



Jin R (Zhang Jan Jie) Green T. House

“Blessed Splash”

Chilled Cucumber Orange Yoghurt Soup

Serves: 4

Soup

- 350g Plain Yoghurt
- 2 tsp Mustard Seeds
- 1 tsp Green tea leaves, steeped* and chopped
- 8g Sour pickles
- ½ tsp Capers
- 3-5g Finely chopped Fresh Herbs (mint, basil, thyme, rosemary, sage, parsley)
- 5g Black pepper
- 2ea Garlic cloves, minced
- 2-3 drops Honey

- Blend ingredients in blender until smooth. Serve in a martini glass.

Garnish

- ½ Cucumber (medium), peeled and thinly sliced (round)
- 20g Medium Orange, peeled and thinly sliced (round)
- 7-8pcs Fresh mint leaves, small
- 4 Purple onion (heart of onion), thinly sliced round pieces
- Orange Peel, Julienne

- Place thinly sliced cucumbers on top along with thin squares of fresh orange. Garnish with fresh mint leaves, orange julienne and purple onion heart.

** All tea leaves should be steeped before using unless otherwise noted. Steep leaves for 10 minutes in hot mineral water (75°C); pick out the young and tender leaves.*



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Six Spice High Mountain Wulong Tea Leaves

Serves: 4

- 12g Black Bean Chilli Sauce
- 50g Sour Red Chilli Sauce
- 30g Sesame oil
- 30g Lemon juice
- Pinch of Salt
- 50g White Vinegar
- 10g Ground Cumin and black pepper (to taste)
- 5g Chicken Bouillon Powder
- ¼ cup Deep Fried Mantou buns (Chinese bread)
(Cut mantou into small squares then deep fry)
- 5g Garlic
- 5g Ginger
- 40g Honey
- 10g Red Peppers (mild spicy) finely chopped
- 10g Green Peppers (spicy) finely chopped
- 15g Hand picked wulong tea leaves, steeped*
- 15g Each of peanuts, walnuts, cashews, almonds, pine nuts, hazelnuts - roughly chopped

- Mix all ingredients together until well blended.
- Serve with steamed Chinese bread.
- May be served cold or at room temperature.

** All tea leaves should be steeped before using unless otherwise noted. Steep leaves for 10 minutes in hot mineral water (75°C); pick out the young and tender leaves.*



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“Breeze Through Summer Foliage” **Red Grapefruit Seafood Vermicelli with Lemongrass Chili Sauce (served chilled)**

Serves: 2

500g Crab Meat
100g Prawn
80g Scallop
50g Squid
50g Fish
50g Grapefruit, bite size pieces
20g Red/Green Pepper, roughly chopped
20g Ginger, finely chopped
20g Vermicelli

- Boil Seafood.
- In a separate saucepan, cook Vermicelli.
- Mix all ingredients thoroughly with chili sauce (see recipe below).

Lemongrass Chili Sauce

200g Lemongrass, well chopped
100g Fresh lemon juice
200g Thai “Tom Yum” sauce
200g Sugar
100g “Lao Gan Ma” chilli paste
80g Lemon leaves
30g Chicken powder (Bouillon)
20g Sea salt

- Mix above ingredients together well.