

Spicy Seafood Skewer and Crispy Crab Cake with Dilmah Earl Grey Dip



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

Used Teas



t-Series The Original
Earl Grey

Ingredients

Spicy Seafood Skewer and Crispy Crab Cake with Dilmah Earl Grey Dip

- 225gm Crab meat
- 225gm Crab stick (slice 0.5cm)
- 30gm Chives (chopped)
- 10gm Coriander leaves (chopped)
- 50gm Red bell pepper (roasted, deseeded, diced)



- 2-3pcs Red bird eye chili (fine chopped)
- 60gm Soft butter
- 600gm Breadcrumbs
- To taste Salt & Pepper

For breaded crab cake

- 200gm Breadcrumbs
- 200gm Plain flour
- 2-3pcs Egg

For the seafood skewer

- 300gm Boneless skinless white fish
- 300gm Raw prawns (peeled and deveined)
- 5pcs Kaffir lime leaves (julienne)
- 2pcs Red or green bird eye chili (chopped)
- 30 stems Fresh lemongrass cut into 12-14cm in length (or sugarcane/bamboo skewers)
- To taste Salt & pepper
- 60ml Oil (for pan fry skewers)

For the seasoning paste

- 20gm Ginger (peeled)
- 10gm Garlic (peeled)
- 20gm Red chili (not bird eye chili)
- 1 tsp Turmeric powder
- 1pc Lemongrass (sliced)

For the Dilmah Earl Grey dip (milk infusion)

- 600gm Milk
- 60gm Dilmah Earl Grey Tea

For the Dilmah Earl Grey dip

- 200gm Infused milk
- 7gm Garlic
- To taste Salt
- 500gm Sunflower oil
- 40gm Sherry Vinegar

For the salad bouquet

- 100gm Mixed lettuce



- 10gm Micro greens

Methods and Directions

Spicy Seafood Skewer and Crispy Crab Cake with Dilmah Earl Grey Dip

- Combine all ingredients together and mix well. Season to taste.
- Portion in a cylinder size and freeze it. (20 grams per piece)
- Coat frozen crab cake with flour, then dip with egg wash and lastly, breadcrumb.
- Deep fry the crab cake at temperature 170-180°C until golden brown. Drain off oil. Place on a paper towel.

For the seafood skewer

- Pulse the fish and prawns in a processor until become a smooth paste.
- Add in the lime leaves, chili, the sautéed mixture, salt and pepper. Mix until even. Transfer to a mixing bowl.
- Preheat a hot pan with oil. Preheat the skewers – roughly 30g of the mixture around the thick end of each lemongrass stem. Press firmly until it has a cone shape.
- Grill it on the pan with moderate heat until it has a golden brown colour and cooked.

For the seasoning paste

- Slice the ginger, garlic and red chili.
- Heat the oil in a small pan. Add the mixture and sauté until it is fragrant and lightly brownish.
- Stir frequently until it dried up. Add the turmeric powder and stir for another 2-3 minutes.
- Transfer to a bowl to let it cool.
- To add in the fish and prawn paste.

For the Dilmah Earl Grey dip (milk infusion)

- Boil the milk, pour in the tea leaves. Hold it at 85°C for 10 minutes.
- Strain the milk through a fine sieve. Use a smaller ladle and press the tea leaves dry to get most of the milk infusion.

For the Dilmah Earl Grey dip

- Put the garlic, sherry vinegar and milk infusion to a blender. Switch on the blender and slowly pour in the oil until it is emulsified. Season to taste.

For the salad bouquet

- Refresh the lettuce with ice water. Strain the water, let it dry on paper towel.



Assembly / Finishing

- Prepare a white rectangular plate. Line with a bamboo leaf.
- Arrange the salad bouquet in the middle of the plate. Place three crab cake on the side with cocktail stick or skewer. Place the seafood skewer on the left side of the plate.
- Use a small cutlery to lift the Earl Grey jelly and lift it on the side of the plate.
- Refer to the photo

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teainspired.com/dilmah-recipes 06/05/2024