

Home Cured Atlantic Salmon with Apple Pie and Vanilla Infused Tea with Green Pea Puree Infused Pure Peppermint Tea, Royal Baerii Caviar



0 made it | 0 reviews



Clinton Vadual



Sarwar Alam

- Sub Category Name
Combo
- Recipe Source Name
Afternoon tea for the 21st Century - UAE

Used Teas



Vivid Ceylon Tea with Apple Pie & Vanilla

Ingredients

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- Salmon 1 whole
- Salt 60gm
- Sugar 90gm
- Corona lime zest 6gm



- Corona lime juice 1 pc
- Fresh bay leaf 2gm
- Ceylon tea Apple pie and vanilla tea 10gm
- Green peas 300gm
- Fresh spinach 15gm
- Fresh mint 10gm
- White onion 10gm
- Garlic 5gm
- Thyme 2gm
- Pure peppermint tea 10gm
- Vegetable stock 500ml
- Salt as required
- Royal Baerii Caviar 1gm
- Affilia cress 1gm
- Edible flower 1 piece

Methods and Directions

Home Cured Atlantic Salmon with Apple Pie and Vanilla Infused Tea with Green Pea Puree Infused Pure Peppermint Tea, Royal Baerii Caviar Preparation and Cooking Salmon

- Mix the sugar and salt first in a bowl then add the lime zest and the tea leaves, mix with your hand rubbing towards the bowl.
- Skin off the salmon put on the tray with butter paper, facing the back of the salmon up in the tray, take the mixture and rub on the back of the salmon gently on the thicker part first then slowly pushes to the trail turn the salmon and repeat the process again transfer the salmon on the new butter paper tray, squeeze half lime on top of the salmon and slice some fresh bay leaf and sprinkle on top.
- Keep in chiller for 12 hours then change in the new tray and other side of the salmon and keep it for 12 hours and clean and cut into shape and portion.

Method for Green Pea Puree

- Sauté onion, garlic add thyme and mix well, add the green peas and vegetable stock when the peas are near to done, add the spinach and mint and remove from the range. Strain the peas put in the mixture to bland, add a piece of ice cube so it does not discolour, when it is almost done add the infused tea in it and pass through a fine sieve.

Method for Royal Baerii Caviar

- Put the caviar on top of the salmon, garnish with affilia and edible flower.



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