

PURE
LEAF

Exceptional Brunch

Pairing Menu



We Are Pure Leaf

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It starts with an exceptional leaf and ends with the perfect match. A memorable tea experience is a fully sensorial event, encompassing sight, smell, touch and, of course, taste. At Pure Leaf, we use only high-quality leaves sourced from the finest estates around the world – because exceptional leaves mean exceptional flavor.

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Offer your guests a sensational brunch experience by pairing our artisanal tea blends with innovative and eclectic ingredients. Throughout this guide we've carefully selected recipes that go beautifully with each of our premium teas, as well as detailing food and tea pairing suggestions.

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Pure Leaf's Exceptional Brunch Experience

Brunch arose from relatively humble beginnings as a simple family meal eaten on Sundays, oftentimes after church. Today, certain aspects of the original brunch have been retained – comfort foods like bacon and eggs, for example – but otherwise a lot has changed. Its wholesome family association has now largely faded, and a sophisticated, metropolitan identity has taken its place. When we think of brunch we think of communal experiences and fine food. At Pure Leaf we appreciate that part of a good meal is the experience it creates, and the memories it's unlocks.

Pure Leaf's Exceptional Brunch elevates your guest's experience by offering a splendid brunch pairing menu, displaying the best combinations of food and tea. Our Chefs have crafted a complete on-trend brunch menu consisting of 20 modern recipes that pair perfectly with our artisanal tea blends, creating an exquisite food tea pairing experience.



Green Tea Gunpowder

Single origin Indonesian tea, tightly rolled into tiny pellets that unfurl into long, luscious leaves and deliver a clean taste and refreshing finish. Infuse in 80°C water for 2-3 minutes, then serve with:

QUICHE WITH BROCCOLINI AND GOAT CHEESE

(P. 27)

A homely quiche of robust goat cheese, smokey bacon and the earthy broccolini. This harmonious grouping of rustic flavours is further amplified by Gunpowder's muted tones of honey and wood smoke.

JAPANESE PANCAKES (OKONOMIYAKI)

(P. 29)

Galvanise your palette with this light yet ample shrimp pancake, topped with tonkatsu sauce and bonito flakes. This wholesome dish brings together sweet and umami flavours and ends with a hearty crunch. Gunpowder Tea pairs delightfully with the smokiness of the bonito.



Green Tea Jasmine



Made from exceptional long leaf Chinese green tea, and delicately scented with real jasmine, our Green Tea with Jasmine has a delicious oral taste and smooth, light finish.

Infuse in 80°C water for 2-3 minutes, then serve with:

QUINOA BOWL WITH HAMACHI

(P. 31)

A wholesome composition of texture and flavour. The intense aroma of Jasmine gives a floral lift to the deep, buttery flavour of Hamachi, backgrounded by vibrant mango and hearty umami flavours, accented finally with fluffy quinoa and crunchy cucumber.

MADELEINES WITH LEMON

(P. 32)

These light and airy Madeleines are brought to life by the pleasant aroma of Jasmine flowers.



Black Tea with Berries

A surprising combination of delicate Kenyan black tea and juicy strawberries, raspberries, red currants and blackberries. Infuse with freshly boiled water for 3 minutes, then serve with:

SALAD OF HEIRLOOM TOMATOES WITH PICKLED ONIONS AND BURRATA

(P. 35)

An electrifying dish that appeals to several senses at once. From the pleasing aesthetic of red and green heirlooms, the fulfilling wholeness of the burrata, and the positively offsetting pairing of pickled onions and fruit tea.

CHEESECAKE WITH VANILLA, ORANGE AND BERRIES

(P. 36)

Simplicity at its finest - this modest cheese cake sits comfortably with the fruity tea.



Black Tea with Vanilla

An elegant combination of orthodox black tea and sweet vanilla. Exceptionally crafted from single origin Kenyan tea and Madagascan vanilla beans. Infuse with freshly boiled water for 3 minutes, then serve with:

CAESAR SALAD WITH GRILLED CHICKEN

(P. 39)

A classic Caesar salad: the ingenious marriage of subtle, sweet and salty; of smooth and crunchy textures. Celebrate this classic dish by complementing it with the tea's subtle vanilla flavour.

