

Roasted Chicken Roll with Ceylon Young Hyson Green 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 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



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