

DESSERT NO. 2

## SOPHISTICATED PASTRY: SEEING SCARLET

BY CHEF CHRISTINE YEN



TEALEAVES  
ORGANIC IMPERIAL OOLONG

CREATED AT TEALEAVES

### INGREDIENTS

#### SEEING SCARLET

TEALEAVES Organic Imperial Oolong  
Milky Panna Cotta | see below  
Pomegranate Asian Poached Pear | see below  
Raspberry Sorbet | see below  
Orange Lace Cookies | see below

#### TEALEAVES ORGANIC IMPERIAL OOLONG MILKY PANNA COTTA

100 g Milk  
100 g Cream  
40 g Sugar  
1 Vanilla Bean | split with seeds scraped  
2 sheets Gelatin | soaked in water  
1 TEALEAVES Organic Imperial Oolong  
Whole Leaf Pyramid Teabag

#### POMEGRANATE POACHED ASIAN PEAR

2 pieces Asian Pears | peeled and cored  
400 mL Pomegranate Juice  
1 L Organic Imperial Oolong Simple Syrup  
1 Zest of Orange  
1 Cinnamon Stick  
10 Peppercorns  
10 Dried Cherries

#### RASPBERRY SORBETE

250 g Raspberry Purée  
110 g Sugar  
30 g Glucose  
110 g Water

#### ORANGE LACE COOKIES

113 g Sugar  
43 g Flour  
113 g Orange Juice  
57 oz Butter | melted  
0.5 Orange Zest

#### TEALEAVES ORGANIC IMPERIAL OOLONG SIMPLE SYRUP

0.5 L Water  
450 g Sugar  
1 TEALEAVES Organic Imperial Oolong  
Whole Leaf Pyramid Teabags

### STEPS

#### SEEING SCARLET

Slice ½ of an Asian Pear and arrange on plate. Unmold panna cotta and arrange on plate with pear. Garnish with a scoop of raspberry sorbet, orange lace cookie, pomegranate seeds (optional), mint (optional). Enjoy!

#### TEALEAVES ORGANIC IMPERIAL OOLONG MILKY PANNA COTTA

In small pot heat milk, cream, sugar and split vanilla bean with seeds. Bring to a simmer. Place 1 teabag of TEALEAVES Organic Imperial Oolong Whole Leaf Pyramid Teabag into milk/sugar mixture, let it steep for 15 minutes. Once steeped remove teabags. Remove from heat. Stir in bloomed gelatin sheets. Let cool slightly and pour into 4 small shallow bowls. Refrigerate until set.

#### POMEGRANATE POACHED ASIAN PEAR

Place all ingredients except for pears into a pot, bring to a simmer. Place pears in pot and poach in syrup mixture for 30 to 40 minutes until tender but still crisp. Place pears into a glass bowl, cover with syrup and chill.

#### RASPBERRY SORBETE

Combine all ingredients. Churn in ice-cream machine (follow manufacturer's instructions).

#### ORANGE LACE COOKIES

Combine flour and sugar, sift. Combine orange juice and zest, stir into dry ingredients, whisk until smooth. Pour butter over above mixture, whisk until smooth. Refrigerate a minimum of 2 hours or overnight. Pipe small rounds the size of a dime onto silpat lined baking sheet. Bake at 350°F for 10 minutes or until light golden brown.

#### TEALEAVES ORGANIC IMPERIAL OOLONG SIMPLE SYRUP

Combine sugar and water in a pot. Bring to a simmer, turn off heat. Add TEALEAVES Organic Imperial Oolong Whole Leaf Pyramid Teabag and steep for 15 minutes.



TEALEAVES



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