

ENTRÉE NO. 2

SOPHISTICATED CULINARY: SMOOTH SOPHISTICATION

BY EXECUTIVE CHEF JONATHAN CICHON



TEALEAVES
ORGANIC IMPERIAL OOLONG

CREATED AT THE RITTENHOUSE PHILADELPHIA

INGREDIENTS

SMOOTH SOPHISTICATION SWEETBREADS

- Sweetbreads | see below
- Scarlet Runner Beans | see below
- Raspberry & Beet Jus | see below
- 1 cup Dandelion Greens
- Raspberry Vinaigrette | see below

OOLONG SWEETBREADS

- 2 Sweetbreads
- 1 gal Court Bouillon
- 2 TEALEAVES Organic Imperial Oolong Whole Leaf Pyramid Teabags
- 1 tbsp. Rice
- 1 tbsp. Sugar

SCARLET RUNNER BEANS

- 1 cup Runner Beans
- 1 gal Chicken Stock
- 3 Onions | diced
- 1 Carrot | diced
- 1 Celery | diced
- 4 oz Bacon Slab | Salt to taste
- 3 sprig Thyme
- 3 Bay Leaf

RASPBERRY & BEET JUS

- 4 Large Beets
- 1 Large Shallot
- 3 Garlic Cloves
- 1 tsp. Coriander
- 4 Star Anise
- 3 Black Cardamom Seeds
- 1 tsp. Mustard Seeds
- 1 tsp. Black Pepper
- 0.5 cup Red Wine
- 2 cups Sauce Bordelaise
- 2 tbsp. Sugar
- 1 Thyme
- 12 oz Fresh Raspberries

RASPBERRY VINAIGRETTE

- 12 oz Fresh Raspberries
- 0.5 cup Olive Oil
- 1 tbsp. Lovage

STEPS

SMOOTH SOPHISTICATION SWEETBREADS

Lightly dust the sweetbreads in flour and pan sear on all sides until crispy, adding butter to speed up process. Glaze the runner beans and the beets in raspberry & beet jus until warm. Lightly grill dandelion greens on the grill and dress with raspberry vinaigrette. Enjoy!

OOLONG SWEETBREADS

Soak sweetbreads in milk overnight. Drain and rinse sweetbreads and poach slowly in court bouillon for 30-40 minutes. When cooked through, remove from liquid and let cool for 5 minutes. Peel membrane or veins off of the sweetbreads, press lightly between 2 trays and place in the refrigerator. Cold smoke the sweetbreads for 30 minutes using the TEALEAVES Organic Imperial Oolong Whole Leaf Pyramid Teabags, rice, sugar and cherry wood. Remove the sweetbreads from the smoker and chill.

RUNNER BEANS

Soak the runner beans overnight. Drain the water, add the beans to a pot and cover with chicken stock. Add the onion, carrot and celery, a thick slice of bacon, salt, thyme and bay leaf. Cook slowly until fully cooked and tender, about 1 hour. Let the beans completely in the liquid.

RASPBERRY & BEET JUS

Cook the beets in heavily salted water with some red wine vinegar. Simmer until cooked through. Peel the beets and dice. Sweat shallot and garlic in a pan until translucent. Add whole toasted coriander, star anise, black cardamom, mustard seed and black pepper. Deglaze heavily with equal parts red wine and verjus. Reduce to a syrup. Add sauce bordelaise, cooked beets, sugar, thyme and fresh raspberries and simmer until reduced by. Add in TEALEAVES Organic Imperial Oolong Whole Leaf Pyramid Teabags. Season the sauce with raspberry vinegar and salt, and strain through a chinois.

RASPBERRY VINAIGRETTE

In a bowl, crush the fresh raspberries with the back of a spoon. Add olive oil and chiffonade of lovage.



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