

## Tom Yum inspired Lobster Salad with Fragrant Jasmine Green Tea Foam



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

### Used Teas



Vivid Fragrant  
Jasmine Green tea

### Ingredients



## **Foam**

### **Foam**

- 250ml water
- 5g tea leaves
- 2pc gelatin sheet
- 100g pasteurized egg white

## **Dressing**

### **Dressing**

- 50g finely diced bell pepper
- 5g finely chopped coriander
- 30ml lemon juice
- 10ml fish sauce
- Salt and Pepper to taste

## **Tom Yum Stock**

### **Tom Yum Stock**

- 300ml River prawn Soup stock
- 15ml Lime juice
- 30ml Fish Sauce
- 20g Jam Chili Paste
- 20g Small Chopped Chili
- 3pc Kaffir lime Leaves
- 5g Sliced lemon Grass
- 5g Sliced Galangal
- 400g Phuket lobster
- 4pc young coconut
- 10g Micro greens

## **Methods and Directions**

### **Foam**

#### **Foam**

- In a small pot bring the water to the boil and then add the tea leaves for four minutes.
- Strain the tea and then add the soaked gelatin, then remove from the heat and cool the tea down.
- Whisk in 100g of pasteurized egg white and place into a siphon and add two chargers of gas.
- Place in the refrigerator for two hours before using.

### **Dressing**

#### **Dressing**



- Combine all the ingredients in a small stainless steel bowl and whisk adding salt and pepper to taste.

### **Tom Yum Stock**

#### **Poaching the Lobster tail**

- First place the river prawn stock into a medium size pot and add all other ingredients.
- Bring to the boil and then turn down to a simmer for ten minutes.
- Place the lobster tail in the liquid and lightly simmer for seven to eight minutes or until just cooked.
- Remove from the poaching liquid and place in the refrigerator to cool down.

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