

Earl Grey Crusted Scallop, Smoked & Fresh Salmon Tartar, Fennel Salad and Earl Grey Honey Dressing



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- Sub Category Name
Food
Savory
- Recipe Source Name
Shangri-la Tea Cuisine
- Activities Name
Tea Inspired Lunch Corner

Used Teas



t-Series The Original
Earl Grey

Ingredients

Earl Grey Crusted Scallop, Smoked & Fresh Salmon Tartar, Fennel Salad and Earl Grey Honey Dressing

- 15g Loose Earl Grey tea
- 750g FRZ Hokkaido scallops
- 400g Fennel bulb, shaved
- 5cl Vegetable oil



- 25g Butter
- 5g Salt
- 3g Fresh ground black pepper corn
- 20g Micro greens

For the smoked salmon tartar

- 200g Smoked salmon trimmed
- 200g Fresh salmon trimmed
- 40g Capers in brine, chopped
- 4g Black pepper ground

For the dressing

- 5cl Water at 90 degree C
- 15g Earl Grey Tea
- 5cl Olive Oil
- 20g Honey (to taste as honey is different per country the aim is to cut the bitterness while preserving the flavors of the Earl Grey)
- 0.2cl Kikkoman
- 3cl Lemon Juice
- 2cl lemon juice (for the fennel)

Methods and Directions

Earl Grey Crusted Scallop, Smoked & Fresh Salmon Tartar, Fennel Salad and Earl Grey Honey Dressing

- Season scallops with salt and pepper
- Rub the loose leaves of the Earl Grey tea onto the scallop vacuum and set aside in the chiller for 6 hours
- Sear to request in hot oil and hazelnut butter, get a golden brown coloration
- Tilt the scallops only once on each side
- Reserve on an absorbing food grade tissue paper

For the smoked salmon tartar

- Finely diced the Smoked and the raw salmon.
- Combine it with the capers onions.
- Bind with the sour cream

For the dressing

- Steep the loose tea in the boiling water for 8 minutes



- Strain, and whisk together with the honey, Kikkoman, and lemon juice, add the oil last.
- Do not add salt or pepper.

Assembly for one plate

- Toss the shaved fennel with the lemon juice. Set aside.
- With a ring mold of 8cm, arrange the salmon tartrate in a salad plate
- Place the scallops on top of the tartar. Remove the ring mold.
- Top with the fennel salad
- Pour some vinaigrette around onto the plate
- Garnish with the micro greens

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