

## 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 Marinade

- 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 Marinade**

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