

ENTRÉE NO. 3

BOLD CULINARY: ANDES VENTURES

BY EXECUTIVE CHEF DIEGO OKA



TEALEAVES
ORGANIC ENGLISH BREAKFAST

CREATED AT MANDARIN ORIENTAL, MIAMI

INGREDIENTS

ANDES VENTURES

- 3 oz Purple Potato Causa | see below
- 2 oz Avocado Tartare | see below
- 2 oz King Crab Meat | see below
- 1 oz Huancaina Sauce | see below
- 2 Cherry Tomato | quartered
- 1 Quail Egg | cooked
- 0.1 oz Green Oil
- 0.5 oz Kale | fried
- 1 tbs. Purple Corn Tortilla | powdered
- TEALEAVES Organic English Breakfast Tea Foam
- Micro Greens

PURPLE POTATO CAUSA

- 2.5 lb Idaho Potato
- 4 oz Aji Amarillo Paste
- 1.25 oz Lime Juice
- 0.25 oz Salt
- 0.5 oz Canola Oil
- 2 oz Clitoria flowers
- 2 TEALEAVES Organic English Breakfast Whole Leaf Pyramid Teabags
- 6 oz Hot water

KING CRAB TOPPING

- 4 oz King Crab Meat
- 0.5 tsp. Mayo
- 1 tsp. Salt
- Lime juice

AVOCADO TARTARE

- 1 Avocado | Haas
- 1 oz Lime Juice
- 1 oz Olive Oil
- 1 tsp. Salt
- 1 oz Mayonnaise

HUANCAINA SAUCE

- 8 oz Aji Amarillo Paste
- 1 tbs. Canola Oil
- 1 tsp. Salt
- 8 oz Whole Milk
- 6 Saltine Crackers
- 4 oz Queso Fresco

TEALEAVES ORGANIC ENGLISH BREAKFAST BLUE TEA FOAM

- 2 oz Clitoria Flowers
- 2 TEALEAVES Organic English Breakfast Whole Leaf Pyramid Teabags
- 6 oz Hot Water
- 1.8 g Soy Lecithin

STEPS

ANDES VENTURES

Place 2 causa cylinders on a plate. Layer avocado tartare, king crab mix, and ¼ of tomato cherry on top of causa. Garnish with fried kale and ¼ quail egg. Add huancaina sauce on each side of the cylinder. Add TEALEAVES Organic English Breakfast blue foam on top. Finish by carefully placing purple corn tortilla powder, green oil and micro greens. Enjoy!

PURPLE POTATO CAUSA

Steep 2 teabags of TEALEAVES Organic English Breakfast Whole Leaf Pyramid Teabags and clitoria flowers in the hot water until a blue color is achieved. Boil the potatoes, put through the ricer, add oil and allow to cool. When the potatoes have been cooled, add lime juice, salt, Aji Amarillo and tea infusion. Mix well.

KING CRAB TOPPING

Place all ingredients in a bowl and mix.

AVOCADO TARTARE

Cut avocado brunoise style. Mix all ingredients in a bowl.

HUANCAINA SAUCE

Blend the Aji Amarillo paste with milk. Add queso fresco, saltine crackers and seasoning. Finish by mixing all of the ingredients with oil.

TEALEAVES ORGANIC ENGLISH BREAKFAST BLUE TEA FOAM

Infuse the clitoria flowers and 2 teabags of TEALEAVES Organic English Breakfast Whole Leaf Pyramid Teabags until a blue color is achieved. Strain and let cool. Add soy lecithin and mix well. Use hand blender to create the foam.



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