

THE RIVER



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Ellen Dong



Kenny Chen

Smoked wild Scottish salmon served with beetroot jelly, fresh lime, and rye bread toast

- Sub Category Name
Food
Main Courses
- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015

Ingredients

THE RIVER

Dough

- 750g Bread Flour
- 750g Dark Rye Flour
- 30g Dry Yeast
- 90g Sugar
- 90g Butter
- 30g Himalaya Rock Salt
- 70g Cream (35% fat content)
- 500g Water
- 2 Organic Eggs

Beetroot Jelly

- 500g Fresh Organic Beetroot
- 6g Agar Agar Powder



- 1g Himalaya Rock Salt

Chamomile Salt

- 50g Maldon Salt
- 5g Chamomile Tea Leaves

Methods and Directions

THE RIVER

Dough

- Combine all ingredients together in the dough mixer. Mixing time: 5 minutes on slow and 10 minutes on high speed. Check the consistency.
- Give a table rest for 30 minutes. Form it into a round shape and place in the toast mould. Proof for ca. 90 minutes at 28°C with a humidity of 85%.
- Bake at 200 C with 20 seconds steam. Lower the temperature of the oven to 180°C and bake for ca. 60 minutes.

Beetroot Jelly

- Combine all ingredients and bring slowly to a boil. Boil for 2 minutes and whisk constantly. Remove from the heat and pour it slowly into the required mould. Set aside.

Chamomile Salt

- Use a robot coupe and blend ingredients together.