



## Dilmah tea Scallop Oil Vinegar



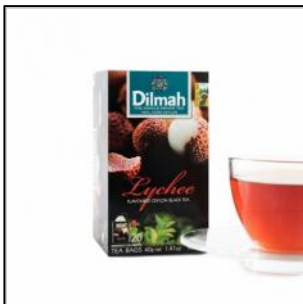
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Chef Chia Ho Li

- Sub Category Name  
Food  
Savory
- Recipe Source Name  
World Association of Chefs

### Used Teas



Lychee

### Ingredients

#### Dilmah tea Scallop Oil Vinegar

- 20g Scallop
- 5g Apple
- 5g Purple Onion
- 10g Olive Oil
- 1g Black pepper
- 1g Salt
- 10g lemon
- 1g Italian Spices
- 8g tomato



- 5g Sago
- 5g Dilmah Lychee Black Tea
- 3g Coriander Seedling
- 5g Wonton Wrappers

## Methods and Directions

### Dilmah tea Scallop Oil Vinegar

- Sago is boiled and then brewed into Dilmah tea for use.
- Soak the Scallops with Dilmah lychee black tea, season with sautéed diced greens, add apples and seasoning, soak the scallops with Dilmah Lychee black tea, then season it and then burn it with a gas torch.
- Add apple diced and seasoning.
- Place the scallops on the wonton wrappers and serve.

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