

## Dilmah Jasmine Tea Curd Salmon



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- Sub Category Name

Food

Savory

- Recipe Source Name

The Dilmah Book of Tea inspired Cuisine & Beverage

### Used Teas



Green Tea with  
Jasmine Petals

### Ingredients

#### Dilmah Jasmine Tea Curd Salmon

- 60g Dilmah Green Tea with Jasmine Petals (powdered)
- 1.5kg fresh salmon fillet trimmed nicely
- 60g Salt
- 80g sugar
- 40g chopped Coriander
- 40g chopped Dill
- Dash of black pepper

## Ingredients for Sauce

- 2 tablespoons French mustard
- 1 tablespoon lemon juice
- 20g chopped dill
- 4 tablespoons extra virgin olive oil
- Dash of brown sugar

## Methods and Directions

### Dilmah Jasmine Tea Curd Salmon

- Mix all ingredients except for the fish. Coat the fish and leave it overnight.
- Slice the fish and serve with the sauce.

### Method of Preparation of Sauce

- Mix all the ingredients to create the sauce

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