
UDA WATTE SMOKED RAINBOW TROUT, CAVIAR, SOFT-POACHED QUAIL EGGS, CHIVE FLOWER



Food : Appetisers

Ingredients

- 100g Uda Watte
- 500g smoked rainbow trout
- 15 prepared blini
- 15 quail eggs
- 30g caviar
- 20 chive flower

Methods

- Poach the quail eggs for approximately 90 seconds and refresh in iced water, then trim.
- Using a blini, place a little piece of rainbow trout on the base, perch the softly poached quail's egg on top.
- Garnish with caviar and chive flower.

The range of Dilmah Tea used :

- Dilmah Watte Boutique Tea

The variety of Dilmah Tea used in the recipe :

- Uda Watte