

Amber Sparks paired with Buttery Toothfish



0 made it | 0 reviews



- Sub Category Name
Combo
Appetisers

Ingredients

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Amber Sparks

- Dilmah Single Estate Darjeeling
- Jade Ice Spirit
- Amontillado
- five spices
- Eucalyptus Raw Honey
- Salted Lime

Buttery Toothfish

- Patagonia Toothfish
- Scallop
- Coconut
- Turmeric

Methods and Directions

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- Score the middle part of fish and filled up with scallop mousse, wrap the fish with banana leaves



and seam until its cooked.

- Make a croquettes from remaining scallop mousse and add chunky scallop, breaded with squid ink bread crumbs and deep fried.
- Puree the cassava and season to taste.
- Paste all the sauce ingredients and cook with coconut milk, add in smoked liquid and season to taste.
- Arrange the fish, scallop croquettes and cassava on the plates, garnish with edible flowers and served with the sauce on the side.

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