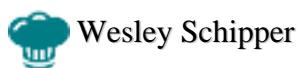
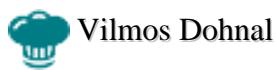


## JASMINE GREEN TEA MARINATED DUTCH OYSTER



0 made it | 0 reviews



- Sub Category Name  
Combo  
Appetisers
- Recipe Source Name  
Real High Tea 2014/15 Volume 2



### Used Teas



t-Series Green Tea  
with Jasmine Flowers

### Ingredients

#### JASMINE GREEN TEA MARINATED DUTCH OYSTER

- 250ml mineral water
- 6g Dilmah Green Tea with Jasmine Flowers
- 2 tbsp Manzanilla sherry
- Touch of salt
- Sugar
- Lime juice

## Green Tea Foam

- 2 whole cucumbers
- 4 pieces of green apple
- 20g Dilmah Green Tea with Jasmine Flowers
- Lime juice
- Salt
- Pepper
- Vegetable oil
- Xanthan

## Fermented Cucumber

- 1kg cucumber
- 15g rock salt
- Vegetable stock

## Fermented Cucumber-Avocado Purée

- 2 whole avocados
- 200g of fermented cucumber (see recipe above)
- Lime juice
- Salt
- Pepper

## Methods and Directions

### JASMINE GREEN TEA MARINATED DUTCH OYSTER

- Make a strong green tea, cool down, add the Manzanilla, salt, sugar, and lime juice.
- Marinate the Dutch oysters in the tea for 4 minutes.
- Season with fine sea salt.

## Green Tea Foam

- Juice the cucumber and green apples.
- Warm gently until it reaches 70C, add the Dilmah Jasmine Green Tea. Let it infuse for 4

minutes.

- Sieve, and mix with rest of the ingredients.
- Place it in ISI espuma gun, use 2 chargers. Shake well before using.

### **Fermented Cucumber**

- Chop the cucumber, put it in a jar and add salt to it together with vegetable stock.
- Close the jar properly. It has to be airtight.
- Store in a dry place for 3 days and then keep in a fridge for 2 weeks.

### **Fermented Cucumber-Avocado Purée**

- Place avocado and fermented cucumber in the Robot-Coupe.
- Blend until you get a fine purée.
- Set in piping bags and store in a fridge.