
SALMON IN PITA



Food : Appetisers

Ingredients

Lemon tea jam

- 9 Dilmah Lemon tea bags
- 600ml water
- 92g sugar
- 7g agar

Salmon skin

- 1 salmon skin

Smoked salmon tartare

- 300g smoked salmon, diced
- 30ml sour cream
- 3g dill
- 10g shallot, finely chopped
- 1 lemon zest

To assemble

- Pita bread

Methods

Lemon tea jam

- Boil water and add in the lemon tea.
- Steep for 6 minutes and remove the tea bags. Stir in the sugar and cool.
- Add in the agar, let it warm for 30 minutes, stirring once in a while. Cool in fridge.
- Use a thermomix, blend till gel-like.

Salmon skin

- Clean the skin of the salmon. Put on silicon paper and dehydrate for 6 hours.
- Deep fry at 180°C. Store in air-tight container. Use when needed.

Smoked salmon tartare

- Mix all together

To assemble

- Put the salmon tartare at the bottom of the pita. Top with lemon tea jam. Garnish with daikon and shiso cress, romaine hearts, cucumber and deep fried salmon skin.

The range of Dilmah Tea used :

- Dilmah Fun Tea Selection

The variety of Dilmah Tea used in the recipe :

- Lemon