

Salmon Confit/ Crusted Crab



0 made it | 0 reviews



- Sub Category Name
Food
Savory
- Recipe Source Name
Real High Tea Web Site

Used Teas



Yata Watte

Ingredients

SALMON CONFIT/ CRUSTED CRAB

Main Ingredients

- 140g Norwegian Salmon
- 1 tsp peppercorns
- 100ml Olive oil



- Thyme Sprig
- 2 tsp Juniper berry
- 30g Garlic

Pea puree

- 100g Green peas
- 125g Whipping cream
- 20g Butter
- 10g Onion

Battered crabmeat

- 140g Crabmeat
- 1g Lemon grass
- 20g Mayonnaise
- 1g Coriander
- 1g Coriander
- 20g Flour

Methods and Directions

SALMON CONFIT/ CRUSTED CRAB

- Confit the salmon into all spices, mix all ingredients to form puree. Mixed ingredients then rolled like balls, breaded and then deep-fried

ALL RIGHTS RESERVED © 2026 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From
teainspired.com/dilmah-recipes 11/02/2026