

## SUMMER ROLL OF KING CRAB SERVED WITH CEYLON CINNAMON SPICE TEA



0 made it | 0 reviews



Ekapoj Yamlamai



Cherdphong Sonkanok

Renew and recharge at one of Bangkok's finest five star hotel addresses for business or pleasure – the Westin Grande Sukhumvit Hotel Bangkok. Savour the epicurean offerings where award-winning venues serve delectable, well-balanced cuisines in inspiring settings. Represented by Cherdphong Sonkanok & Ekapoj Yamlamai.

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

### Used Teas



t-Series Ceylon  
Cinnamon Spice Tea

### Ingredients



## **SUMMER ROLL OF KING CRAB SERVED WITH CEYLON CINNAMON SPICE TEA**

- 10 rice papers
- 100g king crab meat
- 20g lettuce
- 50g carrot
- 30g cucumber
- 10g sweet basil
- Dilmah Ceylon Cinnamon Spice Tea, brewed

### **Sauce**

- 5g garlic
- 20g white sugar
- 100ml white vinegar
- 10g red chilli
- 50ml Dilmah Ceylon Cinnamon Spice Tea

## **Methods and Directions**

### **SUMMER ROLL OF KING CRAB SERVED WITH CEYLON CINNAMON SPICE TEA**

- Julienne cut carrot and cucumber.
- Tear lettuce and sweet basil into medium size pieces.
- Marinate the king crab meat with Ceylon Cinnamon Spice Tea for 2 hours.
- Soak rice paper and put on moist cloth.
- Put carrot, cucumber, sweet basil and lettuce on the rice paper.
- Put king crab on top, and roll tightly, cut like sushi.

### **Sauce**

- Chop garlic and chilli.
- Boil vinegar and sugar together with 15g Ceylon Cinnamon Spice tea.
- Add chopped garlic and chili and simmer till syrup consistency is achieved.