
SUMMER ROLL OF KING CRAB SERVED WITH CEYLON CINNAMON SPICE TEA



Food : Main Courses

Ingredients

- 10 rice papers
- 100g king crab meat
- 20g lettuce
- 50g carrot
- 30g cucumber
- 10g sweet basil
- Dilmah Ceylon Cinnamon Spice Tea, brewed

Sauce

- 5g garlic
- 20g white sugar
- 100ml white vinegar
- 10g red chilli
- 50ml Dilmah Ceylon Cinnamon Spice Tea

Methods

- Julienne cut carrot and cucumber.
- Tear lettuce and sweet basil into medium size pieces.
- Marinate the king crab meat with Ceylon Cinnamon Spice Tea for 2 hours.
- Soak rice paper and put on moist cloth.
- Put carrot, cucumber, sweet basil and lettuce on the rice paper.
- Put king crab on top, and roll tightly, cut like sushi.

Sauce

- Chop garlic and chilli.
- Boil vinegar and sugar together with 15g Ceylon Cinnamon Spice tea.
- Add chopped garlic and chili and simmer till syrup consistency is achieved.

The range of Dilmah Tea used :

- Dilmah t-Series Designer Gourmet Teas

The variety of Dilmah Tea used in the recipe :

- t-Series Ceylon Cinnamon Spice Tea