

Salmon Papillote With Jasmine Green Tea



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- Sub Category Name
Food
Main Courses
- Recipe Source Name
The Chefs and the Tea Maker - 2014

Used Teas



Green Tea with
Jasmine Petals

Ingredients

Salmon papillote with Jasmine Green Tea

- 500g of salmon
- 30g butter
- 8 baby carrots
- 12 green beans



- 50g sweet peas
- 1/ 2 tsp Dilmah Green Tea with Jasmine Petals

For garnish

- Rice
- Dilmah Green Tea with Jasmine Petals

Methods and Directions

Salmon papillote with Jasmine Green Tea

- Place the salmon in aluminium foil, season it with Jasmine Green tea, salt and pepper.
- Add carrots, green beans, sweet peas.
- Close the foil and cook for 10 minutes.

Garnish with jasmine rice.

- For Jasmine rice cook rice grains with Jasmine tea.

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