

## Demitasse Duo of Green Herb Cappuccino and Chamomile Vegetable Consommé



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- 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.