

# EARL GREY TEA CALAMARI WITH TOMATO GAZPACHO WITH HERB CURRY CRUMBLES, EARL GREY OIL AND RUSSIAN TOMATO SEEDS



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- Sub Category Name

Food

Main Courses

- Recipe Source Name

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## Ingredients

### EARL GREY TEA CALAMARI WITH TOMATO GAZPACHO WITH HERB CURRY CRUMBLES, EARL GREY OIL AND RUSSIAN TOMATO SEEDS.

#### Dilmah Earl Grey Tea Calamari

- 2 medium sized calamari
- 300ml Dilmah Earl Grey Tea

#### Tomato & Earl Grey Tea Gazpacho

- 3 medium size tomatoes
- 30g onion
- 400ml Dilmah Earl Grey Tea

## Herb & Curry Crumbles

- 3 stalks parsley
- 5g curry power
- 100g bread crumble
- 10ml olive oil
- 2g salt

## Earl Grey Oil

- 2 tea bags Dilmah Earl Grey Tea
- 100ml olive oil

## Methods and Directions

### **EARL GREY TEA CALAMARI WITH TOMATO GAZPACHO WITH HERB CURRY CRUMBLES, EARL GREY OIL AND RUSSIAN TOMATO SEEDS.**

#### **Dilmah Earl Grey Tea Calamari**

- Cook calamari and vacuum it with tea after cooled down.
- Keep in fridge overnight. Cut into rounds next day.

#### **Tomato & Earl Grey Tea Gazpacho**

- Sauté onion and tomato in medium heat and slowly pour tea and boil until soft and blend it.

#### **Herb & Curry Crumbles**

- Blend parsley, curry powder, bread crumble, olive oil and salt together

#### **Earl Grey Oil**

- Combine 2 Earl Grey tea bags and 100ml olive oil together and keep it overnight.