

CELEBRATION OF AMERICA



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Alpesh Dias

A fragrant jasmine and green tea beef burger with caramelised onions, cherry tomatoes and arugula served with a side of potato chips.



- Sub Category Name
Food
Main Courses
- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015

Used Teas



Exceptional Fragrant
Jasmine Green tea

Ingredients

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Fragrant Green Tea & Jasmine Tea Bun

- 250g Flour
- 7.5g Yeast
- 5g Sugar
- 5g Salt
- 3.75g Bread Improver
- 35g Egg, Beaten
- 40g Tea Leaves (Fragrant Green Tea and Jasmine)
- 5g Sesame Seeds

Beef Burger Patty & Caramelised Onion

- 450g Minced Beef
- 30g Carrot
- 125g Onion
- 15g Celery
- 10g Rosemary
- 50g Fragrant Green Tea And Jasmine
- 10g Mustard
- 5g Salt
- 5g Pepper
- 10ml Scotch
- 1 Egg Yolk
- 2 Egg Whites (with shell)
- 30g Bread Crumbs
- 10ml Olive Oil
- 35g Sugar
- 5 Cherry Tomatoes
- 50g Rocket Lettuce
- Potatoes

Methods and Directions

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Fragrant Green Tea & Jasmine Tea Bun

- Brew the tea for one minute, strain and set the leaves aside.
- Mix in all the ingredients into a smooth dough with the tea leaves.
- Roll into 18g balls and let it prove for an hour. Sprinkle top with some sesame seeds.
- Bake in a pre-heated oven at 210°C for 8 – 10 minutes or until desired-colour on top is achieved.

Beef Burger Patty & Caramelised Onion

- For the consommé, mix the minced beef, mirepoix, egg white, rosemary and five grams of

Fragrant Green Tea with Jasmine.

- Season the minced beef and keep it in a pot of water. Simmer until all the flavours from the meat are extracted (at least for five hours).
- Slice the onion in half and grill and place it over the meat in the stock pot after three hours of simmering.
- Add remaining egg white with the shell to clear the consommé.
- Sauté rosemary, carrot, celery and onion and let it cool.
- Mix all the ingredients with the minced beef. Season and shape into desired portions.
- Grill on both sides and cook it in the oven to desired doneness.
- Sauté onion, add sugar and caramelise with continuous stirring to avoid burning.
- For the chips, slice the potatoes and soak in brewed tea for five hours. Deep fry until golden brown.