

VANILLA AND CINNAMON TEA ENCRUSTED TUNA PICKLED FENNEL, ROSEHIP AND NATURAL HIBISCUS GEL, MINT AND WASABI



0 made it | 0 reviews



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The Hong Kong Cricket Club, founded in 1851, is the oldest cricket club in Asia. The Club has provided cricket, sports and recreational activities to its members and the wider community for over 160 years. Represented by Jason Chan Yee Chiu & Ho Wing Hong.

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

Used Teas



t-Series Rose With French Vanilla



t-Series Natural Rosehip with Hibiscus



t-Series Pure Peppermint Leaves



t-Series Ceylon Cinnamon Spice Tea

Ingredients

VANILLA AND CINNAMON TEA ENCRUSTED TUNA PICKLED FENNEL, ROSEHIP AND NATURAL HIBISCUS GEL, MINT AND WASABI

Vanilla and Cinnamon Tea Encrusted Tuna

- 280g Saku block tuna
- 2 tsp Dilmah Rose with French Vanilla Tea
- 2 tsp Dilmah Ceylon Cinnamon Spice Tea
- Pinch of salt

Rosehip & Hibiscus Gel

- 180g of Dilmah Natural Rosehip with Hibiscus
- 200ml hot water
- 6g agar-agar

Pickled Fennel

- 1 piece fennel, finely sliced
- 50ml rice wine vinegar
- 50ml white balsamic vinegar
- 70g sugar
- 3g agar-agar

Wasabi Dressing

- 3 tsp wasabi powder
- 50g Dilmah Pure Peppermint Leaves
- 80ml hot water

Methods and Directions

VANILLA AND CINNAMON TEA ENCRUSTED TUNA PICKLED FENNEL, ROSEHIP AND NATURAL HIBISCUS GEL, MINT AND WASABI

Vanilla and Cinnamon Tea Encrusted Tuna

- Mix the Rose with French Vanilla Tea and Ceylon Cinnamon Tea together until well combined.
- Roll the tuna in the mixture and then season with salt.
- In a hot pan sear quickly for 10 seconds on each side.
- Cool wrap in clingfilm and leave to set in fridge.

Rosehip & Hibiscus Gel

- Brew the Rosehip with Hibiscus infusion.
- Allow to cool.
- Once cool, add to the agar-agar.

Pickled Fennel

- Finely shred the fennel.
- Bring sugar, white vinegar and rice vinegar to the boil.
- Pour over the fennel and leave to cool.

Wasabi Dressing

- Add 3 teaspoons of wasabi to the hot water.
- Pour this over the Peppermint Leaves.
- Brew for 4 minutes before passing through a sieve.
- Allow to cool then add the agar-agar.