

## Salmon in pita



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- Sub Category Name  
Food  
Savory
- Recipe Source Name  
Real High Tea Australia Volume 2

### Used Teas



Lemon

### Ingredients

Salmon in pita  
Lemon tea jam



- 9 Dilmah Lemon tea bags
- 600ml water
- 92g sugar
- 7g agar

### **Salmon skin**

- 1 salmon skin

### **Smoked salmon tartare**

- 300g smoked salmon, diced
- 30ml sour cream
- 3g dill
- 10g shallot, finely chopped
- 1 lemon zest

### **To assemble**

- Pita bread

## **Methods and Directions**

### **Salmon in pita**

#### **Lemon tea jam**

- Boil water and add in the lemon tea.
- Steep for 6 minutes and remove the tea bags. Stir in the sugar and cool.
- Add in the agar, let it warm for 30 minutes, stirring once in a while. Cool in fridge.
- Use a thermomix, blend till gel-like.

### **Salmon skin**

- Clean the skin of the salmon. Put on silicon paper and dehydrate for 6 hours.
- Deep fry at 180°C. Store in air-tight container. Use when needed.

### **Smoked salmon tartare**

- Mix all together

### **To assemble**

- Put the salmon tartare at the bottom of the pita. Top with lemon tea jam. Garnish with daikon and



shiso cress, romaine hearts, cucumber and deep fried salmon skin.

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