

GREEN TEA WITH JASMINE FLOWERS MARINATED SALMON, POTATOES ESPUMA AND BLACK CAVIAR



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Pornchai Daomasratsamee



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Sofitel Bangkok Sukhumvit is a luxury 5-star hotel on Sukhumvit Road. Located in Bangkok's business and entertainment district, it is perfect for corporate and leisure travellers. It is also the place to indulge in amazing cuisine with the hotel boasting some of the best culinary professionals in the world. Represented by Tim Reus & Pornchai Daomasratsamee.

- Sub Category Name
Combo
Appetisers
- Recipe Source Name
Real High Tea 2014/15 Volume 1



Used Teas



t-Series Green Tea
with Jasmine Flowers

Ingredients

GREEN TEA WITH JASMINE FLOWERS MARINATED SALMON, POTATOES ESPUMA AND BLACK CAVIAR

Jasmine Tea Cured Salmon (use 40g)

- 450g salmon fillet, de-boned with skin on
- 1 cup Dilmah Green Tea with Jasmine Flowers, loose leaf tea
- 1/2 cup Turbinado sugar
- 1/2 cup kosher salt or flaky sea salt

Potatoes Espuma (use 40g)

- 2kg potatoes
- 1l whipping cream
- 1l fresh milk
- 200g butter
- 1 tbsp salt
- Ground nutmeg, a pinch
- 3g black caviar
- 15g baby salad
- Olive oil, a little drop

Methods and Directions

GREEN TEA WITH JASMINE FLOWERS MARINATED SALMON, POTATOES ESPUMA AND BLACK CAVIAR

Jasmine Tea Cured Salmon (use 40g)

- Mix the tea, salt and sugar in a small bowl. Line a large, non-reactive casserole dish or baking pan with plastic wrap.
- Pat the salmon fillet dry and lay it skin-side down in the pan.
- Sprinkle the tea-salt-sugar cure mix over the salmon and coat evenly.
- Fold the edges of the plastic wrap over the salmon to wrap tightly.
- Use something heavy to weigh the salmon down.
- Refrigerate for 3 days. You must allow up to three days for curing.
- Remove the salmon from the refrigerator and use cold water to rinse off the cure mixture.
- Pat the salmon dry with paper towels, then place skin side-down on a cutting board. With a sharp knife, slice the salmon diagonally off the skin.
- The sliced salmon will keep for about a week in a refrigerator.
- Layer the slices on sheets of wax paper and store wrapped in plastic.



Potatoes Espuma (use 40g)

- Boil the potatoes until soft, then peel and press through a potato ricer.
- Mix with butter, cream, milk, salt, pepper and ground nutmeg, stirring constantly.

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