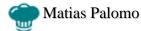


# White Fish Ceviche With Jasmine Tea Foam







The fragrant, delicate notes of Green Tea with Jasmine works well with white fish and sea food. It also pairs beautifully with light and creamy salads.

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

## **Used Teas**



Green Tea with Jasmine Petals

# **Ingredients**

#### White Fish Ceviche With Jasmine Tea Foam

• 400g white fish

- 1 tomato
- 1 red onion
- 1/2 cup lemon
- 1 clove garlic
- Coriander
- Hot chilli pepper
- Dilmah Green Tea with Jasmine Petals
- Unflavoured gelatine
- Salt
- Pepper

## **Methods and Directions**

#### White Fish Ceviche With Jasmine Tea Foam

- Cut the fish, onion and tomato into cubes.
- Blend the coriander, garlic and lemon juice.
- Use this sauce to marinate the ceviche.
- Mix everything and let it rest.
- Make a foam with the tea and the gelatine.
- Cover with the tea foam.
- Garnish with dried plantain fried or toasted or with fried sweet potatoes.

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