

Saadiyat Roll



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- Sub Category Name
Combo

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

Ingredients

Saadiyat Roll

- 4 each Thai Rice paper
- 20ml White balsamic
- 15g Chamomile
- 8g Maldon salt
- 100g Cucumber
- 5g Rice vermicelli
- 80g Farmed Japanese Yellowtail (Hamachi) fillet without skin
- 80g Blueberries
- 20g Sea Lettuce
- 80g Lettuce Frillberg
- Lemon basil
- Mint
- Dill flower
- Pea cress

Methods and Directions

Saadiyat Roll

Method for the Chamomile Pickled Cucumber



- Heat the white balsamic vinegar until it reaches 80 C. Add half of the Chamomile, infuse it covered for 10 minutes, then strain it
- Cut the cucumber in thin slices and marinate with the white balsamic and chamomile pickling liquid in a vacuum bag for at least 5h

Method for the Chamomile Cured Yellowtail

- Mix 5g of chamomile with 10g of Maldon salt
- Rub the yellowtail with the chamomile salt and cure it for 1h

Method for the Sea Lettuce

- Wash the sea lettuce and soak it in water for 10m

Method for the Rice Vermicelli

- Soak the rice vermicelli in hot water and strain it

Method for the Rice Paper

- Prepare a chamomile infusion, let it cool down and hydrate the rice paper in it

Finishing

- Pick the herbs and flowers
- Cut the blueberries in halves;
- Make a roll with the pickled cucumbers, the pea cress, half of the blue berries, mint and some rice vermicelli;
- Slice thinly the cured yellowtail and place it on the top of the rice paper roll;
- Tie the roll with one rice vermicelli;
- Finish with one piece of blueberries, some sea lettuce, lemon basil and the dill flower.