

ENTRÉE NO. 5

EXOTIC CULINARY: DISTANT LANDS

BY EXECUTIVE CHEF TIMOTHY WETZEL



TEALEAVES
MONSOON CHAI

CREATED AT ROSEWOOD CORDEVALLE

INGREDIENTS

STONE FRUIT CARPACCIO

- 1 Santa Rose Plum | sliced thin
- 1 Alberta Peach | sliced thin

STAR ANISE-INFUSED QUINOA

- 1 cup Red Quinoa | rinsed
- 2 cups Chicken Stock
- 1 Star Anise
- 1 tsp. Minced Fresh Ginger
- 1 tsp. Sliced Garlic
- Salt & Pepper to Taste

TEALEAVES MONSOON CHAI BISQUE

- 4 TEALEAVES Monsoon Chai Whole Leaf Pyramid Teabags
- 2 tbsps. Butter | unsalted
- 0.3 cup Shallots | chopped
- 0.75 cup Dry White Wine
- 4 cups Shellfish Stock
- 2 Russet Potatoes | peeled and rough chopped
- 2 tbsps. Tomato Paste
- 0.5 cup Young living Amaranth | snipped
- 1.25 cup Heavy Cream
- 0.5 tsp. Salt
- 0.125 tsp. Cayenne Pepper

BROWN BUTTER SEARED QUAIL

- 4 Semi Boneless Quail
- 8 oz Cold Diced Butter
- Salt & Pepper

CRISP ABALONE

- 4 oz Abalone | pounded thin, dusted with flour
- Salt & Pepper
- 2 oz Clarified Butter

STEPS

STONE FRUIT CARPACCIO

Thinly slice all fruit. Arrange sliced fruit in alternating pattern on 4 plates.

STAR ANISE-INFUSED QUINOA

Place all ingredients into a small pot, bring to a boil, cover, reduce heat. Cook 20 minutes. Fluff with a fork, season to taste. Remove star anise before serving.

TEALEAVES MONSOON CHAI BISQUE

Sweat shallots and potatoes in butter until soft and translucent. Deglaze with white wine and reduce by half. Add shellfish stock, tomato paste, cream, salt and cayenne. Cook until potatoes are soft. Add TEALEAVES Monsoon Chai Whole Leaf Pyramid Teabags, allow tea to steep for 10 minutes. Remove teabags, place ingredients in blender, add amaranth and blend until smooth. Season to taste.

BROWN BUTTER SEARED QUAIL

Season quail with salt and pepper. In a cast iron skillet, melt butter on medium high heat. Add quail, skin side down. After 1 minute, baste the top side of quail with butter until cooked through. Allow to rest on a plate lined with paper towel. Keep warm.

CRISP ABALONE

Season abalone with salt and pepper, then gently dust with flour. Heat clarified butter in a cast iron skillet on medium high, place abalone in pan. Cook for 30 seconds, turn over and cook for 20 more seconds. Place abalone on towel-lined plate. Keep warm.

PLATING THE DISH

Neatly spoon quinoa on top center of fruit carpaccio (leave fruit exposed around all edges). Top with quail, then abalone cut into thin strips. Spoon TEALEAVES Monsoon Chai bisque over proteins and drizzle around plate. Place a few strands of snipped amaranth on top for garnish. Enjoy!



ROSEWOOD
CORDEVALLE
SAN MARTIN

TEALEAVES



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