

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



0 made it | 0 reviews



Khairul Akmal Arbaei



Raventhiran a/l Jayatheeson

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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