

## The Monsoon paired with Pan Seared Salalah Rubian



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- Sub Category Name  
Food  
Savory
- Recipe Source Name  
Dilmah Vivid Tea
- Glass Type

Double Wall thermal glass

### Ingredients

#### The Monsoon paired with Pan Seared Salalah Rubian

##### Ingredients

100ml Dilmah Ceylon Tea with Pomegranate & Mint tea  
4 Fresh Dates  
5g Mint Leaves  
30 ml Dates syrup  
5ml Rose Water  
1 Fresh Pomegranate

##### For Siphon:

2g Saffron  
25g Dilmah Ceylon tea Pomegranate & mint tea  
500ml Cream  
30g Sugar



### **Garnish:**

Pomegranate seed and mint sprig and serve

### **Ingredients Strawberry Pearls ad Sauce**

450g Strawberry  
20g Sugar  
10ml Orange Juice  
3.5g Algin  
2.5g Calcic  
500ml Water  
2.5g Gellan Gum

### **Ingredients for Pan-Seared Prawns**

5 Prawns  
Salt to taste  
Crushed Pepper to taste  
15g mint leaves  
50g Yoghurt  
20ml Brandy  
Olive oil  
Basil

## **Methods and Directions**

### **The Monsoon paired with Pan Seared Salalah Rubian**

#### **Method**

Boil the cream with milk and sugar.  
Add tea and make a strong brew.  
For espuma, strain into the siphon and use three bullets of cream chargers.  
Refrigerate for five hours before use.

#### **Method for Siphon**

Muddle the fresh dates and fresh pomegranate.  
Add all other ingredients into a shaker with ice cubes.  
Add the pomegranate and mint tea, ice cubes. Shake well and strain into the glass.



Top up with pomegranate mint tea & saffron espuma. Using a blowtorch, caramelize the espuma

### **Method for Strawberry Pearls and sauce**

Blend the 200g of Strawberries with sugar, orange juice and algin and rest for 1 hour.

Blend the calcic with water

With the help of a syringe, drop the puree into the calcic water, in the shape of pearls, keep it for 30 seconds and then rinse in ice water

Keep it soaked in a strawberry syrup

Blend the remaining 250g of strawberries and then cook it with gellan gum. Let it set into a jelly. Blend again until smooth to be used as a sauce.

### **Method for Pan Seared Prawns**

Marinate the prawns with salt, pepper, olive oil and basil

Skew the prawns using skewers to keep it straight

Sear the prawns

Deglaze with brandy and set aside

Hang the yogurt overnight in a muslin cloth and mix with mint leaves and salt

### **Assembling**

To assemble, serve the prawn on dollop of mint- yoghurt dressing and top with strawberry pearls and sauce.