

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.