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# CRUSTED PRAWN & PORK DUMPLING – BRILLIANT BREAKFAST TEA



Food : Savory

## Ingredients

- 30g Pork mince
- 30g Prawn mince
- 10g Fried brilliant tea leave from the oil infusion
- 30ml Brilliant breakfast tea oil
- Banana leaf for garnish
- 30g Finely chopped white bread
- Seasoned Flour for coating
- 1pc Whole eggs beaten for coating

## Methods

Wash the tea leaves with hot water to clean and open them up for fragrance Combine the drained moist tea leaves with the vegetable oil Cook at 63.5°C for 45 minutes then let come to room temperature slowly Place in the fridge for 10 days Strain when needed and keep the leaves for deep frying for garnish at the end of the dish For the mixture Combine the prawn and pork mince with the drained deep fried tea leaves Smash together well until all the air bubbles have been removed and the mixture is quite dense  
Assembly / Finishing Shape the prawn & pork mixture with your hands and smooth out roll into 20g balls Place into seasoned flour and cover Roll into the beaten egg & then roll into the finely diced white bread Quickly place into a deep fryer for 60 seconds and then drain on to kitchen paper and place in an oven at 180°C for 4 minutes until heated through Serve on banana leaf with a small ramekin of the tea infused oil

The range of Dilmah Tea used :

- Dilmah t-Series Designer Gourmet Teas

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The variety of Dilmah Tea used in the recipe :

- t-Series Brilliant Breakfast