

DESSERT NO. 6

CALM PASTRY: COMPOSED CHAMOMILE

BY SOUS-CHEF ELAINE WONG



TEALEAVES
ORGANIC CHAMOMILE BLOSSOMS

CREATED AT OMNI KING EDWARD HOTEL

INGREDIENTS

COMPOSED CHAMOMILE

TEALEAVES Chamomile,
Lemon & Turmeric Posset
Poached Pineapple
Honeycomb | optional

TEALEAVES ORGANIC CHAMOMILE, LEMON & TURMERIC POSSET

1 tsp. Ground Turmeric
1 L 35% Cream
300 g Sugar
150 mL Lemon Juice
2 TEALEAVES Organic Chamomile Blossoms
Whole Leaf Pyramid Teabags

POACHED PINEAPPLE

1 Pineapple
500 mL Simple Syrup

SIMPLE SYRUP

0.5 L Water
450 g Sugar

STEPS

COMPOSED CHAMOMILE

Pour TEALEAVES Chamomile, Lemon & Turmeric posset in dessert bowl. Place folded pineapple on top of posset. Garnish with a piece of honeycomb. Enjoy!

TEALEAVES ORGANIC CHAMOMILE, LEMON & TURMERIC POSSET

Make a paste with the turmeric, sugar and 75 ml cream. Place remaining cream and sugar in a large pot and bring to the boil. When boiling, drop to a simmer. Release the blossoms of TEALEAVES Organic Chamomile Blossoms from the teabags into hot cream, along with turmeric paste and let it steep for 15 minutes. Remove from heat, stir in lemon juice and pass through a fine strainer. Let cool slightly and pour into shallow bowls. Refrigerate for at least 3 hours to set.

POACHED PINEAPPLE

Peel pineapple and slice 6 very thin rounds. Poach slightly in simple syrup for 2 minutes. Remove the core using round cutters. Let dry in a slow oven at 175°F until dry but still malleable. Fold pineapple to form a flower.



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