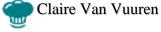


HEIRLOOM CRUDITIÉS





0 made it | 0 reviews





- Sub Category Name Food Main Courses
- Recipe Source Name Real High Tea 2014/15 Volume 2

Ingredients

HEIRLOOM CRUDITIÉS Heirloom Carrots

• 3 heirloom carrots in different colours, blanched and peeled

Beetroot Dust

- 1 beetroot, sliced and fried till crisp
- 1 cup garlic crumbs (cooked in butter)

Black Sesame Dust

- 2 tbsp black sesame
- ¼ tsp cumin
- 1/8 tsp cayenne pepper



• ½ tsp salt

Nettle Dust

• A handful of nettle leaves

Sherry Butter

- 100g mascarpone whipped
- 50g unsalted butter
- 10ml sherry vinegar
- Salt and pepper

Garnish

- · Red radish, sliced
- Red elk

Methods and Directions

HEIRLOOM CRUDITIÉS Beetroot Dust

• Pound fry beetroot and crumb till smooth.

Black Sesame Dust

• Pound till smooth in mortar with a pestle.

Nettle Dust

- Blanch in boiling water. Add in the egg and the rest of the ingredients.
- Refresh and leave to dry for 5 hours in a warm dry place.
- Pound till smooth.

Sherry Butter

- Whip butter and mascarpone, add sherry vinegar and salt and pepper.
- Slice red radish.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes | Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 05/12/2025