

White Fish Ceviche With Jasmine Tea Foam



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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.