

ENTRÉE NO. 10

## PEACEFUL CULINARY: PALATE JOLT

BY EXECUTIVE CHEF ANTONIO CARDOSO



TEALEAVES  
ENERGY

CREATED AT CONRAD NEW YORK

### INGREDIENTS

#### PALATE JOLT SCALLOPS

- 3 Large Dry U8 Scallops
- 1 tbsp. Unsalted Butter
- 2 Thumbelina Carrots
- 6 Fresh Garbanzo Beans | peeled  
Vanilla Butternut Squash Purée | see below
- 1 tbsp. Key Lime Clouds | see below  
Edible Flower Petals | for garnish  
Popcorn Shoots | for garnish  
Micro Cilantro | for garnish
- 1 tsp. Crispy Pancetta | finely chopped
- 1 tsp. Vincotto or Balsamic Glaze

#### VANILLA BUTTERNUT SQUASH PURÉE

- 1 tbsp. Unsalted Butter
- 0.5 Medium White Onion | diced
- 0.5 Vanilla Bean Pod
- 2 cups Fresh Orange Juice
- 1 Medium Butternut Squash  
| peeled & finely cubed

#### KEY LIME CLOUDS

- 3 cups Water
- 2 TEALEAVES Energy  
Whole Leaf Pyramid Teabags
- 0.5 cup Egg White
- 4 tbsp. Yuzu Juice
- 1 Lime Zest
- 0.25 cup Heavy Cream

### STEPS

#### PALATE JOLT SCALLOPS

In a high heated pan, add oil and sear scallops until golden brown. In separate pan, add butter and sauté carrots and fresh garbanzo beans. Place a spoonful of Vanilla Butternut Squash Purée in the center of plate and delicately arrange key lime cloud. Alternate the scallops, carrots and garbanzo beans. Decorate with edible flower petals, popcorn shoots, micro cilantro and crispy pancetta. Drizzle small dots of Vincotto or Balsamic Glaze around plate and serve immediately. Enjoy!

#### VANILLA BUTTERNUT SQUASH PURÉE

Add 1 tbsp butter to sauce pan. Add onions and vanilla pod and butternut squash to pan and cover with fresh orange juice. Season with salt and let simmer until squash is soft. Purée butternut squash in food processor and set aside.

#### KEY LIME CLOUDS

In a deep pan, add water and 2 TEALEAVES Energy Whole Leaf Pyramid Teabags and simmer on low for 5 minutes to infuse. Remove teabags. In separate bowl, whip the egg white until solid firm. Incorporate the yuzu juice, lime zest and cream. Place mixture in disposable piping bag, slowly pipe mixture in a tubular shape into the infused water. Let the clouds cook in simmering liquid until firm and set aside.



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