

DEEP FRIED SCALLOP ROLL WITH SEAWEED SUPREME TEA SAUCE



0 made it | 0 reviews



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.

ALL RIGHTS RESERVED © 2026 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From
teainspired.com/dilmah-recipes 18/02/2026