

Dilmah Peach Tea Seafood Glass Noodle Salad



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- Sub Category Name
Food
Main Courses
- Recipe Source Name
Shangri-la Tea Cuisine
- Activities Name
Tea Inspired Lunch Corners

Used Teas



t-Series Peach

Ingredients

Dilmah Peach Tea Seafood Glass Noodle Salad

- 300 gm Glass noodle
- 2 litre Water
- 2 tbsp Dilmah Peach Tea
- To taste Salt

For the seafood

- 5 litres Water
- 5 tbsp Dilmah Peach Tea
- 3 nos Maine lobster (1 pound) (Depend on availability; deshell, cut into pieces)
- 15pcs Scallop meat 10-20per/kg
- 30pcs Squid (wash, clean, cut flower)

For the salad

- 30gm Red bell pepper (Julienne)
- 30gm Green bell pepper (Julienne)
- 30gm Yellow bell pepper (Julienne)
- 20gm Baby coriander leaf (garnish)
- 30pcs Chive's flower stick (garnish)

For the peach tea dressing

- 4 tbsp Peach tea leaves
- 2 cups Water
- 400ml Thai chili sauce
- 2 tbsp Lemon juice (fresh squeezed)
- 2 tbsp Coriander (chopped)
- 4-5pcs Red bird eye chili (chopped)
- To taste Salt & pepper

Methods and Directions

Dilmah Peach Tea Seafood Glass Noodle Salad

- Boil the water with tea and salt
- Let the water boil for 5-10 minutes, then put in the glass noodles for 2-3 minutes or until it is softened and pliable.
- Drain off the water, rinse with cold water, drain.

For the seafood

- Bring the lobster to a rolling boil. Add the lobster to the boil one at a time. Cook for approx. 5 minutes. Remove from the hot water. Ice bath. (cooking time depends on the size of the lobster)
- Place the scallops in a mixing bowl. Toss with salt and sprinkle some peach tea. Place the scallop in a steamer basket. Cover with a tight fitting lid. Steam it roughly for 4-6 minutes or until it is cooked. Remove from the basket, cool down in refrigerator. Slice into half after cool down.
- Use the remaining liquid from the lobster. Bring to rolling boil. Cook the prepared squid in the boiling water until opaque for roughly 40 seconds to a minute. Ice bath. Drain the water and dry on paper towel.



For the salad

- Refresh and dry on paper towel

For the peach tea dressing

- Boil the water, put in the tea. Let it steep for 15-20 minutes. Strain the tea. But keep one teaspoon of the tea leaves to make the dressing.
- Pour the tea in a mixing bowl, add in the remaining ingredients. Mix well.

Assembly / Finishing

- Put the glass noodles, seafood and the julienne capsicum in a mixing bowl. Pour in some of the peach tea dressing, taste and season with some salt if needed.
- Divide in a salad bowl, garnish with coriander leaf and chives flowers.