

SLOW COOKED-CODFISH AND GREEN SENCHA



0 made it | 0 reviews



Rob Rademaker



Joost Van der Hoven

Slow-cooked codfish served with Green Tea granite, green apple, radishes, green tea marinated-cucumber slices, lime crème-fraiche.

- Sub Category Name
Food
Main Courses
- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015

Used Teas



Sencha

Ingredients

SLOW COOKED-CODFISH AND GREEN SENCHA

Green Tea Granite



- 400ml Water
- 8g Dilmah Green Sencha
- 2g Salt
- 100g Cucumber Juice
- ½ Piece Lime Juice

Green Tea Marinade

- 200ml Water
- 50g Sugar
- 50g Natural Vinegar
- 8g Sencha Green Tea

Lime Creme Fraiche

- 100g Crème Fraiche
- ½ piece of Lime Zest
- Salt

Green Tea Oil

- 400g Sunflower Seed Oil
- 20g Sencha Green tea

Slow-Cooked Codfish

- 200g Codfish
- 2g Salt
- 4g Sencha Green Tea

Methods and Directions

SLOW COOKED-CODFISH AND GREEN SENCHA

Green Tea Granite

- Bring the water and salt to a boil, infuse the Sencha Green tea for 5 minutes. Add the other ingredients and mix well. Freeze overnight.

Green Tea Marinade

- Bring all the liquids to a boil and infuse the Sencha Green Tea. Let it cool. Use this marinade to infuse the cucumber slices.



Lime Creme Fraiche

- Mix everything together

Green Tea Oil

- Mix everything together, vacuum and let it infuse for 24 hours at 50C. Use this oil to slow cook the codfish in.

Slow-Cooked Codfish

- Roll the fish through the salt, let it stand for 2 hours and wash the fish. Then roll it through the green tea and let it marinate overnight. Cook the fish at 52°C in green tea oil.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From
teainspired.com/dilmah-recipes 03/08/2025