

Snert



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SNERT deconstruction of traditional dutch pea soup with a warm jelly of ceylon souchong based dashi



- Sub Category Name
Food
Main Courses

- Recipe Source Name
The Chefs and the Tea Maker - 2014

Used Teas



TPR Rilhena Estate
Ceylon Souchong

Ingredients

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- 1 piece of kombu (about 15 x 20cm)



- 500ml water
- 10g of Rilhena Estate Ceylon Souchong from the Teamaker's Private Reserve by Dilmah
- 100ml tsuyu (Japanese sauce)
- 3g agar agar
- 200g green peas, frozen
- 2 egg yolks
- 2 tbsp lemon juice
- 1 tbsp mustard
- 500ml groundnut oil
- Salt
- 500g fresh peas
- 1 celeriac, pickled
- 500g leeks
- 100ml oil
- 10g Vadouvan
- 500g pork belly
- 20g sugar
- 20g sea salt
- 1 lime

Methods and Directions

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- Make a mayonnaise of the thawed peas, egg yolks, lemon juice, mustard, salt and the oil.
- Infuse the oil with Vadouvan and use the oil to cook the leeks.
- Make a dashi of kombu and Dilmah Ceylon Souchong and season with the tsuyu.
- Cook for one minute with the agar agar and pour into the cups or plates.
- Cover the pork belly with salt and sugar and leave to marinate for about 12 hours.
- Bake the pork belly in the oven for 1 hour at 225°C and another 1 hour at 125°C.
- Cut the pork in small squares and sprinkle with grated lime skin and juice.
- Plate as shown in the picture.