

## Uda Watte smoked Rainbow Trout, Caviar, Soft-Poached Quail Eggs, Chive Flower



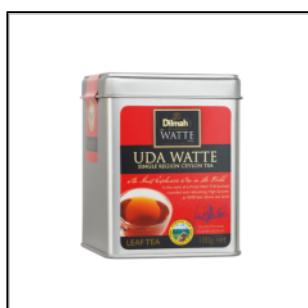
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Featuring the Uda Watte house smoked trout with a blini base.

- Sub Category Name  
Food  
Savory
- Recipe Source Name  
Real High Tea Australia Volume 1

### Used Teas



Uda Watte

### Ingredients

#### Uda Watte smoked Rainbow Trout, Caviar, Soft-Poached Quail Eggs, Chive Flower

- 100g Uda Watte
- 500g smoked rainbow trout
- 15 prepared blini
- 15 quail eggs

- 30g caviar
- 20 chive flower

## Methods and Directions

### **Uda Watte smoked Rainbow Trout, Caviar, Soft-Poached Quail Eggs, Chive Flower**

- Poach the quail eggs for approximately 90 seconds and refresh in iced water, then trim.
- Using a blini, place a little piece of rainbow trout on the base, perch the softly poached quail's egg on top.
- Garnish with caviar and chive flower.

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