

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



0 made it | 0 reviews



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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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