
FRUIT & SEA



Food : Main Courses

Ingredients

Phuket Lobster

- 500g Phuket lobster
- 20g Nam do mai mango
- 5g dill

Mango & Strawberry Tea Sauce

- 300g Nam dok mai mango
- 5g sugar
- 3g salt
- 5ml olive oil
- 20g Dilmah Mango & Strawberry Tea

Methods

Phuket Lobster

- Poach Phuket lobster till cooked and cut in to 1cm cubes.
- Peel mango and cut into 0.5cm cubes.
- To serve, garnish with dill.

Mango & Strawberry Tea Sauce

- Heat olive oil in a pan.
- Add all the ingredients to the pan and stir till it becomes a smooth paste.
- Strain through to extract the sauce.

The range of Dilmah Tea used :

- Dilmah t-Series Designer Gourmet Teas

The variety of Dilmah Tea used in the recipe :

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- t-Series Mango and Strawberry