

Witlof Waldorf with Lychee Tea Salt



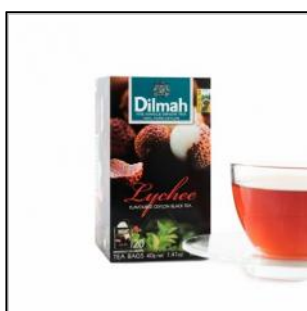
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Peter Kuruvita

- Sub Category Name
 - Food
 - Appetisers
 - Salads & Dressings
- Recipe Source Name
 - Immunity Inspired by Tea Recipes
- Festivities Name
 - Autumn
 - Spring
 - Summer
 - Winter

Used Teas



Lychee

Ingredients

Witlof Waldorf with Lychee Tea Salt

- 2 large chicory heads
- 1 crisp dessert apple



- 40g walnut halves
- 50g grapes cut in half
- 1 tbsp. honey
- 2 Dilmah Lychee Flavoured Black Tea bags, opened

DRESSING

- 50g Stilton (or other blue cheese)
- 100g Greek yogurt
- 2 tbsp. good quality (preferably organic) cider vinegar
- 1 tsp. honey
- 1 Dilmah Lychee Flavoured Black Tea bag

Lychee Tea Salt

- 2 Dilmah Lychee Flavoured Black Tea bags, powdered
- 1 tsp. sea salt
- ½ tsp. garlic powder
- ½ tsp. onion powder

Methods and Directions

Witlof Waldorf with Lychee Tea Salt

- Clean and dry the chicory heads. Remove the very end of the core and cut each into quarters.
- Place on a metal tray and add honey and sprinkle the tea on the chicory.
- Using a blowtorch, slightly char the chicory.
- Slice the apple into thin slices.

DRESSING

- Place the yoghurt into a bowl and add the honey-tea and cider vinegar mix and set aside.

Lychee Tea Salt

- Mix together and set aside.