

# Camellia Epicurean

tea inspired gastronomy

8th May 2016  
Galle Face Hotel, Colombo, Sri Lanka

#teainspired



## ignite the RÉVOLUTION

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GLOBAL PARTNER CONFERENCE  
2016 COLOMBO, SRI LANKA

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*Just as every iconic painting has an iconic artist behind it, every exquisite culinary creation has a talented touch behind it. Meet our team of chefs and mixologists who have been a part of Dilmah and its culinary endeavours every step of the way.*

### TESS posthumus

Tess Posthumus, winner of Top 8 'Best Female Bartenders Worldwide' at Diageo World Class- Cape Town Global Finals and also the recipient of the 1st prize at Diageo World Class – Dutch National Finals is a hospitality professional and bartender at Door 74. Inspired by Robert in the world of tea, five years ago she was introduced to the magical world of cocktails and she loves to share her passion. Follow her journey, discover new flavours and revisit the old ones. She has also been attending tea inspired sessions for Dilmah at School of Tea, Partner Conferences, and other hospitality events.

### ADAM gaunt

Adam trained at The Dorchester Hotel in London, The Michelin starred Greenhouse in Mayfair, and the iconic 7 star Burj al Arab, Dubai. Hailing from the U.K., tea has been very close to his heart.

He was sous-chef at the Flying Fish restaurant in Sydney working with Peter Kuruvita trying out tea inspired recipes with him, and headed the fine dining restaurants at the luxurious Soneva Fushi in the Maldives, and Soneva Kiri in Thailand. He opened his own pop-up restaurant on returning home to UK, championing seasonal regional cuisine, before heading up Machine House, immediately gaining entry into the Michelin guide, widely regarded as one of Wales's best restaurants.

Adam has consulted on various culinary projects and restaurant openings.

His latest assignment as Executive Chef at the legendary Galle Face Hotel in Sri Lanka is his most exciting role to date, overseeing the culinary operations of this magnificent heritage property.

### PETER kuruvita

Having participated in the 1st Chefs & the Teamaker programme at Dilmah in the year 2008, a true Dilmah ambassador, Peter Kuruvita has also been a judge for the Dilmah Real High Tea competition from the inception.

Well known for opening Sydney's iconic Flying Fish Restaurant & Bar in 2004, Peter currently operates Flying Fish at Sheraton Fiji Resort, recently voted on Tripadvisor as one of the Top 10 Restaurants in the Pacific Region, and Flying Fish Tokariki located at Sheraton Resort & Spa, Tokariki Island, Fiji.

Peter's childhood experiences cooking with his Grandmother in the traditional kitchen of his ancestral home in Colombo, Sri Lanka inspired his first cookbook "Serendip – My Sri Lankan Kitchen"

Peter also keeps busy with his ambassadorial work with Dilmah Tea, hosting food tours for World Expeditions and frequent guest chef appearances at leading hotels around the world, and has been actively involved with tea inspired cooking sessions with hospitality partners.

### LAURENT loudeac

Born in France, in the Loire Valley region in a place called Chateaubriant, Laurent learnt cooking from an early age watching his mum who used to do all the cooking, real home food, with vegetable from the garden, milk, eggs and chicken from the farm nearby and rabbit that they raised themselves.

In the future he hopes to have his own restaurant or an upmarket bed and breakfast. He has also supported numerous charitable organisations in the past, and uses his position to help whenever possible. He stated that to have been selected to participate in the Dilmah Real High Tea Global Challenge is an honour and winning the challenge would be one of his best achievements in life. This will allow him to spread the word about tea and gastronomy something which he is already doing.

### ROBERT schinkel

A well-known bartender from Amsterdam, after studying political science Robert Schinkel, who started off as a barista champion, found his
















true calling working in restaurants, bars and clubs throughout the Netherlands, specialising in cocktails and hospitality. After winning the prestigious International Remy Martin Bartender Style Masters in 2006, and Bartender of the year 2007 he started a consultancy agency for the bar industry called Dr. Inc, providing brands with business knowledge and skills about fine drinks, spirits and hospitality.

In 2008 Robert teamed up with Johan Kersten to start Mixology brand building, a company planning marketing ideas and strategies for the beverage industry. In 2009 Robert Schinkel won the 1st Dilmah Tea Sommelier competition which he won, and the Coffee in Good Spirits competition. He thereafter never turned his back on tea; what he did with coffee. He has since then, been involved with Mixology and Teamaker events.

