

Oolong cured salmon with crustacean foam



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 Wong Ka Yi, Kaka

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Roll out the red carpet and get ready for some real glamour, especially if you want to try their Afternoon Tea at the Hollywood-themed Disney's Hollywood Hotel in Hong Kong. Enjoy spacious rooms, pose against classic cars and stroll through the grand gardens. Represented by Cheung Kit Ting, Chiki & Wong Ka Yi, Kaka

- Sub Category Name

Food

Savory

- Recipe Source Name

Real High Tea at Home Recipes

Used Teas



t-Series The First
Ceylon Oolong

Ingredients

Oolong cured salmon with crustacean foam

- 10 gm Dilmah The First Ceylon Oolong
- 150 gm salmon
- 100 gm brown sugar
- 2 gm dill
- 50 gm salt, pepper
- 1 pc lemon juice
- 1 pc lemon zest
- 10 gm black pepper
- 20 ml crustacean consommé
- 20 ml cream
- 2 gm gelatine
- 2 gm ginger pickle
- 50 gm tea flavoured sponge cake
- 1 gm cress

Methods and Directions

Oolong cured salmon with crustacean foam

- Use Ceylon Oolong tea, brown sugar, dill, lemon zest, lemon juice, salt and pepper marinated to salmon about 3 hour.
- Crustacean consommé add to cream and gelatine makes the foam.
- Layer salmon, ginger pickle and crustacean foam on the plate.