

CANNIBALE



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Jean-Marc Gaucher



James Mussillon

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



Ingredients

CANNIBALE

- 240g beef tartar
- 60g ginger dressing
- 50g five-spices bread

Beef Tartar

- 200g beef tartar
- 10g blanched onions
- 2g capers
- 5g cornichons
- 2g mustard
- 3g ketchup
- Pinch of salt & pepper
- 1 egg yolk



- 3g sunflower oil
- 2g Worcestershire sauce
- 1g red Tabasco

Ginger Dressing

- 400ml apple juice
- 50ml lemon juice
- 40g grated ginger
- 50ml water
- Pinch of salt
- 7g agar-agar

Five-Spices Bread

- 150g orange blossom honey
- 50ml milk
- 1 orange zest
- 1 lemon zest
- 1 cinnamon stick
- 2 star anise
- 5 anise seeds
- 5 coriander seeds
- 1g ginger powder
- 3 cloves (whole)
- 60g rye flour
- 60g cake flour
- 6g baking powder
- 60g butter
- 50g fresh eggs

Methods and Directions

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Beef Tartar

- Mix all ingredients together and adjust the seasoning.

Ginger Dressing

- Boil all ingredients, cool down and mix to a fine texture with a hand blender.

Five-Spices Bread



- Warm the milk and the honey with all spices and infuse for 20 minutes.
- Strain it and mix with the rest of the ingredients and bake it for 40 minutes at 160°C.
- Keep overnight in a freezer; slice finely and toast in an oven

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teainspired.com/dilmah-recipes 25/12/2025