
DEEP FRIED SCALLOP ROLL WITH SEAWEED SUPREME TEA SAUCE



Food : Main Courses

Ingredients

- 200g scallop
- 100g minced prawn
- 2 pcs nori

Sauce

- 25g Ceylon Supreme tea brewed with 200 ml hot water
- 1pcs nori/seaweed
- 0.5l water
- 0.1l mirin
- 0.1ml soya
- 0.1g sugar

Methods

- Brew the tea and cook with nori (seaweed) mirin, soya and sugar cook until very thick.
- Roll the scallop and minced prawn with nori and deep fry with tempura flour.

The range of Dilmah Tea used :

- Dilmah Gourmet Tea Selection

The variety of Dilmah Tea used in the recipe :

- Ceylon Supreme