
OOLONG CURED SALMON WITH CRUSTACEAN FOAM



Food : Appetisers

Ingredients

- 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

- 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.

The range of Dilmah Tea used :

- Dilmah t-Series Designer Gourmet Teas

The variety of Dilmah Tea used in the recipe :

- t-Series The First Ceylon Oolong