

TORCHED SALMON, GREEN TEA AND PICKLED MUSHROOM DUMPLING WITH DILMAH JASMINE GREEN TEA MISO BROTH



0 made it | 0 reviews



 Marc Tricca

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- Sub Category Name

Food

Main Courses

- Recipe Source Name

Real High Tea 2014/15 Volume 2

Used Teas



Pure Ceylon Green
Tea with Jasmine
flavour

Ingredients

TORCHED SALMON, GREEN TEA AND PICKLED MUSHROOM DUMPLING WITH DILMAH JASMINE GREEN TEA MISO BROTH

Torched Salmon

- 100g Tasmanian salmon
- 5g wasabi paste
- 10ml soy sauce
- 1 blow torch

Pickled Mushroom and Green Tea Dumpling

- 200g Spunta potatoes
- 100g plain flour
- 1 punnet mixed Asian mushrooms
- 10ml soy sauce
- 10ml brown vinegar
- 10ml mirin
- 2 tbsp Dilmah Green Tea with Jasmine Flowers

Dilmah Green Tea with Jasmine Flowers Miso Broth

- 20g miso paste
- 250ml Dilmah Green Tea with Jasmine Flowers, brewed tea reserved from the previous step
- 2ml of soy
- Salt and pepper to taste

Methods and Directions

TORCHED SALMON, GREEN TEA AND PICKLED MUSHROOM DUMPLING WITH DILMAH JASMINE GREEN TEA MISO BROTH

Torched Salmon

- Mix soy and wasabi together.
- Slice salmon into 4 even slices, lay on a tray and coat with soy and wasabi mixture.
- Turn on blowtorch and torch until the flesh is pink.

Pickled Mushroom and Green Tea Dumpling

- Chop all the mushrooms, place in a frying-pan, add soy sauce, vinegar and mirin and sauté.
- Place potatoes in the oven and roast till soft.

- Take all skin off and discard. Mash the potato, add flour and make a dough.
- Place Green Tea with Jasmine Flowers in a pot and brew, save liquid for broth.
- Chop the tea leaves and add to the mushrooms, then add the potato dough and mix.
- Add flour as needed till dough is not tacky. Roll into small balls.
- Poach in broth.

Dilmah Green Tea with Jasmine Flowers Miso Broth

- Mix all ingredients in a pot and bring to a boil.
- Cook dumplings in broth for 4 minutes till cooked.
- Place dumpling in bowl or plate and pour the broth over it.