

Ochazuke with Dilmah Ceylon Green Tea



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- Sub Category Name
Food
Savory
- Recipe Source Name
Founder's Anniversary Reserve Recipes

Ingredients

Ochazuke with Dilmah Ceylon Green Tea

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- 1 x 200g portion of salmon
- 1 cup cooked Japanese short grain rice or sushi rice
- Wasabi (optional, for taste)
- 1 tsp Bubu arare (crispy puffed rice pallets) (or use Japanese rice crackers)
- ¼ tsp white sesame seeds (roasted/toasted)
- ½ tsp soy sauce (optional)
- 1 tsp Kizami Nori (shredded seaweed)
- 2 stands Mitsuba (Japanese parsley) (trefoil, or scallion, cut into small pieces)
- Pinch of Dilmah Ceylon green tea as a garnish

Ochazuke With Green Tea

- 2 tsp Dilmah CEYLON GREEN TEA
- 500ml boiling water
- ½ teaspoon of dashi powder
- 2 drops of sesame oil

Methods and Directions



Ochazuke with Dilmah Ceylon Green Tea

- Dice the salmon into 1cm cubes and mix with Babu arare, white sesame seeds and soy sauce.
- Place the rice into two bowls and add a small amount of wasabi on top of the rice. Divide into two and place the salmon mixture on top.
- Garnish with Kizami Nori, Japanese parsley and a sprinkle of crushed Dilmah tea on top.
- Bring the water to the boil, add the tea and brew for 2 minutes, strain and add the dashi powder. Add 2 drops of sesame oil and salt if required.
- Pour into the bowls of rice and salmon and serve hot.

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