

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.