Known for his passion for drinks and his all-round knowledge of beverages, he is today a speaker, trainer, motivator and an author for many in the bar and beverage industry. He has crafted tea inspired beverage recipes including chais for Dilmah, and has been a resource leader for the School of Tea from the inception.

Tea Mixology is about tea in drinks, tea gastronomy is about tea in food, and tea inspired is about anything... but it must have an element of tea in it. It is where tea infused masterpieces are brought to life. Our exploration of 'tea gastronomy' began in 1999 with roast chicken marinated in Ceylon Tea. Over the years, it became apparent that the sensorial and functional justification for the combination of tea and food was more than just a coincidence. There is a tea for every moment, for every mood, and for every occasion. There is a tea for every fruit, vegetable and meat, a tea for every culinary style and a tea whose unique personality matches every person's individual taste.

*Beautiful food and Beautiful tea, each wonderful on their own  
but together tea can dignify food in a way that is magical on the palate.*

First Course	Second Course	Third Course	Fourth Course	Fifth Course	Sixth Course	Petit fours
<i>Tea concept</i> <b>Tea Mixology</b>	<i>Tea concept</i> <b>Tea Gastronomy</b>	<i>Tea concept</i> <b>Tea Gastronomy</b>	<i>Tea concept</i> <b>Tea Gastronomy</b>	<i>Tea concept</i> <b>Dilmah Real High Tea</b>	<i>Tea concept</i> <b>Tea Digestive</b>	White Chocolate with Elderflower and Apple Infusion
<i>Theme</i> Seasonal Flush	<i>Theme</i> Celebration of Terroir	<i>Theme</i> The Chefs & the Tea maker	<i>Theme</i> Camellia Epicurean	<i>Theme</i> Perfect pairing	<i>Theme</i> After dinner tea	Mini Blueberry Pancakes
<i>Drink</i> <b>Emerald Martini</b>	<i>Starter</i> <b>Tea-Country "4 Watte" Salad</b>	<i>Sorbet</i> <b>Nuwara Eliya Tea Jelly with Mandarin Clouds</b>	<i>Main</i> <b>Green tea with Jasmine Scented Steamed Barramundi with Fermented Seasonal Flush Green Tea Salad</b>	<i>Dessert</i> <b>Meda Watte Single Region Ceylon Mulled Tea Paired with Poire Belle-helene</b>	<b>The Spirit of Chai</b> <i>Uda watte Tea, Ground Cinnamon, Ground Cardamom, Ground Dried Ginger and Saffron</i>	Eucalyptus and Blood Orange Pastilles
<i>Seasonal Flush 2016 - Park Estate Emerald Green OPI, Tanqueray No. TEN Gin, orange syrup, Grapefruit Bitters</i>	<i>Yata watte tea soaked hen's egg, Meda watte tea scented Tamarind Gardens goat curd, Uda watte seasoned up-country vegetables, Ran watte dressed Nuwara Eliya herbs &amp; leaves</i>					
CREATED BY <b>TESS POSTHUMUS</b>	CREATED BY <b>CHEF ADAM GAUNT</b>	CREATED BY <b>CHEF PETER KURUVITA</b>	CREATED BY <b>CHEF PETER KURUVITA</b>	CREATED BY <b>LAURENT LOUDEAC</b>	CREATED BY <b>ROBERT SCHINKEL</b>	CREATED BY <b>CHEF ADAM GAUNT</b>
 #teainspired Dilmah Park Estate Seasonal Emerald Green OPI	 #teainspired Dilmah Ran watte tea  #teainspired Dilmah Uda watte tea  #teainspired Dilmah Meda watte tea  #teainspired Dilmah Yata watte tea	 #teainspired Dilmah Nuwara Eliya Pekoe	 #teainspired Dilmah Green tea with Jasmine flowers  #teainspired Dilmah Park Estate Seasonal Emerald Green OPI	 #teainspired Dilmah Meda watte tea  #teainspired Dilmah Almond Infused Ceylon Pekoe  #teainspired Dilmah Mandarin & Marzipan Pekoe	 #teainspired Dilmah Uda watte tea	 #teainspired Dilmah Elderflower & Apple Infusion  #teainspired Dilmah Natural Infusion of Blueberry  #teainspired Dilmah Blood Orange & Eucalyptus Tea

