

# Tea Infused Dashi, Cured Flounder with Scallops and Salmon Caviar

*Recipe by:*  
*Culinary Instructor Phoebe Koh*

*Serves:*  
*4 persons*

## Ingredients:

120g skinless flounder steak, cut into 4 pieces  
4 sashimi grade scallops  
12 slices mini red radish  
20g mizuna  
20g salmon caviar  
2 cups of dashi stock  
1 Oolong teabag

## Seasoning:

A pinch of sea salt  
1 tbsp Yuzu honey  
2 tbsp cooking sake  
6 tbsp water

## Method:

1. Combine all the seasoning, add flounder and brine overnight. If not, at least brine for an hour before cooking.
2. Place the fish on a perforated tray and steam at 100°C for 5 minutes.
3. Slice each scallop into 3 thin pieces.
4. Remove fish from steam oven. Use a blowtorch to chargrill the top of the fish.
5. Plate all the ingredients on 4 plates. Pour the dashi stock in front of your guests for effect.

## Cooking Tips:

Brining the fish will help to tenderize and add moisture to the fish.

If you don't like the taste of mizuna, you can use Alfalfa sprouts or other salad leaves.

You can also try using different flavors of tea for variations of tea infused dashi.

By using a blowtorch to chargrill the top of the fish, it brings out the complexity of the fish and taste to another level.

