

Demitasse Duo of Green Herb Cappuccino and Chamomile Vegetable Consommé



0 made it | 0 reviews



- Sub Category Name
Combo
Soups
- Recipe Source Name
The Dilmah Book of Tea inspired Cuisine & Beverage

Used Teas



Natural Infusion Pure
Camomile

Ingredients

Chamomile Vegetable Consommé

- 50g Carrots
- 50g Celery
- 25g Onions
- 10g Garlic
- 50g White leeks
- 3 egg whites

- 1l vegetable stock

Green Herb Cappuccino

- 4 bags Dilmah Pure Chamomile Flowers
- 1l Vegetable or chicken stock
- 2 teaspoons fresh herbs (basil, thyme, oregano and marjoram)
- 1 teaspoon chopped parsley
- 50g chopped celery
- 4 leaves spinach
- 50g butter
- 40g flour
- 1 tablespoon chopped onion
- 1 tablespoon chopped garlic
- 50ml fresh cream
- Salt and ground pepper to taste
- Fresh milk cappuccino (beat the milk and extract the froth)

Methods and Directions

Chamomile Vegetable Consommé

- Mince the vegetables.
- Beat the egg whites and add to the vegetable stock.
- Simmer over a slow fire and season with salt and pepper.

Green Herb Cappuccino

- Infuse the Chamomile bags in warm stock.
- Heat the butter and mix in the onion, garlic, and celery. Add flour and cook for 2-3 minutes on low fire.
- Add the warm stock and whisk well to prevent lumps forming. Bring to boil and simmer for a further 10 minutes.
- Add the washed spinach leaves and the chopped fresh herbs and cook for two more minutes. Remove from fire.
- Blend the soup, strain and bring back to boil.
- Season and serve with fresh milk cappuccino.