

## CEYLON YOUNG HYSON GREEN TEA CRUSTED CHICKEN ROULADE SERVED WITH SWEET POTATO PUREE, SPICY PINEAPPLE JAM & CHIPS



0 made it | 0 reviews



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Dining at the opulent Dorsett Grand Subang which is nestled in the heart of Subang Jaya, is an endless pleasurable affair with the vast international and local specialities available. Represented by Raventhiran a/l Jayatheeson & Khairul Akmal Arbaei.

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



### Used Teas



t-Series Ceylon  
Young Hyson Green  
Tea



t-Series Natural  
Ceylon Ginger Tea



## Ingredients

### **CEYLON YOUNG HYSON GREEN TEA CRUSTED CHICKEN ROULADE SERVED WITH SWEET POTATO PUREE, SPICY PINEAPPLE JAM & CHIPS**

#### **Crusted Chicken Roulade**

- 300g chicken thigh, boneless
- 10g Dilmah Natural Ceylon Ginger Tea
- 5g black pepper
- 200g bread crumbs
- 100g Dilmah Ceylon Young Hyson Green Tea
- 50g Parmesan cheese
- Salt, to taste
- Black pepper, to taste

#### **Sweet Potato Purée**

- 200g sweet potato (boiled)
- 100ml fresh milk
- 50g cold butter
- Salt, to taste

#### **Spicy Pineapple Jam**

- 200g pineapple, diced
- 2 tbsp tomato ketchup
- 2 tbsp chilli sauce
- 2 tbsp Tabasco sauce
- 100g brown sugar
- Water, as needed

## Methods and Directions

### **CEYLON YOUNG HYSON GREEN TEA CRUSTED CHICKEN ROULADE SERVED WITH SWEET POTATO PUREE, SPICY PINEAPPLE JAM & CHIPS**

#### **Crusted Chicken Roulade**

- Combine bread crumbs, Parmesan cheese, black pepper, salt and Dilmah Ceylon Young Hyson Green Tea.
- Do the standard breading procedure.
- Pan-fry the chicken until cooked.



### **Sweet Potato Purée**

- Blend all ingredients until a thick Purée.

### **Spicy Pineapple Jam**

- Slowly reduce all the ingredients in a pot until the jam is smooth and shiny.

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