

## Witlof Waldorf with Lychee Tea Salt



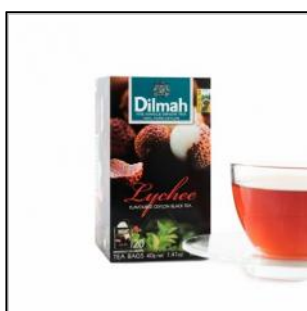
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Peter Kuruvita

- 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.