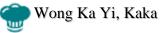


SEAFOOD CUSTARD WITH SPOT PRAWN AND FENNEL SALAD





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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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