DEEP FRIED SCALLOP ROLL WITH SEAWEED SUPREME TEA SAUCE

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I Putu Muliadi

Ida Bagus Oka Yanapriya

An elegant haven by the sea, the The Royal Santrian Luxury Beach Villas consist of a tasteful collection of luxury villas ideal for blissful seclusion, comfort and the good life. Represented by Ida Bagus Oka Yanapriya & I Putu Muliadi

- Sub Category Name
  Food
  Main Courses
- Recipe Source Name
  Real High Tea 2014/15 Volume 1

Used Teas

Gourmet Ceylon Supreme

Ingredients

DEEP FRIED SCALLOP ROLL WITH SEAWEED SUPREME TEA SAUCE

- 200g scallop
- 100g minced prawn
- 2 pcs nori

Sauce

- 25g Ceylon Supreme tea brewed with 200 ml hot water
- 1pcs nori/seaweed
- 0.5l water
- 0.1l mirin
- 0.1ml soya
- 0.1g sugar

Methods and Directions

DEEP FRIED SCALLOP ROLL WITH SEAWEED SUPREME TEA SAUCE

- Brew the tea and cook with nori (seaweed) mirin, soya and sugar cook until very thick.
- Roll the scallop and minced prawn with nori and deep fry with tempura flour.

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