

RAW NEW ZEALAND SCAMPI WITH TEA-INFUSED MELON AND PICKLED OOLONG TEA LEAVES



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The fresh scampi is dressed in a tea-infused melon juice and native lime zest with pickled oolong tea leaves, baby kale, grapefruit segments and ice lettuce with a final drizzle of ginger oil.

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

Ingredients

RAW NEW ZEALAND SCAMPI WITH TEA-INFUSED MELON AND PICKLED OOLONG TEA LEAVES

Tea-Infused Melon Juice

- 125ml freshly juiced, skimmed and strained Honeydew Melon Juice
- 10ml Strained Lime Juice
- 40ml Oolong & Ginger Tea
- 5ml White Wine Vinegar
- Salt

New Zealand Scampi

- 10 Raw Fresh Scampi, peeled and de-veined
- Salt

- 1 Lime

Pickled Oolong Tea Leaves

- 25 Leaves of Cooked Oolong Tea
- 1g Finely Grated Ginger
- Salt
- Sugar
- Juice of 1 Lime

Methods and Directions

RAW NEW ZEALAND SCAMPI WITH TEA-INFUSED MELON AND PICKLED OOLONG TEA LEAVES

Tea-Infused Melon Juice

- Pass melon juice through a cheese cloth into a bowl. Add the lime juice, tea, vinegar and a little salt. Refrigerate until use.

New Zealand Scampi

- Season the scampi just before serving with salt. Using a fine blade microplane, grate the lime zest over each scampi until covered. Finish with a few drops of lime juice.

Pickled Oolong Tea Leaves

- Mix the lime juice and ginger, season with sugar and salt to your taste. Pour the mixture over the tea leaves and let it pickle for 2 hours.