

Moroccan Mint Tea Crusted Lamb, Pea Puree, Green Asparagus



0 made it | 0 reviews



- Sub Category Name
Food
Savory
- Recipe Source Name
Shangri-la Tea Cuisine
- Activities Name
Tea Inspired Lunch Corner

Used Teas



t-Series Moroccan
Mint Green Tea

Ingredients

Moroccan Mint Tea Crusted Lamb, Pea Puree, Green Asparagus

- 50g Assam loose leaf tea (for 300ml tea infused oil)
- 300ml Vegetable oil

For the skewers

- 70g Beef fillet



- 70g Pork loin
- 70g Chicken breast

For the dressing

- 5g Dried chili flakes
- 2g Dry toasted cumin seeds whole
- To taste Salt and pepper

For the satay sauce

- 30ml Traditional satay sauce
- 10ml Tea oil

Methods and Directions

Moroccan Mint Tea Crusted Lamb, Pea Puree, Green Asparagus

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

For the skewers

- Trim any excess fat from the meat and cube into even pieces.
- Place the meat onto the own individual 12 inch bamboo skewers.
- Season lightly with salt and pepper.
- Pan fry in a sauce pan over medium heat until golden brown all over and medium in temperature except the chicken (approx. 4-5 minutes in total).

For the dressing

- Mix the tea infused oil, toasted cumin seeds & chili flakes together and season with a little salt and pepper to taste.

For the satay sauce

- Mix the traditional satay sauce with tea oil.

Assembly / Finishing

- Place on the serving plate with the tea oil satay.



- Dress the skewers with the chili cumin tea oil & finely chopped Chinese parsley.
- 1 wedge or cheek of both lemon and lime for garnish.
- Place the tea satay sauce into a ramekin and place on the plate.
- Serve immediately.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From
teainspired.com/dilmah-recipes 12/07/2025