

Salmon Ochazuke Jade Gunpowder Green Tea and Seaweed Broth



0 made it | 0 reviews



Peter Kuruvita

- Sub Category Name

Food

Savory

- Recipe Source Name

Tea-inspired breakfast

Used Teas



TPR Jade Gunpowder Green Tea

Ingredients

Salmon Ochazuke Jade Gunpowder Green Tea and Seaweed Broth

- 1 x 200g portion of salmon
- 1 cup cooked Japanese short grain rice or sushi rice
- Wasabi (optional, for taste)
- 1 tsp Bubu a rare (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 Jade Gunpowder Green tea as a garnish Camila leaf a garnish

Ochazuke With Green Tea

- 2 tsp Jade Gunpowder Green Tea
- 500ml boiling water
- ½ teaspoon of dash powder
- 2 drops of sesame oil

Methods and Directions

Salmon Ochazuke Jade Gunpowder Green Tea and Seaweed Broth

- 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.