

HOKKAIDO SCALLOP WITH PEPPERMINT LEAVES SAUCE (TEA INFUSED)



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Get a taste of the famous Hilton hospitality at the Hilton Kuala Lumpur. Represented by Mohd Tusnim bin Mansor & Noor Zahariah A. Rahim.

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



Used Teas



t-Series Pure
Peppermint Leaves

Ingredients

HOKKAIDO SCALLOP WITH PEPPERMINT LEAVES SAUCE



Scallop with Peppermint Sauce

- 5 pcs scallop
- 300g water
- 20g Dilmah Pure Peppermint Leaves

Edible Sand

- Moito
- Ice corn
- Miso oil
- Baby eel
- Japanese bread crumb
- Konbu powder
- Salt & pepper
- Silver dash

Methods and Directions

HOKKAIDO SCALLOP WITH PEPPERMINT LEAVES SAUCE

Scallop with Peppermint Sauce

- Boil the water and add the Dilmah Pure Peppermint Leaves.
- Remove from fire and cover with aluminium foil.
- Cool down the mixture and then add the scallops.
- Soak for 1 night.

Edible Sand

- Boil Miso oil and Moito.
- Fry baby eel, Japanese bread crumb and konbu powder.
- Mix all together until crumbs form.
- Lastly add silver dash.