

Dilmah “t” earl Grey Tea smoked vegetables terrine, eggplant caviar, tomato petals



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- Sub Category Name
Food
Main Courses
- Recipe Source Name
Real High Tea Australia Volume 1

Used Teas



t-Series The Original
Earl Grey

Ingredients

Dilmah “t” earl Grey Tea smoked vegetables terrine, eggplant caviar, tomato petals

- 3 eggplants
- 6 tomatoes
- 3 capsicums
- 1/3 bunch basil
- Dilmah “t” Earl Grey
- 150ml extra virgin olive oil
- Salt and pepper to taste

Methods and Directions

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- Slice 2 eggplants lengthwise, 2mm thick.
- Skin tomato, cut in quarter, remove seeds, keep skin aside.
- Roast and skin capsicums.
- Place all vegetables on a cooling rack.
- Toast Dilmah “t” Earl Grey until smoky. Place the vegetables over and cover with foil.
- Cover terrine mold with cling film.
- Place eggplant in the mold, alternate with vegetables until covered.
- Refrigerate.
- Cut an eggplant lengthwise.
- Dress with oil, salt and pepper.
- Roast in the oven until the flesh is soft.
- Scoop out, blend to a smooth paste.
- Place tomato skin on a tray.
- Set up the oven with pilot light on.
- Leave it to dry overnight.
- Place a slice of the terrine on the plate.
- Add one quenelle of eggplant caviar.
- Garnish with dried tomato petal.