

Rose and Hibiscus-cured salmon



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- Sub Category Name
Combo
Main Courses
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Real High Tea Australia Volume 2
Real High Tea
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Real High Tea

Used Teas



Natural Infusion
Rosehip & Hibiscus

Ingredients

Rose and Hibiscus-cured salmon
Tea-cured salmon

- 400g salmon
- 200g salt
- 200g sugar
- 12g Dilmah Infusions Rosehip & Hibiscus
- 50ml beetroot juice
- 1 orange peel
- 2 star anise
- 1/2 bunch coriander

Pea purée

- 200g peas
- 80ml cream
- 5 mint leaves
- 6g salt

Croute

- 4 slices white bread
- 80ml ghee
- 6g Dilmah Infusions Rosehip & Hibiscus

Quail yolk

- 8 quail eggs
- 200ml oil

Methods and Directions

Rose and Hibiscus-cured salmon

Tea-cured salmon?

- Mix all ingredients.
- Place small amount in bottom of a container.
- Place salmon on top and pack the remaining mix on top to cover.

Pea purée

- Blanch peas in boiling water.
- Purée with cream mint and salt.

Croute



- Melt and infuse ghee and tea.
- Brush mixture on the bread and bake at 170°C.

Quail yolk

- Carefully place yolk in oil bath at 40°C for 8 minutes