

# **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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