BUCKWHEAT PANCAKES WITH MAPLE SYRUP AND BLUE BERRIES

(P. 40)

The light, nutty flavour of buckwheat pancakes pair beautifully with the berries and the tea's notes of sweet vanilla.



Earl Grey

An elegant combination of Sri Lankan Ceylon black tea and citrus flavours, including zesty bergamot top notes, that creates a smooth, crisp cup with an oral aroma. Infuse with freshly boiled water for 3 minutes, then serve with:

CURED SALMON SKEWERS

(P. 43)

An exquisite salmon dish, making full use of the classic Asian combination of chilli, lime and coriander. Balanced gracefully by the distinctive taste of bergamot.

POTATO WAFFLE WITH POACHED EGG, SMOKED SALMON AND SPINACH

(P. 45)

This innovative take on the classic Eggs Benedict boasts a combination of flavours that seamlessly elevate each other, enhanced by the citrus notes of Earl Grey.



Peppermint

Cool and invigorating, our peppermint tea is a vibrant blend perfect for freshening up your guest's palates. Infuse in boiling water for 4 minutes, then serve with:

WATERMELON TOMATO SALAD WITH BABY SPINACH, FETA AND MINT

(P. 47)

Feta and Watermelon: an elegant marriage of soft, dense saltiness with subtle, crunchy sweetness. Have two ingredients ever complemented each other so completely? With energizing peppermint tea, it's the ideal way for your guests to conclude an unhurried summer morning.



QUINCE AND LABNEH BOWL

(P. 48)

This invigorating combination of sharp quince and sour labneh is balanced by a delicate caramel drizzle. Its smooth, creamy texture is met with a pleasing medley of crunchy grains. Each ingredient comes together in a light Middle-Eastern inspired sweet dish complemented by the peppermint's freshness.



English Breakfast

A finely balanced blend of Assam and Ceylon leaves that delivers a rich aroma, deep amber colour, and bold taste. Infuse with freshly boiled water for 3 minutes, then serve with:

LAMB STEW

(P. 51)

This rustic stew is given a fresh and lively tone by the addition of gremolata, and complemented boldly by the rich, robust taste of English Breakfast.

BLACK TEA PECAN FINANCIERS

(P. 53)

This simple yet elegant dessert combines the nutty sweetness of pecans with the smoothness of the English Breakfast.



Chai

Gently rolled black tea from Kenyan and Ceylon mountains blended with natural spices including attractive red pepper corns and marigold petals. Our Chai Tea has a warming taste with a balance of sweet cinnamon aroma, sharp ginger taste and a peppery hint. Infuse with freshly boiled water for 3 minutes, then serve with:

SHAKSHUKA WITH SPINACH

(P. 55)

Forget sunny side up, this vibrant and aromatic dish is yet another testament to the versatility of eggs. Chai's cinnamon tang fits neatly within this sublime blend of North African spices.



CHAI SPICED BANANA CAKE

(P. 56)

A fluffy banana cake infused with peppery chai. The subtle banana flavour is boosted by ginger, and given a pleasing, woody crunch by the pecans. An apt accompaniment to chai tea.



Green Tea with Mint

Polished and tightly rolled Indonesian gunpowder green tea with green peppermint leaves deliver a naturally refreshing flavour with a cooling aftertaste. Infuse with freshly boiled water at 80 °C for 2-3 minutes, then serve with:

STUFFED AVOCADO

(P. 59)

Let the refreshing sweetness of Mint Green Tea accompany you through this eclectic brunch of shrimp and avocado, balanced by the vintage acidity of Syrah and earthy bitterness of buckwheat.



RICOTTA BEIGNETS WITH ORANGE AND MINT

(P. 60)

A crisp and creamy classic, bringing together the sharpness of orange with the freshness of mint a dainty accompaniment to Green Tea with Mint.



