

ENTRÉE NO. 8

IMAGINATIVE CULINARY:  
CELEBRATION OF SUMMER

BY EXECUTIVE CHEF SHAUN HERGATT



TEALEAVES  
ORGANIC VANILLA ROOIBOS

CREATED AT JUNI

INGREDIENTS

CELEBRATION OF SUMMER

- 1 Orange Fluid Gel | see below
- 5 Heirloom Cherry Tomatoes
- 15 g Saffron-Vanilla Rooibos Gelée | see below
- 65 g Tomato-Nasturtium Flower Soup | see below
- 2 g Marigold Flowers
- 2 g Orange Nasturtium Flowers
- 1 Orange Zest

ORANGE FLUID GEL

- 250 g Orange Juice Concentrate
- 100 g Water
- 4 g Agar

SAFFRON-VANILLA ROOIBOS GELÉE

- 1 L Water
- 4 TEALEAVES Organic Vanilla Rooibos Whole Leaf Pyramid Teabags
- 1 g Saffron
- 5 g Salt
- 14 g Sugar
- 10 Gelatin Sheets | Silver Strength/160 Bloom

TOMATO-NASTURTIUM FLOWER SOUP

- 1 k Roma Tomatoes
- 15 g Garlic | de-germed and sliced thin lengthwise
- 0.25 g Thyme Leaves
- 25 g Sugar
- 5 g Salt
- 250 mL Olive Oil
- 450 g Tomato Juice
- 1 g Xanthan Gum
- 25 g Sherry Vinegar
- 10 g Salt
- 5 g Sugar
- 300 g Olive Oil
- 500 g Orange Nasturtium Flowers

STEPS

CELEBRATION OF SUMMER

Place a spoonful of Orange Fluid Gel in a large bowl. Using tweezers, plate the heirloom cherry tomatoes beside the Orange Fluid Gel. Add three spoonfuls of the Saffron-Vanilla Rooibos Gelée around the Orange Fluid Gel. Pour the Tomato-Nasturtium Flower Soup below the heirloom tomatoes. Garnish with Marigold Flowers, Nasturtium Flowers and orange zest. Enjoy!

ORANGE FLUID GEL

Pass the orange juice through a fine chinois. Bloom agar in water for 20 minutes. Add purée to the agar mix. Pass through a fine chinois. Let cool. In blender, blend until smooth. Pass through a fine strainer. Vacuum pack, to remove all bubbles. Store cold.

SAFFRON-VANILLA ROOIBOS GELÉE

Bring water, sugar and salt to a boil. Remove from heat and add TEALEAVES Organic Vanilla Rooibos Whole Leaf Pyramid Teabags and saffron. Allow to steep for 7 mins. Strain through a fine chinois and stir in the bloomed gelatin sheets. Set in container over night. Remove gelée from the container and chop into small jewels.

TOMATO-NASTURTIUM FLOWER SOUP

Cut tomatoes in half (lengthwise) and place with the skin side down on oven pan. Season with salt, sugar, garlic, thyme, and olive oil. Place in oven at 210°F, on high fan for 2 hours, turning the tomatoes every 20 minutes until done (commercial kitchen convection oven settings: no humidity high fan). Remove from oil and allow to cool. Combine 1500 grams of roasted tomatoes, salt, sugar, and xanthan in blender and purée till smooth. Pass through strainer and transfer to a large mixing bowl over ice. With hand blender, emulsify olive oil, tomato juice, sherry vinegar and nasturtium flowers. Adjust seasoning to taste.



Juni

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