

Lime and orange infused line-caught snapper on thyme and lemon short bread



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- Sub Category Name
Food
Savory
- Recipe Source Name
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Ingredients

Lime and orange infused line-caught snapper on thyme and lemon short bread Thyme tip and lemon savoury shortbread

- 210g flour
- 1/4 tsp salt
- 1 tbsp grated lemon zest
- 1 1/2 tbsp thyme tip
- 120g unsalted butter at room temperature
- 1 large egg, beaten
- 2 large egg yolks
- 1 tbsp coarse sea salt

Lime and orange tea-cured snapper

- 10g lime and orange tea
- 2 fresh orange zest
- 2 fresh lime zest
- 1/4 cup finely chopped red bell pepper
- 2 tbsp chopped coriander
- 1 tsp minced garlic



- 1/2 tsp chopped dill
- 1 snapper
- 100g salt
- 100g sugar

Methods and Directions

Lime and orange infused line-caught snapper on thyme and lemon short bread

Thyme tip and lemon savoury shortbread

- Stir together the flour, salt, lemon zest and thyme.
- Rub in the butter with your fingertips to form a breadcrumb-like consistency.
- Using a wooden spoon, beat in the egg and yolks (reserve a small amount of beaten egg for brushing).
- Knead a couple of times then wrap and place in the fridge for 1/2 hour.
- Unwrap and roll out until 1/2 inch thick. Cut into whatever shape you wish — the traditional is strips.
- Use a fork to prick the tops of the biscuits, then brush with the remaining egg and sprinkle generously with sea salt.
- Place in a preheated oven at 180°C until golden (about 20 minutes). Turn out onto a rack to cool. Serve at room temperature.

Lime and orange tea-cured snapper

- Combine the vodka, orange juice, lime juice, bell pepper, onions, cilantro, garlic and pepper in a bowl
- Fold the fish and salt into the vodka cure 10 to 15 minutes before serving
- Divide the fish and any juices among 4 to 6 decorative bowls or glasses and serve immediately

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