
CELEBRATION OF AMERICA



Food : Main Courses

Ingredients

Fragrant Green Tea & Jasmine Tea Bun • 250g Flour • 7.5g Yeast • 5g Sugar • 5g Salt • 3.75g Bread Improver • 35g Egg, Beaten • 40g Tea Leaves (Fragrant Green Tea and Jasmine) • 5g Sesame Seeds
Beef Burger Patty & Caramelised Onion • 450g Minced Beef • 30g Carrot • 125g Onion • 15g Celery • 10g Rosemary • 50g Fragrant Green Tea And Jasmine • 10g Mustard • 5g Salt • 5g Pepper • 10ml Scotch • 1 Egg Yolk • 2 Egg Whites (with shell) • 30g Bread Crumbs • 10ml Olive Oil • 35g Sugar • 5 Cherry Tomatoes • 50g Rocket Lettuce • Potatoes

Methods

Fragrant Green Tea & Jasmine Tea Bun

- Brew the tea for one minute, strain and set the leaves aside.
- Mix in all the ingredients into a smooth dough with the tea leaves.
- Roll into 18g balls and let it prove for an hour. Sprinkle top with some sesame seeds.
- Bake in a pre-heated oven at 210°C for 8 – 10 minutes or until desired-colour on top is achieved.

Beef Burger Patty & Caramelised Onion

- For the consommé, mix the minced beef, mirepoix, egg white, rosemary and five grams of Fragrant Green Tea with Jasmine.
- Season the minced beef and keep it in a pot of water. Simmer until all the flavours from the meat are extracted (at least for five hours).
- Slice the onion in half and grill and place it over the meat in the stock pot after three hours of simmering.
- Add remaining egg white with the shell to clear the consommé.
- Sauté rosemary, carrot, celery and onion and let it cool.
- Mix all the ingredients with the minced beef. Season and shape into desired portions.
- Grill on both sides and cook it in the oven

to desired doneness.

- Sauté onion, add sugar and caramelize with continuous stirring to avoid burning.
- For the chips, slice the potatoes and soak in brewed tea for five hours. Deep fry until golden brown.

The range of Dilmah Tea used :

- Dilmah Exceptionals

The variety of Dilmah Tea used in the recipe :

- Exceptional Fragrant Jasmine Green tea