

Valley of Kings Ceylon Pekoe Prawn Skewers



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Peter Kuruvita

This recipe makes a nice light meal. The golden orange liquor in Dilmah's Valley of Kings Ceylon Pekoe tea creates a cleansing and refreshing taste to the prawns.

- Sub Category Name
Food
Main Courses
- Recipe Source Name
Real High Tea at Home Recipes

Used Teas



Exceptional Valley of Kings Ceylon Pekoe

Ingredients

Valley of Kings Ceylon Pekoe Prawn Skewers

You will need 12 small bamboo skewers for this recipe.

- 12 medium king prawns, peeled, deveined, reserving prawn shells for stock



- 1 sprig curry leaves
- 1 garlic clove
- 1 green chilli
- 1 birds-eye red chilli
- 2cm piece ginger, coarsely chopped
- 2 brown onions, coarsely chopped

Mulligatawny Soup

- 2 tbs vegetable oil
- 2 garlic cloves
- 1 brown onion, finely chopped
- ¼ teaspoon roasted fenugreek seeds
- 1 teaspoon chilli powder
- 2 teaspoons black peppercorns, ground
- ½ teaspoons roasted ground cumin
- ½ teaspoon roasted fennel seeds, ground
- 1 whole red chilli
- Pinch of saffron threads
- ½ teaspoon ground turmeric
- 1 teaspoon ground coriander
- 2 medium carrot, peeled, finely chopped
- 1 medium eggplant, finely chopped
- 1 ripe tomato, finely chopped
- 1 medium brown onion, finely chopped
- 1 sprig curry leaves, finely chopped
- 1 lime, juiced
- 8 Dilmah Exceptional Valley of Kings Ceylon Pekoe

Dipping Sauce

- 2 tablespoons mayonnaise
- 2 garlic cloves, finely chopped
- 1 dried red chilli, finely chopped
- ¼ cup flat-leaf parsley leaves, finely chopped
- 1 Dilmah Exceptional Valley of Kings Ceylon Pekoe
- 1 cup pop corn, finely chopped

Methods and Directions

Valley of Kings Ceylon Pekoe Prawn Skewers

- Place the prawn shells, curry leaves, garlic, chillis, ginger and onion in a large saucepan and cover with 2 litres (8 cups) of cold water.



- Place over high heat and bring to the boil.
- Reduce heat to low and simmer for 15 minutes. Set aside.
- Meanwhile, to make the soup, heat half the oil in a large saucepan over medium-high heat. Add the curry leaves, garlic, onion and spices and stir for 1 minute or until fragrant. Add the prawn stock and bring to the boil. Reduce heat to low and simmer, stirring occasionally, for 20 minutes.
- Add Valley of Kings Ceylon Pekoe and remove from heat. Set aside for 5 minutes to brew. Strain through a fine sieve.
- Heat remaining oil in a saucepan over medium heat. Add the carrot, eggplant, tomato and onion and cook, stirring, for 4-5 minutes or until tender. Add curry leaves and stir to combine. Add prawn stock and bring to a simmer. Add lime juice.
- Taste and season with salt and pepper.
- Meanwhile, use a small sharp knife to cut down the back of each prawn to butterfly. Thread prawns onto skewers. Set aside.
- To make the dipping sauce, combine the mayonnaise, garlic, red chilli and parsley and stir to combine. Set aside.
- Brew tea leaves till they just start to unfurl. Remove from heat chop and add a small amount to the mayonnaise mixture. Reserve the rest for garnishing.
- Preheat a hotplate over high heat. Brush lightly with oil. Add prawns and cook, turning, for 2-3 minutes or until just translucent. Remove from heat and spread with mayonnaise mixture. Roll on popcorn tea mixture to coat.
- Arrange prawns on a serving platter with small bowls of soup. Serve immediately.