Orange and Ginger

Distinctively crafted caffeine free blend with large bright pieces of orange blossom and ginger root, delivering a sweet citrusy, floral flavor with a playfully light ginger kick. Infuse with freshly boiled water for 4 minutes, then serve with:

ROASTED GREEN ASPARAGUS WITH BURRATA AND DUKKAH

(P. 63)

Roasted Asparagus topped with nuts, spices and fresh burrata - perfect for crisp and cloudless mornings. Orange and Ginger brings out the roasted, spicy flavors.

GINGER MARINATED ORANGE WITH WHITE CHOCOLATE MOUSSE AND MERINGUE

(P. 64)

A rich White Chocolate mousse balanced by citrus and spicy notes. Smooth texture counteracted by light and crunchy meringue - matches well with the fiery tanginess of Orange and Ginger.





Quiche with broccolini and goat cheese

Servings: 10-12 **Allergens:** Gluten/eggs/milk

Ingredients:

- 450 g quiche dough
- 400 g broccolini
- 200 g onion, cut into pieces
- 100 g bacon, cut into pieces
- 150 g goat cheese
- 50 g mozzarella
- 300 ml cream
- 6 eggs
- 75 g goat cheese
- 15 g Knorr vegetable bouillon powder
- 50 g parsley, finely chopped

Preparation:

1. Roll the quiche dough and place in a tart pan.
2. Blind bake the dough for 25-30 minutes in a pre-heated oven at 175 C.
3. Blanche the broccolini for 2 minutes and squeeze out all the water.
4. Panfry the onion and bacon with some oil. Mix together the eggs, cream, vegetable bouillon, parsley and 75 g goat cheese.
5. When the dough is ready, place the broccolini, onions and bacon on the dough.
6. Add the egg and cream mixture.
7. Crumble the 150 g goat cheese and mozzarella over the quiche.
8. Bake the quiche for 30-40 minutes in a pre-heated oven at 175 C. or until cooked.



Japanese pancakes (Okonomiyaki)

Servings: 6-8

Allergens: Gluten/eggs/fish/crustaceans

Ingredients:

- 500 g flour
- 2 tsp baking powder
- 500 ml dashi, cold
- 2 eggs
- 80 g tenkasu, fried tempura scraps
- 200 g Chinese cabbage, finely cut
- 70 g bean sprouts
- 70 g spring onion, cut in rings
- 300 g black tiger shrimps cleaned and cut into pieces
- Katsuobushi
- Hellmann's mayonnaise
- Tonkatsu sauce

Preparation:

1. Mix together dashi and eggs.
2. Sieve the flour and baking powder in a bowl and slowly add the dashi and mix until smooth.
3. Add the tenkasu, cabbage, bean sprouts and shrimps.
4. Heat some oil in a frying pan and add some of the batter into the pan.
5. Panfry the pancake 3-5 minutes on both sides, until nice and crispy.
6. Drizzle some tonkatsu sauce and mayonnaise on the pancake.
7. Sprinkle with katsuobushi and spring onion.





Quinoa bowl with hamachi

Servings: 10

Allergens: Fish/soybeans/eggs/sesame seeds/sulphites/gluten

Ingredients:

- 1000 g red quinoa cooked
- 500 g Hamachi or salmon, cut into cubes
- 2 pcs cucumber, cut into cubes
- 1 mango, cut into cubes
- 300 g cooked soy beans
- 100 g spring onion, cut into rings
- 10 pcs radish, sliced
- Sprouts
- 1 lime, zest and juice
- Nori
- Furikake
- Hellmann's mayonnaise
- Hellmann's sesame soy vinaigrette

Preparation:

1. Mix quinoa, Hamachi, cucumber, mango, soy beans, spring onion and radish together in a bowl.
2. Season with lime zest/juice and vinaigrette.
3. Put the salad in bowls.
4. Add some mayonnaise, furikake, nori and sprouts on top of the bowls.



