

SAUTÉED TOMATO WITH SHRIMP BAGUETTE



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Tommy Li



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From fine dining to casual fare, City of Dreams offers delectable cuisine to satisfy every taste and occasion. With an exciting range of restaurants, cafés and bars featuring some of the region's most creative chefs, this is the place to tantalise your taste buds. Represented by Tommy Li & Helena He.

- Sub Category Name
Food
Savory
- Recipe Source Name
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Ingredients

SAUTÉED TOMATO WITH SHRIMP BAGUETTE

- 200g Roma tomato
- 20g shallot
- 20g garlic
- 10g basil leaf
- 50g clear stock
- 30g tomato paste
- 5g black pepper, crushed
- 5g thyme
- 5g sea salt
- 80g onion white
- 20ml olive oil
- 120g shrimp meat



- 220g French baguette

Methods and Directions

SAUTÉED TOMATO WITH SHRIMP BAGUETTE

- Sauté all ingredients with tomato paste.
- Poach shrimp in hot water.
- Slice French baguette and toast.

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