

## Dilmah Founder's Anniversary Reserve Earl Grey with Honey Paired with Home Cured Salmon, Wasabi Sour Cream and Rolled Cucumber



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

### Ingredients

#### Dilmah Founder's Anniversary Reserve Earl Grey with Honey Paired with Home Cured Salmon, Wasabi Sour Cream and Rolled Cucumber

- 10gm Wasabi powder
- 100gm Sour cream
- Salt to taste
- 50gm Pickled ginger (Japanese)
- 25gm Pickled radish (Japanese)
- 150gm Pickled cocktail onion
- 5 Nos Edible flower
- 2 Nos Medium size cucumber

### Curing

- 150gm Rock salt
- 175gm Granulated sugar
- 70gm Light brown sugar
- 5gm Black peppercorns
- 10gm Coriander seeds
- 5gm Fennel seeds



- 500gm Boneless, skinless salmon fillet
- 5gm finely grated lemon zest
- 5gm finely grated lime zest
- 5gm finely grated orange zest
- 40gm finely chopped dill
- 10gm Dijon mustard paste

### **Ingredients for a Perfect Cup of Black Tea(Dilmah Founder's Anniversary Reserve Earl Grey with Honey)**

- Fresh cold water/spring water a deliciously fragrant gourmet tea. Strong and full bodied with natural bergamot and honey. Grown at 3,000ft above sea level

### **Methods and Directions**

#### **Dilmah Founder's Anniversary Reserve Earl Grey with Honey Paired with Home Cured Salmon, Wasabi Sour Cream and Rolled Cucumber**

##### **Method for Home Cured Salmon, Wasabi Sour Cream and Rolled Cucumber**

- Combine salt, granulated sugar, brown sugar, peppercorns, coriander seeds, fennel seeds in a medium bowl.
- Spread half of curing mix in the centre of a foil lined rimmed baking sheet roughly the same size as the fish.
- Place fish, on curing mixture. Spread lemon zest, lime zest, and orange zest evenly over fish, cover with remaining curing mixture.
- Bring edges of foil up and over salmon cover. Chill, unwrapping and flipping fish halfway through 24 hours.
- Rinse fish and pat dry; place. Using your longest, sharpest knife cut in desired size and shape taking care to wipe down blade with a moist towel between each slice.
- Brush each cube of cured salmon on the top side with Dijon mustard and spread the chopped dill.
- Whip the sour cream along with the wasabi powder and add salt to taste
- Dry the pickle ginger slices under a heat lamp so it becomes crisp
- Slice the cucumber lengthwise to about 4 inches long and roll
- Slice the pickled radish lengthwise like the cucumber and roll
- Cut the pickled onion into half and grill till it turns golden brown
- Arrange on the plate

##### **Method for a Perfect Cup of Black Tea(Dilmah Founder's Anniversary Reserve Earl Grey with Honey)**

- Boil the water
- Put one teabag in a pot
- Add 220 ml of hot water (900C - 1000C)



- Stir the tea after one minute
- Wait for 3-5 minutes (Do not brew for less than 3 minutes and not more than 5 minutes)
- After remove the teabag
- Pour the tea in a cup and serve
- If desired add white sugar or honey

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