

## DILMAH CEYLON GINGER TEA SALMON CORNETS



0 made it | 0 reviews

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A hidden paradise in the heart of a bustling metropolis, Shangri-La Kuala Lumpur lives up to its legendary hospitality to deliver an unforgettable experience. Their afternoon tea is said to be the best in town. No wonder the team claimed the title of the National Winner at the Dilmah RHT Challenge Malaysia. Represented by Usmarini binti Amril & Yam An Nie.



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

### Used Teas



t-Series Natural  
Ceylon Ginger Tea

## Ingredients

### DILMAH CEYLON GINGER TEA SALMON CORNETS

#### Dilmah Ceylon Ginger Tea Salmon

- 120g fresh salmon fillet
- 500ml fresh water
- 20g Dilmah Natural Ceylon Ginger Tea
- 30g salt
- 20g sugar
- 5g black peppercorn
- 10g ginger, sliced

#### Cornets

- 80g flour
- 4g salt
- 14g sugar
- 70g egg white
- 2g Dilmah Natural Ceylon Ginger tea leaves, chopped (from the tea to brine)
- 80g butter

#### Tea Caviar

- 500ml Dilmah Natural Ceylon Ginger Tea
- 2g Textura Algin
- Calcic water
- 2 litres water
- 8g Textura Calcic

## Methods and Directions

### DILMAH CEYLON GINGER TEA SALMON CORNETS

#### Dilmah Ceylon Ginger Tea Salmon

- Heat up the water and remove from the heat. Pour on the tea leaves and let it steep for 3-4 minute to get a more intense flavour. Then put in all the remaining ingredients. Place the salmon in brine for few hours. Remove it and pat dry with a paper towel.
- Place the fish in a vacuum bag, seal the bag and place in a thermo circulator at 56°C for one hour. Remove from the water and ice bath. Slightly sear the fish to get the caramelised surface. Remove from the pan and place in a blast chiller. After it has cooled down, roughly flake the fish. Set aside.

## Cornets

- Mix all the dry ingredients and whisk in the egg white.
- When both are well combined, whisk in the butter and tea leaves.
- Cut out using a stencil and spread it on a silpat.
- Bake at 170°C for few minutes or until it turns a nice brown. Remove from the oven.
- While it's hot roll it on a cornet mould and set it.

## Tea Caviar

- Take the tea and using a hand blender, blend in the Textura Algin. Set aside.
- Using a hand blender blend the water with the Textura Calcic to make a calcic bath to drop the tea caviar.
- Using a syringe slowly drop the mixture in the calcic water to form the caviar.
- Remove from the calcic bath and rinse it with fresh water. Set aside.