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# SALMON CONFIT/ CRUSTED CRAB



Food : Savory

## Ingredients

### Main Ingredients

- 140g Norwegian Salmon
- 1 tsp peppercorns
- 100ml Olive oil
- Thyme Sprig
- 2 tsp Juniper berry
- 30g Garlic

### Pea puree

- 100g Green peas
- 125g Whipping cream
- 20g Butter
- 10g Onion

### Battered crabmeat

- 140g Crabmeat
- 1g Lemon grass
- 20g Mayonnaise
- 1g Coriander
- 1g Coriander
- 20g Flour

## Methods

- Confit the salmon into all spices, mix all ingredients to form puree. Mixed ingredients then rolled like balls, breaded and then deep-fried

The range of Dilmah Tea used :

- Dilmah Watte Boutique Tea

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The variety of Dilmah Tea used in the recipe :

- Yata Watta