

# Roasted Chicken Roll with Ceylon Young Hyson Green Tea





0 made it | 0 reviews

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

## **Used Teas**



t-Series Ceylon Young Hyson Green Tea

## **Ingredients**

## Roasted Chicken Roll with Ceylon Young Hyson Green Tea

- 100g Fresh chicken mince
- 2pcs Chicken leg boneless skin on (Approx. 140g each)
- 5g Fried Ceylon Young Hyson Green Tea leaves from the oil infusion
- 1 Egg white
- 10ml Sour cream



- 5g Green tea powder
- 1pc Medium new potato
- To taste Salt & pepper
- 30g Ceylon Young Hyson Green Tea leaves for infusing into 300ml vegetable oil
- Tomato dice & mixed micro herbs for garnish

#### **Methods and Directions**

## Roasted Chicken Roll with Ceylon Young Hyson Green 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 sour cream green tea sauce

• Lightly mix the sour cream with the green tea powder and set aside for later

#### For the chicken mince

- Mix in the egg white and the 5g of ground up deep fried and drained tea leaves and season with salt and pepper
- Beat together by hand for a few minutes to knock out the air bubbles and allow the mix to stiffen together
- Add 30 ml tea infused oil and mix some more until all is well combined
- Place 50g of the mixture into the boneless and trimmed chicken legs and roll into a long shape with cling film
- Steam/roast in combi oven at 170°C for 20 minutes
- Remove from the cling film and pan roast the skin all around until golden and crispy

#### For the potato

- Roughly dice and steam for 4 minutes
- Skewer and deep fry until golden brown

## Assembly / Finishing

- Cut chicken legs on an angle and trim ends flat to allowed to stand on the plate
- Dress the plate with the green tea sour cream
- Place the fried potato onto the plate
- Dress with the strained tea oil
- Serve immediately



ALL RIGHTS RESERVED © 2025 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 14/12/2025

3/3