

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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