

FROG LEGS WITH GARLIC AND PARSLEY SAUCE



0 made it | 0 reviews



Narubet ChaoPanich



Warud Wacharapunyanoon

Discover the treasures of Khao Lak at one of Marriott Thailand's flagship properties, the JW Marriott Khao Lak Resort and Spa, recipient of the 2010 Condé Nast World's Top New Hotels award. Represented by Warud Wacharapunyanoon & Narubet ChaoPanich.



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

Used Teas



t-Series The First
Ceylon Souchong

Ingredients

FROG LEGS WITH GARLIC AND PARSLEY SAUCE

Garlic Purée

- 1 head garlic
- 2 tsp milk
- Water

Parsley Purée

- 1 bunch parsley
- Water
- Seasoning, to taste

Frog Legs

- 3 pairs frog legs
- 1/4 cup clarified butter
- 1/4 cup unsalted butter
- Dilmah The First Ceylon Souchong, loose leaf tea
- Flour

Methods and Directions

FROG LEGS WITH GARLIC AND PARSLEY SAUCE

Garlic Purée

- Place the garlic in cold water. Cover and bring to a boil. Drain.
- Pulse the garlic in a food processor with the milk until a rough purée forms

Parsley Purée

- Bring a saucepan of salt water to the boil and add the parsley. Boil for 7 minutes. Drain.
- Place parsley in ice water to cool. Drain again.
- Purée in a blender with a bit of water till smooth.
- Add seasoning to taste.

Frog Legs

- Toss the legs in flour and Souchong tea.
- Shake off the excess coating.
- Heat the butter in a deep saucepan over medium to high heat.
- Add the frog legs and cook for about 3-4 minutes until well browned all over.



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