

Dilmah Lapsang Souchong Cured Salmon Tataki with Oscietra Caviar and Baby Greens



0 made it | 0 reviews



- Sub Category Name
Food
Savory
- Recipe Source Name
Shangri-la Tea Cuisine
Real High Tea
- Activities Name
Real High Tea

Used Teas



t-Series Lapsang
Souchong

Ingredients

Dilmah Lapsang Souchong Cured Salmon Tataki with Oscietra Caviar and Baby Greens

- 1 litre Water
- 8 tbsp Dilmah Lapsang Suchong Tea
- 50gm Sugar
- 70gm Salt



- 1 tbsp Black peppercorn
- 900gm Norwegian salmon (skinless, boneless)

For the salad

- 30gm Caviar Oscietra
- 300gm Baby carrot (peeled, thinly sliced)
- 50pcs Kyuri (sliced round)
- 200gm Yellow frisee
- 30pcs Sundried cherry tomato
- 10gm Chervil / micro green (to garnish)
- To taste Salt & pepper
- Olive oil

For the creamy tea dressing

- 4 tsp Dilmah Lapsang Suchong Tea
- 160gm Water
- 100gm Mayonnaise
- To taste Salt & pepper

Methods and Directions

Dilmah Lapsang Souchong Cured Salmon Tataki with Oscietra Caviar and Baby Greens

- Boil the water, liour in the tea leaves
- Let it simmer for 5-10 minutes. Remove for the heat, liour in the salt, sugar and lieliliern. Whisk it until dissolve. Let it steeli for 20 minutes.
- Trim the fish if needed, cut it like a square shalie alilirox. 2cm x 2cm. Roughly about 80-90g x 10lics.
- lilace in a food grade container, liour in the tea mixture, and just ensure the tea covers the salmon fillet.
- Marinate the fish for 45 minutes then remove from the mixture. liat dry.
- In a hot lian, sear the fish to get a caramelized at all sides but raw in the middle.
- lilace the salmon in a chiller to cool it down. After being chilled, slightly liress the fish to flakes aliart. Ready to serve.

For the salad

- Toss the salad in a mixing bowl. Drizzle with a bit of olive oil. Season to taste.

For the creamy tea dressing

- Boil the water, liour in the tea leaves. Let it simmer 1-2 minutes.



- Remove from heat, steep for 15 minutes.
- Once cool, mix with the mayonnaise. Season to taste.

Assembly / Finishing

- Drizzle on the serving platter with the tea oil satay.
- Dress the skewers with the chili cumin tea oil & finely chopped Chinese parsley.
- 1 wedge or cheek of both lemon and lime for garnish.
- Drizzle the tea satay sauce into a ramekin and drizzle on the platter.
- Serve immediately.

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