the seer in the tea .



- Mix all the ingredients and season the seer overnight.
- Smoke the fish. Add brewed tea to smoke the fish.

Spicy Berry Tea Vinaigrette

- Brew the tea in hot water for 4 minutes and strain. Allow to cool.
- Add all ingredients and prepare the vinaigrette.

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