

Asparagus Served with Tea-Infused Baobab Foam





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- Joao Balzani from Immunity inspired by tea challenge
 - Sub Category Name Food Savory
 - Recipe Source Name Immunity Inspired by Tea Recipes
 - Festivities Name
 Autumn
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 - Activities Name Immunity Inspired by Tea Recipes

Used Teas



Pure Ceylon Green Tea

Ingredients

Asparagus Served with Tea-Infused Baobab Foam



The Foam

- Dilmah's Handmade Green Tea
- Baobab Syrup
- · Lemon Juice
- Fresh Cream
- Moringa Powder

The Smoked Asparagus

- Asparagus
- Chia Seeds
- Himalayan Salt and Pepper Corns
- Oak Chips
- Olive Oil

Methods and Directions

Asparagus Served with Tea-Infused Baobab Foam

- 1. To make the tea-infused foam, pour all the required ingredients into a siphon and close.
- 2. Place the gas capsule and chill the siphon for approx. 2 hours.
- 3. Meanwhile, prepare the grill and light up the charcoal.
- 4. After cleaning the asparagus and cutting their ends, mix the asparagus with salt, pepper and chia seeds, and grill for about a minute. Remember to grill the asparagus while rotating them often so as not to burn them too much.
- 5. Leave to rest on kitchen paper while you prepare the smoke chamber.
- 6. Lite the oak chips and cover the plate with a bell.
- 7. Place the asparagus under the bell and leave it to infuse.
- 8. Drizzle the asparagus with olive oil and spray three buttons of the prepared baobab syrup on the serving plate, using a foamer.
- 9. Sprinkle Moringa powder over the foam buttons and serve.

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