



TEALEAVES

CHEF LEONARDO DI CLEMENTE'S

## SALMON WITH GRESHAM TEA SAUCE

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YIELD: 10 SERVINGS

### INGREDIENTS FOR SMOKED SALMON

|       |   |
|-------|---|
| 550 g | Salmon fillet, cut into half lengthwise |
| 90 g  | Salt                                    |
| 60 g  | Sugar cane                              |
| 1.5 g | Dill                                    |
| 1.5 g | Lemon zest                              |
| 1.5 g | Szechuan pepper                         |
| 1.5 g | Orange zest                             |
| 1     | Cheesecloth                             |
| 30 ml | White wine, to rinse cheesecloth        |

### INGREDIENTS FOR POACHED SALMON

|        |                 |
|--------|-----------------|
| 550 g  | Salmon          |
| 100 ml | Olive oil       |
| 1      | Lemon, zest     |
| -      | Salt and pepper |

### INGREDIENTS FOR GRESHAM TEA JELLY

|        |  |
|--------|--|
| 500 ml | Water  |
| 5 g    | Tealeaves Four Seasons Gresham Palace Blend (No. 7748) |
| 8 g    | Agar-agar  |
| 5 g    | Salt   |

2 g Sugar  
50 g Apricot compote  
50 g Pear compote

## INGREDIENTS FOR CHINESE BABY APPLE COMPOTE

1000 g Baby apple

## INGREDIENTS FOR MOSTARDA CREAM

120 g Mostarda

## INGREDIENTS FOR GRILLED SPRING ONION

500 g Spring onion

## INGREDIENTS FOR SOUR CREAM PUREÉ

450 g Cserpes sour cream  
150 ml Water  
7.5 g Agar-agar  
2 g Salt  
+150 g Sour cream  
1 g Xanthan

## INGREDIENTS FOR RED RADISH SHAVING

50 g Radish

## INGREDIENTS FOR BLACK RICE CHIPS

90 g Black rice  
10 g White rice  
1000 g Water  
5 g Salt

1000 ml      Vegetable oil

## INGREDIENTS FOR MARINATED ZUCCHINI AND CARROT

500 g      Spring onion

## INGREDIENTS FOR CHERRY TOMATO

100 g      Red cherry tomato

100 g      Yellow cherry tomato

100 g      Kumato cherry tomato

20 ml      Olive oil

-      Salt and pepper

## INGREDIENTS FOR MICRO CRESS

30 g      Micro cress

## INGREDIENTS FOR GREEN PEA SPROUTS

40 g      Green pea sprouts

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## STEPS

### *To prepare Smoked Salmon:*

1. Combine all ingredients except the wine.
2. Place half of the salt mix on a tray.
3. Place salmon on the top and cover with the rest of the salt marinade.
4. Cover with cheese cloth rinsed in white wine and marinate for 12 hours.
5. Wash off the salmon and pat dry with kitchen towels.
6. Cold smoke the salmon for few minutes.

*To prepare Poached Salmon:*

1. Season the salmon with salt, pepper and the lemon zest.
2. Vacuum seal with the olive oil and cook sous vide at 55 °C for 10 minutes. Chill in ice water.

*To prepare Gresham Tea Jelly:*

1. Bring water to boil.
2. Remove from heat and add tea, cover and steep for 2-3 minutes and strain.
3. Add agar-agar, sugar, and salt to the tea.
4. Bring to simmer whisking constantly.
5. Simmer for 2 minutes.
6. Strain through a chinois.
7. Refrigerate for 2 hours or until set.
8. Cut into cubes.
9. Transfer to a blender and blend on high speed with the compote until very smooth.
10. Strain through a chinois.

*To prepare Chinese Apple Compote:*

1. Drain the apples, cut the bottom and cut a whole with a parisienne cutter.
2. Stuff with the mostarda cream.

*To prepare Mostarda Cream:*

1. Strain and blend the mostarda until creamy. Transfer to piping bag.

*To prepare Grilled Spring Onion:*

1. Wash and remove the outer leaves from the onion.
2. Cut x on the bottom of the spring onion and blanch 3-4 times, in salted boiling water until soft.
3. Chill in Ice water.
4. Drain on paper towel. Season with salt and olive oil and grill.

*To prepare Sour Cream Pureé:*

1. Warm the sour cream over low heat but don't boil.
2. Bring the agar-agar and the water to a boil for 1 minute.
3. Whisk in the warm sour cream and season with the salt.
4. Strain through a chinois and refrigerate for 1 hour or until set.

5. Cut into pieces and blend in Thermo mixer on 60 °C until smooth with the extra sour cream and xanthan.
6. Strain through chinois.

*To prepare Red Radish Shavings:*

1. Wash and thinly slice the radish with mandolin.
2. Keep in ice water.

*To prepare Black Rice Chips:*

1. Combine the rice, water and salt.
2. Bring to a boil and reduce the heat.
3. Simmer for 40-50 minutes until overcooked.
4. Strain and transfer to a blender and blend until smooth and pass through chinois. Add more
5. water if required.
6. Line a tray with silpat and spread thinly the rice purée onto.
7. Dry at 90 °C for 1,5-2 hours until crisp.
8. Heat up the vegetable oil to 200 °C. Break the rice and fry until puffs.
9. Drain on paper towel and season with salt.

*To prepare Marinateed Zucchini and Carrot:*

1. Thinly slice the carrot and zucchini lengthwise.
2. Put it on a tray and season with salt.

*To prepare Cherry Tomatoes:*

1. Wash and cut the tomatoes in half.
2. Season with salt, pepper and olive oil.