

## Roasted Pork Loin with Jasmine Tea Sticky Rice and Cherry Salsa



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- Sub Category Name  
Food  
Main Courses
- Recipe Source Name  
The Chefs and the Tea Maker - 2010

### Used Teas



Green Tea with  
Jasmine Petals

### Ingredients

#### Roasted Pork Loin with Jasmine Tea Sticky Rice and Cherry Salsa Venison Loin

- 540g Venison loin
- Salt to taste
- 3g Pepper
- 3g Thyme
- 3g Rosemary



## **Jasmine Tea Sticky Rice**

- 10g Dilmah Green Tea with Jasmine Petals
- 500ml Water
- 250g Jasmine rice
- 2 tablespoons Olive oil (extra virgin)
- 80g Onion
- 20g Shimeji mushroom

## **Cherry Salsa**

- 50g Assorted cherries
- 150ml Maple syrup

## **Methods and Directions**

### **Roasted Pork Loin with Jasmine Tea Sticky Rice and Cherry Salsa Venison Loin**

- Marinate the venison loin with all the above ingredients.
- Sear the venison on hot pan then place it in a pre heated oven at 230 degrees for 8-10 minutes. Remove and let the venison rest for 4 minutes.
- Slice the venison and arrange it over the jasmine sticky rice. Spread the sauce on the plate along with the cherries.

## **Jasmine Tea Sticky Rice**

- Bring water to a boil and steep the jasmine tea leaves for 4-5 minutes. Strain and mix it with rice and salt, and cook the rice with the tea infusion till it is soft and sticky. Combine the rice with sautéed shimeji mushrooms.

## **Cherry Salsa**

- Boil the assorted cherries in maple syrup till they are soft. Remove the cherries and boil the syrup till it becomes thick like a sauce, cool it and add the cherries.