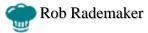


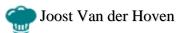
# Codfish Cooked with Dilmah Green Sencha, Green Apple, Cucumber & Creme Fraiche





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- Sub Category Name Food Savory
- Recipe Source Name
  Dilmah Silver Jubilee

## **Ingredients**

## Codfish Cooked with Dilmah Green Sencha, Green Apple, Cucumber & Creme Fraiche

- 400g Water
- 8g Dilmah Green Sencha
- 2g Salt
- 100g Cucumber juice
- 1/2 Piece Lime Juice

## **Green Tea Marinate**

- 200g Water
- 50g Sugar
- 50g Naturel vinigar
- 8g Sencha Green tea

#### Lime creme fraiche

- 100g Creme fraiche
- 1/2 piece Zestes of Lime
- Salt



## Green Tea Oil

- 400g Sunseedoil
- 20g Sencha Green tea

#### **Codfish**

- 200g Codfish
- 2g Salt
- 4g Sencha green tea

#### **Extra Garnish**

- 1 Green Apple
- 4 Radish

## **Methods and Directions**

## Codfish Cooked with Dilmah Green Sencha, Green Apple, Cucumber & Creme Fraiche

- Bring the water and salt to a boil, infuse the Sencha Green tea for 5 minutes and to flavour.
- Add the other ingredients en freeze overnight.

## **Green Tea Marinate**

- Bring all the liquids to a boil and infuse the Sencha green tea. Let it cool
- Use this marinate to infuse in to the cucumber

#### Lime creme fraiche

• Mix everything together.

#### Green Tea Oil

- Mix everything together, vacuum and let it infuse for 24 ours on 50 degrees.
- Use the oil to slow cook the codfish.

## **Codfish**

• Roll the fish through the salt, let it stand for 2 hours and wash the fish. Then roll it through the green tea. And let it marinated over night. Cook the fish 52°C.

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