



## Founder's Anniversary Reserve Tea with Natural Cinnamon, Orange & Honey Glazed Ocean Trout



0 made it | 0 reviews



- Sub Category Name  
Food  
Savory
- Recipe Source Name  
Founder's Anniversary Reserve Recipes
- Serves / Makes  
4

### Ingredients

**Founder's Anniversary Reserve Tea with Natural Cinnamon, Orange & Honey Glazed Ocean Trout**

**Founder's Anniversary Reserve Tea with Natural Cinnamon, Orange & Honey Glazed Ocean Trout**

- 1¼ cup honey
- 1¼ cup mirin
- 1¼ cup soy sauce
- 4 x 180g ocean trout steaks
- Kosher salt
- 2 tbsp. olive oil
- Freshly cracked black pepper
- Finely grated zest from 1½ lemon
- 6 Founder's Anniversary Reserve Tea with Cinnamon, Orange & Honey tea bags

### Methods and Directions



### **Founder's Anniversary Reserve Tea with Natural Cinnamon, Orange & Honey Glazed Ocean Trout**

- In a small saucepan, combine the honey, mirin, and soy sauce, and bring to a simmer over medium heat add the Founder's Anniversary Reserve Tea with Cinnamon, Orange & Honey tea bags steep for 6 minutes remove the tea bags and continue to Cook, stirring, until reduced by half, 10 minutes. Remove the glaze from the heat let cool. Place the fluke steaks on paper towels and pat dry.
- Season the flesh and skin with salt and let stand to come to room temperature, about 10 minutes.
- Light a grill. In a large bowl, gently toss the steaks with the olive oil and two-thirds of the glaze until evenly coated. Grill for 3 minutes and then flip the steaks and continue cooking, brushing with the remaining glaze, until tender and caramelized at the edges, 2 to 3 minutes more.
- Transfer the steaks to a serving platter, season with pepper, and sprinkle with the lemon zest before serving.

ALL RIGHTS RESERVED © 2026 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From  
[teainspired.com/dilmah-recipes](https://teainspired.com/dilmah-recipes) 11/02/2026