

TIMBALE OF SOUS VIDE LOBSTER, SNOW CRAB AND CRUSHED AVOCADO GAZPACHO DRESSING AND CAVIAR PEARLS



0 made it | 0 reviews



Jason Chan Yee Chiu



Ho Wing Hong

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

Ingredients

TIMBALE OF SOUS VIDE LOBSTER, SNOW CRAB AND CRUSHED AVOCADO GAZPACHO DRESSING AND CAVIAR PEARLS

Timbale of Sous Vides Lobster, Snow Crab and Crushed Avocado

- 328g lobster
- 160g snow crab
- 1 avocado`
- 1 tsp Lea and Perrins
- Dijon mustard
- 3 tbsp mayonnaise
- 1g chives



Gazpacho Dressing

- 1 roasted bell pepper
- 85g roasted cherry tomato
- 1/2 red onion, roasted
- 2 tbsp sherry vinegar
- 80ml first press lemon oil

Methods and Directions

TIMBALE OF SOUS VIDE LOBSTER, SNOW CRAB AND CRUSHED AVOCADO GAZPACHO DRESSING AND CAVIAR PEARLS

Timbale of Sous Vides Lobster, Snow Crab and Crushed Avocado

- Chop the avocado; add the chives and Lea and Perrins. Mix well.
- Place this at the bottom of a prepared mould.
- Next, mix the snow crab and lobster with mustard and place on top of the avocado.
- Set in fridge for up to one hour.

Gazpacho Dressing

- Place all the ingredients in a blender and process until smooth.
- Pass through a sieve for a smoother texture.

ALL RIGHTS RESERVED © 2026 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From
teainspired.com/dilmah-recipes 18/02/2026