

DESSERT NO. 1

ENLIGHTENED PASTRY: FALL AWAKENING

BY EXECUTIVE PASTRY CHEF BRUNO FELDEISEN



TEALEAVES
ORGANIC LONG LIFE GREEN

CREATED AT FOUR SEASONS HOTEL VANCOUVER

INGREDIENTS

FALL AWAKENING

TEALEAVES Organic Long Life Green Tea Syrup | see below
Roasted Pear & TEALEAVES Organic Long Life Green Tea Sorbet | see below
Red Quinoa, Honey & Pumpkin Seed Crumble | see below

TEALEAVES ORGANIC LONG LIFE GREEN TEA SYRUP

550 g Water
400 g Sugar
50 g Corn Syrup
9 TEALEAVES Organic Long Life Green Whole Leaf Pyramid Teabags

ROASTED PEAR & TEALEAVES ORGANIC LONG LIFE GREEN TEA SORBET

12 Overripe Anjou Pears
500 g TEALEAVES Organic Long Life Green Tea Syrup

RED QUINOA, HONEY & PUMPKIN SEED CRUMBLE

1 cup Cooked Red Quinoa
1 cup Pumpkin Seeds
0.5 cup Honey Powder
4 cups Canola Oil

STEPS

FALL AWAKENING

Scoop a generous amount of sorbet into a bowl. Add some TEALEAVES Organic Long Life Tea Syrup on top and top with a large amount of crumble. Spoon syrup around the edge of the dish. Enjoy!

TEALEAVES ORGANIC LONG LIFE GREEN TEA SYRUP

In a medium saucepan, bring water, sugar and corn syrup to a boil. Remove from stove. Add 12 bags of TEALEAVES Organic Long Life Tea to the hot liquid and let cool. Pour liquid in a container and place in a refrigerator until needed.

ROASTED PEAR & TEALEAVES ORGANIC LONG LIFE GREEN TEA SORBET

Pre-heat the oven to 370°F. Peel, core and cut pears in half. Place pears face down on a parchment lined baking tray. Cover the tray with aluminum foil and place in oven. Bake for 25 minutes. Remove tray from oven and allow to completely cool. Place pears in a tall blender. Add TEALEAVES Organic Long Life Green Tea Syrup. Blend at high speed until smooth. Transfer into an ice cream maker and proceed according to manufacturer instruction.

RED QUINOA, HONEY & PUMPKIN SEED CRUMBLE

In a medium saucepan, heat oil to 350°F. Once oil is heated, fry the cooked quinoa for about 1 minute and remove using a fine mesh strainer. Do the same with pumpkin seeds. Place fried quinoa and pumpkin seeds on a tray lined with paper towel to absorb excess oil. Once cold, place both the fried red quinoa, pumpkin seeds and honey powder in a tall blender and ground at medium speed for about 15 seconds. Set aside until needed.



FOUR SEASONS HOTEL
VANCOUVER

TEALEAVES



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