

Schott lander's Wagyu tartare and Green Tea with Jasmine Flowers crisp



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- Sub Category Name
Food
Savory
- Recipe Source Name
Real High Tea Australia Volume 2

Used Teas



t-Series Green Tea
with Jasmine Flowers

Ingredients

Schott lander's Wagyu tartare and Green Tea with Jasmine Flowers crisp



- 250g diced wagyu meat (neck)
- Small Spanish onion
- 1 tsp capers
- 1 garlic clove
- 1 anchovy
- Olive oil
- Chopped parsley
- 5 quail eggs
- 1 tsp Dijon mustard
- 1 tsp Worcestershire sauce

Crisp

- 10g Dilmah t-Series Green Tea with Jasmine Flowers
- 1.7kg baker's flour
- 10g salt
- Pinch of sugar
- 40g yeast
- 1/2 litre brewed Dilmah t-Series Green Tea with Jasmine Flowers tea, cooled
- 1/2 litre water, room temperature
- 50ml olive oil

Methods and Directions

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- Mix all ingredients together. Serve 250g diced wagyu meat (neck) with quail egg yolk on top.

Crisp

- Brew Dilmah t-Series Green Tea with Jasmine Flowers and leave aside till cooled down.
- Mix all ingredients in dough mixer and mix for 25 minutes.
- Put into tin loafs and let improve for 45 minutes in warm area (cover with wet cloth to maintain moisture).
- Bake at 180°C for 12 minutes.