

LANGOUSTINE SASHIMI



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Jean-Marc Gaucher



James Tamang

Yamm at Mira Hotel offers a lovely mix of Western and Eastern high tea delights. In addition to the traditional high tea fare it also offers some interesting Asian favourites. Represented by James Tamang & Jean-Marc Gaucher .

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

Used Teas



t-Series Pure
Peppermint Leaves

Ingredients

LANGOUSTINE SASHIMI

- 1 langoustine



- 120g tomato veil
- 30g mint oil dressing
- 60g of Dilmah Pure Peppermint Leaves “Nage”

Mint Oil Dressing

- 200g sunflower oil
- 300g fresh peppermint leaves

Dilmah Pure Peppermint Leaves “Nage”

- 1 tbsp Dilmah Pure Peppermint Leaves
- 400g mineral water

Tomato Veil

- 200ml tomato juice
- 10g vegetarian gelatin

Methods and Directions

LANGOUSTINE SASHIMI

Mint Oil Dressing

- Vacuum the ingredients together and keep for 36 hours at 55°C.

Dilmah Pure Peppermint Leaves “Nage”

- Boil the water and add it to the Dilmah Pure Peppermint Leaves.
- Let it infuse it for 4 minutes, strain and set aside to cool.
- Retain the infused leaves to be as the dressing for the Tomato Veil.

Tomato Veil

- Boil the ingredients and spread on a thin clingfilm to obtain a tomato veil.
- Use the cooked peppermint leaves for the dressing.