

Cured salmon with Ginger Tea mayonnaise



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- Sub Category Name
Food
Main Courses
- Recipe Source Name
The Chefs and the Tea Maker - 2014



Used Teas



Ginger & Honey

Ingredients

Cured salmon with Ginger Tea mayonnaise

- 1kg salmon
- 200g sugar
- 100g salt
- Dill



- Merquen
- Microgreens
- 700g quinoa
- 100g beetroot
- 400g avocado
- Lemon juice
- Olive oil

Ginger Tea Mayonnaise

- 1 cup milk
- 2 cups oil
- 30g Dilmah Ginger & Honey tea

Methods and Directions

Cured salmon with Ginger Tea mayonnaise

- Clean the salmon.
- Season it with merquen and dill.
- Mix the sugar and salt and cover the salmon.
- Let it rest for 3 hours.
- Keep it in a fridge.
- Cook the quinoa, cut the avocado and season it with olive oil and lemon juice.
- Add the avocado and mix well.
- Cut the salmon and place it in a plastic wrap.
- Fill it with the quinoa and make a roll.

Ginger Tea Mayonnaise

- Warm the milk and infuse it with tea for 5 minutes and chill it.
- Put the milk in the blender and add the oil slowly until you achieve a mayonnaise texture.