Madeleines with lemon

Servings: 15-20 **Allergens:** Gluten/eggs/milk

Ingredients:

- 180 g butter
- 4 eggs
- 150 g sugar
- 40 g honey
- 5 g baking powder
- 180 g flour
- 1 lemon, finely grated
- Pinch of salt

Preparation:

1. Make a beurre noisette with the butter, and cool down to room temperature.
2. Mix eggs, sugar and honey together until fluffy.
3. Add the butter and the dry ingredients.
4. Finally add the lemon zest.
5. Put the batter in the fridge for a least 1 hour.
6. Scoop the batter into a piping bag and pipe the batter into a madeleine mold. In a pre-heated oven at 175 C.
7. Bake the madeleines for 10-15 minutes, baking time depends on the size of the mold.
8. Serve them warm and sprinkle with icing sugar before serving.



Salad of heirloom tomatoes with pickled onions and burrata



Servings: 10

Allergens: Milk/sulphites

Ingredients:

- 1500 g heirloom tomato mix
- 5 pcs burrata small
- 2 red onions, sliced into rings
- 125 g sugar
- 200 ml rice vinegar
- Hellmann's basil vinaigrette
- Extra virgin olive oil
- 10 pcs crispy thin sourdough bread
- Mini basil leaves
- Pepper
- Sea salt flakes

Preparation:

1. Make the pickled red onion by cooking the sugar and rice vinegar together, add the onion slices and cook for 1 more minute.
2. Cool down quickly in the fridge.
3. Cut the tomatoes in pieces and season with vinaigrette, olive oil, pepper and sea salt.
4. Dress the tomatoes on the plates.
5. Cut the burrata in half and divide over the tomatoes.
6. Garnish with pickled red onions, sourdough bread, pepper and olive oil.

Cheesecake with vanilla, orange and berries

Servings: 15

Allergens: Gluten/eggs/milk

Ingredients:

- 1000 g cream cheese
- 330 g white caster sugar
- 65 g cornstarch
- 3 eggs
- 450 g cream
- 1 vanilla pod, seeds scraped out
- 1 orange, finely grated
- 300 g cookies
- 100 g butter melted
- 200 g raspberries
- 150 g blue berries
- 200 g black berries

Preparation:

1. For the biscuit layer, mix cookies with the melted butter until very fine.
2. Place this on the bottom of the cake molds. In a mixer, mix the cream cheese with a paddle until smooth.
3. Mix together sugar and cornstarch and add this to the cream cheese, slowly mix with the paddle.
4. Add the eggs, cream, vanilla seeds, orange and mix until smooth. Pour the batter on the biscuit layer, 1 cm lower than the top of the cake mold.
5. Bake the cheesecake in a pre-heated oven at 130 C. for 50-70 minutes, baking time depends on the size of the cake mold cool down cake before serving.
6. Decorate with berries and icing sugar.





Caesar salad with grilled chicken

Servings: 10

Allergens: Eggs/fish/gluten

Ingredients:

- 2 pcs Romaine lettuce
- 5 chicken fillets grilled, cooked and sliced
- 10 eggs
- 100 g parmesan grated
- 50 g capers
- 10 pcs crispy baked sourdough
- 200 ml Hellmann's mayonnaise
- 1 lime, zest and juice
- 50 g drained anchovy fillets

Preparation:

1. Deep fry the capers for 20 seconds at 180 C.
2. Cook the eggs for 5-6 minutes.
3. Cut the lettuce into big pieces.
4. Make an anchovy mayonnaise by mixing the mayonnaise, lime juice, anchovy fillets together.
5. Add the lime zest at the end.
6. Build the salad by mixing the salad with the anchovy mayonnaise and parmesan.
7. Dress all the other ingredients on top.



Buckwheat pancakes with maple syrup and blue berries

Servings: 6-8

Allergens: Gluten/eggs/milk

Ingredients:

- 300 g buckwheat flower
- 300 g self-rising flower
- 4 tsp cinnamon powder
- 600 ml fresh whole milk
- 2 tbsp vegetable oil
- 8 eggs
- Pinch of salt
- 250 g mascarpone
- 300 g blueberries
- 100 ml maple syrup



Preparation:

1. Mix the dry ingredients together add the milk slowly and whisk until smooth, then add the eggs and the oil.
2. Bake the pancakes.
3. Serve them with the blueberries, maple syrup and a spoon of mascarpone.





