

Crusted Prawn & Pork Dumpling – Brilliant Breakfast Tea



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- Sub Category Name
Food
Savory
- Recipe Source Name
Shangri-la Tea Cuisine
Real High Tea
- Activities Name
Real High Tea

Used Teas



t-Series Brilliant Breakfast

Ingredients

Crusted Prawn & Pork Dumpling – Brilliant Breakfast Tea

- 30g Pork mince
- 30g Prawn mince
- 10g Fried brilliant tea leave from the oil infusion
- 30ml Brilliant breakfast tea oil
- Banana leaf for garnish

- 30g Finely chopped white bread
- Seasoned Flour for coating
- 1pc Whole eggs beaten for coating

Methods and Directions

Crusted Prawn & Pork Dumpling – Brilliant Breakfast Tea

- Wash the tea leaves with hot water to clean and open them up for fragrance
- Combine the drained moist tea leaves with the vegetable oil
- Cook at 63.5°C for 45 minutes then let come to room temperature slowly
- Place in the fridge for 10 days
- Strain when needed and keep the leaves for deep frying for garnish at the end of the dish

For the mixture

- Combine the prawn and pork mince with the drained deep fried tea leaves
- Smash together well until all the air bubbles have been removed and the mixture is quite dense

Assembly / Finishing

- Shape the prawn & pork mixture with your hands and smooth out roll into 20g balls
- Place into seasoned flour and cover
- Roll into the beaten egg & then roll into the finely diced white bread
- Quickly place into a deep fryer for 60 seconds and then drain on to kitchen paper and place in an oven at 180°C for 4 minutes until heated through
- Serve on banana leaf with a small ramekin of the tea infused oil