

Green Tea and Jasmine Scented Steamed Prawns with Jalapeno Vinaigrette



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Green Tea and seafood are a great match. With this recipe, make sure your prawns are of good quality and keep them chilled until you need them. Prawns should be translucent when cooked.

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

Used Teas



Exceptional Fragrant
Jasmine Green tea

Ingredients

Green Tea and Jasmine Scented Steamed Prawns with Jalapeno Vinaigrette

- 125ml olive oil

- 10ml rice vinegar
- 20g jalapeno chillies, finely chopped
- 25g garlic cloves, crushed
- Pinch freshly ground black pepper
- 1 tbsp finely chopped fresh coriander
- Salt & freshly ground black pepper
- 3 tablespoons Dilmah Exceptional Fragrant Jasmine Green Tea leaves
- 10 green tiger prawns, peeled leaving tail intact, deveined
- 50g puffed quinoa
- 3 teaspoons sumac
- 3-4 small red radishes, thinly sliced
- 50g mixed salad leaves

Methods and Directions

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- Combine the olive oil, vinegar, chilli, garlic, pepper and coriander in a small bowl. Whisk until well combined. Taste and season with salt and pepper. Set aside.
- Bring 3 litres of water to the boil in a large saucepan over high heat. Add the Fragrant Jasmine Green Tea and stir to combine.
- Place the prawns in a bamboo steamer over boiling water and cook for 3-5 minutes or until prawns change colour and curl.
- Combine the puffed quinoa and sumac in a small bowl. Drizzle half the dressing over the salad leaves and gently toss to combine. Arrange salad on serving plates with radishes and prawns. Drizzle with remaining dressing and sprinkle with quinoa.
- Serve immediately.