## RATIONAL

### Emerald Martini

- Park Estate Emerald Green OPI is the first Sri Lankan Seasonal Flush and it is celebrated with this aperitif. This very special tea has grassy and herbal notes on the nose, as well as a touch of seaweed. On the palette you'll find vegetal notes like artichoke with a subtle bitter finish. When creating a cocktail with this very special tea only subtle ingredients that complement the notes in the tea can be used. The herbal character of the Tanqueray no. Ten gin marries well with the herbal notes of the tea, while the citrus notes in the gin find a new balance with the seaweed notes in the tea. The combination of orange and grapefruit bitters adds an extra layer to the combination. All the ingredients are stirred in a mixing glass and gently poured into the martini glass, resulting in a thick aperitif full of springtime flavours. Altogether it's the perfect way to start your dinner.

### Tea-Country "4 Watte" Salad

Each tea has been used to enhance ingredients from the 4 different elevations, really capturing the idea of 'terroir'

### Green tea with Jasmine Scented Steamed Barramundi with Fermented Seasonal Flush Green Tea Salad

Tea, healing and health are a natural combination. The fish has been steamed to keep the purity of the flavours and so it blends well with the rest of the components; green tea and jasmine flower tea is perfect to lightly enhance the flavours of the fish. The tea leaves were fermented because, fermented food is now a part of having a healthy digestive system. But also, this is one of the only ways that you can eat tea leaves, because they are naturally tough. Most importantly the dish is simple and elegant featuring the fine flavours of both the tea and fish, showing how green tea and seafood are a marriage made in heaven.

### Meda Watte Single Region Ceylon Mulled Tea Paired with Poire Belle-helene

The cocktail is designed to make you warm and comfortable as with a fine tea. At the beginning, please stir gently with the cinnamon stick. The deep amber colour and aroma of cloves, cinnamon, honeycomb, and sweet spiciness shows some fruit cake characteristics and with the blackcurrant, goes together perfectly in harmony, while the mocktail

shows some depth and is multi-layered.

You may find many similarities with mulled wine based on fine Syrah. On the first sip you will get the impression of warmth which will gently recover the palate. The tea is showing fine spices with more pronounced honey notes, delicate tannin, smoky ginger notes and roasted almond. Those go perfectly with the chocolate sauce. The tea has enough body to withstand the richness of the desserts. The baby pear gently mingles with cloves, honey, and ginger which give the impression of fruit cake. The warm mocktail will help to gently wash out the chocolate sweetness, making each sip and bite memorable.

### Silver Jubilee Almond infused Ceylon Pekoe Digestive paired with traditional Crêpe Suzette

The digestive is designed to counter-balance the richness of the crepe suzette. It will show characteristics of roasted almond; some almond skin like manuka honey notes start to appear on the palate as they are exaggerated by the warmth, fine botanical flavours, anise, hint of rose water and tartness. There are some higher notes of citrus, lime juice and orange, while the saffron sugar on the rim will bring a touch

of extra sweetness. The finish is long with some honey, almond, clove and cinnamon hints.

The ice cubes are made from Mandarin Marzipan pekoe tea and saffron. Gently the flavours start to appear as it melts; it makes the cocktail multi-layered. The important component of the mocktail is a dash of lime juice which helps to cut through the richness of the dessert; the digestive has a significant sweetness, being served chilled, it gradually cools down the crêpe. The orange notes from the Grand Marnier and the Digestive flavours start to mingle together. Classy and fashionable like the fine "Noble" style of wine.

### The Spirit of Chai

Serving a tea like this is going back to the original chai tea; a combination of spices and black tea, has a soothing effect on the body and the mind. The chai tea finds its roots in Ayurvedic medicine. Cinnamon, ginger and cardamom are known for their positive influence on digestion and are therefore perfect to use for a tea digestive.

But the combination of those three spices is not only known for its health benefits, it's also a winning combination in the world of pastry. Especially, the combination of

ginger and cardamom is at the base of many desserts and pastries. Where ginger and cardamom predominantly add citrus and freshness to the combination, cinnamon adds sweetness and a touch of bitterness. All three add woody notes and hints of hay. Finally the saffron adds hints of grass and a touch of cream on the palette.

The perfect tea for this marriage of spices is Uda watte, a delicate high-grown tea with more than enough body to carry these flavours. Hints of hay and wood on the nose and great length on the palate form the base for the spices to settle on. Served with a little fudge made from condensed milk on the side, completes this "deconstructed" chai tea.