

Codfish Cooked with Dilmah Green Sencha, Green Apple, Cucumber & Creme Fraiche



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Rob Rademaker



Joost Van der Hoven

- Sub Category Name

Food

Savory

- Recipe Source Name

Dilmah Silver Jubilee

Ingredients

Codfish Cooked with Dilmah Green Sencha, Green Apple, Cucumber & Creme Fraiche

- 400g Water
- 8g Dilmah Green Sencha
- 2g Salt
- 100g Cucumber juice
- 1/2 Piece Lime Juice

Green Tea Marinate

- 200g Water
- 50g Sugar
- 50g Naturel vinigar
- 8g Sencha Green tea

Lime creme fraiche

- 100g Creme fraiche
- 1/2 piece Zestes of Lime
- Salt

Green Tea Oil

- 400g Sunseedoil
- 20g Sencha Green tea

Codfish

- 200g Codfish
- 2g Salt
- 4g Sencha green tea

Extra Garnish

- 1 Green Apple
- 4 Radish

Methods and Directions

Codfish Cooked with Dilmah Green Sencha, Green Apple, Cucumber & Creme Fraiche

- Bring the water and salt to a boil, infuse the Sencha Green tea for 5 minutes and to flavour.
- Add the other ingredients en freeze overnight.

Green Tea Marinate

- Bring all the liquids to a boil and infuse the Sencha green tea. Let it cool
- Use this marinate to infuse in to the cucumber

Lime creme fraiche

- Mix everything together.

Green Tea Oil

- Mix everything together, vacuum and let it infuse for 24 ours on 50 degrees.
- Use the oil to slow cook the codfish.

Codfish

- Roll the fish through the salt, let it stand for 2 hours and wash the fish. Then roll it through the green tea. And let it marinated over night. Cook the fish 52°C.

