

Dilmah Jasmine Tea Curd Salmon



0 made it | 0 reviews



- 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

ALL RIGHTS RESERVED © 2026 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From
teainspired.com/dilmah-recipes 11/02/2026