

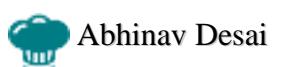
Elixir of Ceylon Tea – Black Tea with Lemon & Lime Flavour Paired with Bloody Legendary Camel



0 made it | 0 reviews



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- Sub Category Name
Combo

- Recipe Source Name
Afternoon tea for the 21st Century - UAE

Used Teas



Elixir of Ceylon Tea
Black Tea with
Lemon and Lime

Ingredients

Elixir of Ceylon Tea – Black Tea with Lemon & Lime Flavour Paired with Bloody Legendary Camel

- Breasted Camel Meat
- Camel meat 200gm
- Celery 10gm
- Leeks 10gm
- Carrot 10gm
- Onion 10gm

- BBQ sauce 20ml
- Camel stock 50ml
- Salt to taste
- Pepper as required
- Thyme touch

Ingredients for the Bloody Hot Sauce

- Camel jus 100ml
- Chili sauce 10gm
- Tomato 20gm
- Salt to taste
- Pepper as required
- Sugar touch

Ingredients for the Sage Chip

- Sago 300gm
- Water 500ml
- Salt to taste
- Oil for frying

Ingredients for the Parsnip and Turmeric Puree

- Parsnip 50gm
- Turmeric touch
- Milk 100ml
- Cream 10ml
- Butter 5gm
- Salt to taste

Ingredients for the Elixir Ceylon Tea – Lemon & Lime

- 45ml of Lemon and Lime flavoured Black tea
- 240 ml Hot water and cold water
- 3 - 4 per serving Sugar sweetened balls

Methods and Directions

Elixir of Ceylon Tea – Black Tea with Lemon & Lime Flavour Paired with Bloody Legendary Camel

Method for the Bloody Legendary Camel

- Cut the vegetables, sauté it add the camel meat, add water to the brasher cooker, keep it for 40 min until it get soft, take it out and arrange in a mould, let it rest then cut.
- Mix all the ingredients together and heat it till you get the thickness, season and serve.
- Soak the sago in water overnight. Boil water, add the sago, cook until you get the thickness, allow it to cool, arrange on tray and make it dry for 4 days, then fry it.
- Cut the parsnip boil it with milk, once it is soft, blend it with turmeric, season and serve.

Method for the Elixir Ceylon Tea – Lemon & Lime

- Take 45ml of Lemon and Lime Elixir natural tea extract
- Add 240ml of water in cocktail shaker and shake it well for 4-5 seconds
- Serve it in a glass with 3-4 sugar sweetened balls for more flavour