

Uda Watte smoked Rainbow Trout, Caviar, Soft-Poached Quail Eggs, Chive Flower



0 made it | 0 reviews



Featuring the Uda Watte house smoked trout with a blini base.

- Sub Category Name
Food
Savory
- Recipe Source Name
Real High Tea Australia Volume 1

Used Teas



Uda Watte

Ingredients

Uda Watte smoked Rainbow Trout, Caviar, Soft-Poached Quail Eggs, Chive Flower

- 100g Uda Watte
- 500g smoked rainbow trout
- 15 prepared blini
- 15 quail eggs



- 30g caviar
- 20 chive flower

Methods and Directions

Uda Watte smoked Rainbow Trout, Caviar, Soft-Poached Quail Eggs, Chive Flower

- Poach the quail eggs for approximately 90 seconds and refresh in iced water, then trim.
- Using a blini, place a little piece of rainbow trout on the base, perch the softly poached quail's egg on top.
- Garnish with caviar and chive flower.

ALL RIGHTS RESERVED © 2024 Dilmah Recipes | Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 22/12/2024