

Oolong cured salmon with crustacean foam



0 made it | 0 reviews



Wong Ka Yi, Kaka



Cheung Kit Ting, Chiki

Roll out the red carpet and get ready for some real glamour, especially if you want to try their Afternoon Tea at the Hollywood-themed Disney's Hollywood Hotel in Hong Kong. Enjoy spacious rooms, pose against classic cars and stroll through the grand gardens. Represented by Cheung Kit Ting, Chiki & Wong Ka Yi, Kaka

- Sub Category Name
Food
Savory
- Recipe Source Name
Real High Tea at Home Recipes

Used Teas



t-Series The First
Ceylon Oolong

Ingredients



Oolong cured salmon with crustacean foam

- 10 gm Dilmah The First Ceylon Oolong
- 150 gm salmon
- 100 gm brown sugar
- 2 gm dill
- 50 gm salt, pepper
- 1 pc lemon juice
- 1 pc lemon zest
- 10 gm black pepper
- 20 ml crustacean consommé
- 20 ml cream
- 2 gm gelatine
- 2 gm ginger pickle
- 50 gm tea flavoured sponge cake
- 1 gm cress

Methods and Directions

Oolong cured salmon with crustacean foam

- Use Ceylon Oolong tea, brown sugar, dill, lemon zest, lemon juice, salt and pepper marinated to salmon about 3 hour.
- Crustacean consommé add to cream and gelatine makes the foam.
- Layer salmon, ginger pickle and crustacean foam on the plate.

ALL RIGHTS RESERVED © 2024 Dilmah Recipes | Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 27/11/2024