

SEAFOOD CUSTARD WITH SPOT PRAWN AND FENNEL SALAD



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Wong Ka Yi, Kaka



Cheung Kit Ting, Chiki



Roll out the red carpet and get ready for some real glamour, especially if you want to try their Afternoon Tea at the Hollywood-themed Disney's Hollywood Hotel in Hong Kong. Enjoy spacious rooms, pose against classic cars and stroll through the grand gardens. Represented by Cheung Kit Ting, Chiki & Wong Ka Yi, Kaka

- Sub Category Name
Food
Savory
- Recipe Source Name
Real High Tea 2014/15 Volume 1

Ingredients

SEAFOOD CUSTARD WITH SPOT PRAWN AND FENNEL SALAD

- 20ml crustacean consommé
- 30g egg
- 40ml cream
- 20g caviar
- 10g sour cream
- 1g chives
- 100g spot prawn
- 50g fennel
- 20ml veloute
- 2g dill
- 30ml honey lemon dressing

- Salt, pepper to taste

Methods and Directions

SEAFOOD CUSTARD WITH SPOT PRAWN AND FENNEL SALAD

- Mix crustacean consommé, egg cream, veloute, salt and pepper, then steam for about 5 minutes. Cool down.
- Mix spot prawn, fennel and chives in honey lemon dressing.
- Layer salad and custard in a glass then arrange caviar, sour cream and dill for garnish.

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