

Sashimi of Blue Fin Tuna with Green Tea, Chamomile and Ginger Jelly



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- Sub Category Name
Food
Savory
- Recipe Source Name
The Chefs and the Tea Maker - 2008

Used Teas



Pure Green

Ingredients

Sashimi of Blue Fin Tuna with Green Tea, Chamomile and Ginger Jelly

- 1 tea bag Dilmah Pure Green Tea

- 1 bag Dilmah Chamomile Flowers
- 160ml pickled Ginger liquid (drain liquid from two 100g packets of Japanese pickled ginger)
- 1 teaspoon Ginger juice (from grated ginger)
- 1½ tablespoons Rice Vinegar
- 3 titanium-strength Gelatine leaves

Sashimi of Blue Fin Tuna

- 250g Sashimi grade Tuna
- 2 tablespoons Sterling Caviar
- ½ cup Crème Fraîche
- 1-2 teaspoons Lemon juice
- Olive oil (for drizzling)
- Baby Shiso leaves (for garnish)

Methods and Directions

Sashimi of Blue Fin Tuna with Green Tea, Chamomile and Ginger Jelly **Ginger Jelly**

- For the jelly, infuse 160ml warm water with the tea bags for 10 minutes. Soak the gelatine in a bowl of cold water for 5 minutes to soften. Gently squeeze gelatine to remove excess liquid. In a small saucepan, heat remaining ingredients over low heat to combine flavours. Stir through gelatine until dissolved. Strain through muslin cloth or very fine sieve and set in a tray. Chill in the fridge for at least 2 hours.

Sashimi of Blue Fin Tuna

- Combine the crème fraîche with the lemon juice and season to taste. To assemble allow 2 slices of tuna per person and place on a plate. Cut the jelly in 1.5cm squares and lay on top of the fish. Place a small dollop of the crème fraîche on top of the jelly and a generous spoon of caviar. Season lightly with sea salt and cracked white pepper. Drizzle with olive oil, garnish with the baby shiso leaves and serve.