

Ceylon Lava crust Paired with the Perfectly Brewed, Prince of Kandy Black Tea



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- Sub Category Name
Combo
Appetisers
Hot Tea

Ingredients

Ceylon Lava crust Paired with the Perfectly Brewed, Prince of Kandy Black Tea

Ceylon Lava crust

- Minced Beef
- Mozzarella
- Onion
- Garlic
- Ginger
- Curry leaves
- Curry powder
- Chilli powder
- Turmeric powder
- Salt
- Pepper
- Kurakkan flour
- Egg
- Panko breadcrumbs
- Desiccated coconut
- Oil
- Curry leaves

Tea

Prince of Kandy Black Tea



Methods and Directions

Ceylon Lava crust Paired with the Perfectly Brewed, Prince of Kandy Black Tea

Ceylon Lava crust

- Sauté onion, garlic and ginger. Add spices and cook until fragrant.
- Add minced beef and cook until meat is tender.
- In a separate bowl add kurakkan flour and egg to make a batter,
- mix panko and desiccated coconut for a crumb.
- Add mozzarella to the beef mix and create spheres.
- Dip in batter, crumb and deep fry until golden.

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