

## Rose and Hibiscus-cured salmon



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- Sub Category Name  
Combo  
Main Courses
- Recipe Source Name  
Real High Tea Australia Volume 2
- Activities Name  
Real High Tea

### Used Teas



Natural Infusion  
Rosehip & Hibiscus

### Ingredients

Rose and Hibiscus-cured salmon  
Tea-cured salmon



- 400g salmon
- 200g salt
- 200g sugar
- 12g Dilmah Infusions Rosehip & Hibiscus
- 50ml beetroot juice
- 1 orange peel
- 2 star anise
- 1/2 bunch coriander

### **Pea purée**

- 200g peas
- 80ml cream
- 5 mint leaves
- 6g salt

### **Croute**

- 4 slices white bread
- 80ml ghee
- 6g Dilmah Infusions Rosehip & Hibiscus

### **Quail yolk**

- 8 quail eggs
- 200ml oil

## **Methods and Directions**

### **Rose and Hibiscus-cured salmon**

#### **Tea-cured salmon?**

- Mix all ingredients.
- Place small amount in bottom of a container.
- Place salmon on top and pack the remaining mix on top to cover.

### **Pea purée**

- Blanch peas in boiling water.
- Purée with cream mint and salt.

### **Croute**



- Melt and infuse ghee and tea.
- Brush mixture on the bread and bake at 170°C.

### **Quail yolk**

- Carefully place yolk in oil bath at 40°C for 8 minutes

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