

GREEN TEA & JASMINE FLOWER CRACKER WITH GRAVLAX SALMON AND KUMBAWA CREAM



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Delattre Guillaume



Brouck Jean-Francois

Zazen draws inspiration from the Japanese word meaning “to find inner peace”. The resort in Koh Samui is dedicated to guiding its guests on a journey of tranquility, pleasure and the satisfaction of reconnection to the self. Represented by Brouck Jean-Francois & Delattre Guillaume.



- Sub Category Name
Food
Main Courses
- Recipe Source Name
Real High Tea 2014/15 Volume 1

Used Teas



t-Series Green Tea
with Jasmine Flowers

Ingredients

GREEN TEA & JASMINE FLOWER CRACKER WITH GRAVLAX SALMON AND KUMBAWA CREAM

- 80g salmon (2 slices per person)
- 200g grissini dough
- 2 tbsp Dilmah Green Tea with Jasmine Flowers
- 500g rock salt
- 500g sugar
- Lime zest
- Orange zest
- Tangerine zest
- 50g crème fraîche
- 1 Kaffir lime

Methods and Directions

GREEN TEA & JASMINE FLOWER CRACKER WITH GRAVLAX SALMON AND KUMBAWA CREAM

- Clean the salmon fillet (skin off).
- Combine salt, sugar and zest of lime, orange and tangerine.
- Coat the salmon with the mix and allow marinating in the fridge for 3 hours.
- Add the tea powder into the grissini dough.
- Shape the dough and bake it for 10 minutes at 190°C.
- Add Kaffir lime juice into the crème fraîche.
- To serve, take 1 cracker. Place a slice of salmon gravlax on the cracker.
- Make a quenelle of crème fraîche and place on top of the salmon.
- Top it off with freshly grated zest of a Kaffir lime.
- You can also add some blood orange caviar for garnish. (optional)