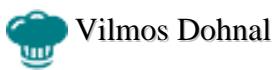


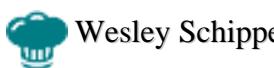
TEA-INFUSED BOUILLON AND GARDEN PEA DUMPLINGS



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Vilmos Dohnal



Wesley Schipper

Carrot bouillon infused with Springtime Oolong
Ginger Tea served with garden pea dumplings and grape
seed tea oil.

- Sub Category Name
Drink
t-Shots
- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015
- Festivities Name
Autumn
Spring
Winter
- Activities Name
Tea Gastronomy Tea Inspired Cuisine

Ingredients

TEA-INFUSED BOUILLON AND GARDEN PEA DUMPLINGS

Ingredients Carrot And Tea Bouillon

- 5kg Carrots (to juice)
- 3 Carrots
- 2 White Onion
- 2 Celery Branches
- 1 Fennel

- 1 Leek, Star Anise, Coriander Seed, Lime Zest, Lemon Grass
- 1/2 L White Wine
- Salt and Lime Juice to taste
- Dilmah Springtime Oolong Ginger Tea (for 500 ml of soup use 5g of Tea)

Ingredients for Oolong Oil

- 20g Dilmah Springtime Oolong Ginger Tea
- 200ml Grape Seed Oil

Ingredients for Garden Pea Dumplings

- 250g Garden Peas
- 5 stems of Fresh Mint, thinly sliced
- Olive Oil
- Salt and Pepper
- Wonton Pastry

Methods and Directions

TEA-INFUSED BOUILLON AND GARDEN PEA DUMPLINGS

Carrot And Tea Bouillon Method

- Gently roast the vegetables with the spices in a pan. Add a few pinches of salt and white wine, then reduce it down completely.
- Pour in the carrot juice, set it on medium fire.
- Let the liquid split and cook for 25 min. Sieve the bouillon in a clean towel, allow to cool.
- Infuse it with cold tea for 24 hours. Season with salt lime juice.

Oolong Oil Method

- Blanch the tea for 20 seconds in boiling water. Blend in robot coupe with 200ml of oil. Vacuum it, and steam in the oven at 70°C for 4 hours, allow to cool.

Garden Pea Dumplings Method

- Blanch the peas in boiling water, keep it crunchy. Smash the peas with a fork, add the thinly sliced mint, olive oil and salt. Pipe the filling in the rolled out wonton pastry and shape small raviolis or dumplings. Cook for 2 mins in salty, gently boiling water.