Cured salmon skewers

Servings: 10

Allergens: Fish/milk

Ingredients:

- 1000 g salmon fillet with skin, no scales
- 1000 g sea salt
- 250 g sugar
- 2 red chilies finely chopped
- 2 shallots finely chopped
- 2 lime zest finely chopped
- 50 g coriander finely chopped
- 100 g crème fraîche
- 2 sheets of nori
- Edible flowers

Preparation:

1. Mix together salt and sugar and cure the salmon for 18 hours.
2. Next day, rinse the salmon with cold water and dry with a clean towel.
3. Put the salmon in a vacuum bag and vacuum. It's best to leave it in vacuum for one day.
4. Cut salmon into equal pieces and put on a skewer. Sprinkle the pieces with chili, shallot, lime, coriander.
5. Cut nori in shape of the salmon. Put some crème fraîche on top and decorate.



Potato waffle with poached egg, smoked salmon and spinach

Servings: 10

Allergens: Gluten/fish/milk/eggs

Ingredients:

- Waffle
- 500 g Knorr potato puree prepared
- 125 g butter
- 40 g olive oil
- 225 g flour
- 1 tsp baking powder
- 3 eggs
- 130 g grated goat cheese
- Salt/pepper
- 1 red chili finely chopped
- 10 poached eggs
- 500 g smoked salmon
- 500 g wild spinach
- 250 ml Knorr Hollandaise Sauce

Preparation:

1. Make the waffles by combining all ingredients together and bake them.
2. Before serving, panfry the spinach with some oil for a couple of seconds and season with salt and pepper.
3. Put some smoked salmon on top of the waffle, add the spinach and poached egg, then pour the Knorr Hollandaise sauce over the egg.



Watermelon tomato salad with baby spinach, feta and mint

Servings: 10

Allergens: Milk

Ingredients:

- 500 g watermelon cubes
- 500 g small vine tomatoes
- 250 g feta cubes
- 100 g green olives sliced
- 150 g baby spinach leaves
- 50 g mint
- Hellmann's Red Onion Shallot vinaigrette
- Salt/pepper

Preparation:

1. Cure the watermelon cubes with some salt for 1 hour.
2. Half the tomatoes and mix with the cured watermelon.
3. Mix in all other ingredients and season with vinaigrette, salt and pepper.



Quince and Labneh Bowl

Servings: 10

Allergens: Gluten/milk

Ingredients:

- 1 l whole fat yogurt
- 2 pcs quince
- 250 ml apple juice
- 100 g sugar
- Saffron
- 500 g mixed crispy grains (buckwheat, kamut, spelt)
- 200 g salted caramel sauce
- 10 pcs almond cookie for decoration

Preparation:

Labneh

1. Take a fine strainer over a large measuring cup and a cheese cloth, add.
2. the yogurt into the cloth and cover with the edges of the cheese cloth.
3. Refrigerate for at least 12 hours or overnight.
4. Remove the labneh from the cheese cloth and set aside until usage.

Quince :

5. Clean the quinces and cut them into large pieces.
6. Cook the pieces in apple juice, sugar and some saffron until cooked but still with a bite. Cool down before serving.
7. Add a big scoop of labneh in a bowl.
8. Place some of the grains and cooked quince around it drizzle some salted caramel sauce over the labneh decorate with almond cookie.





Lamb stew

Servings: 10

Allergens: Sulphites/gluten

Ingredients:

- 1000 g lamb leg
- cut into pieces
- 200 g onion
- 25 g garlic
- 350 g carrot
- 70 g tomato puree
- 300 ml red wine
- 1500 ml water
- 4 bay leaves
- 1 dried chili
- 1 tsp dried thyme
- 1 tsp dried oregano
- ½ lemon peel
- Salt/pepper

Gremolata :

- 2 lemon peel
- finely chopped
- 50 g parsley finely chopped
- 30 g garlic chopped
- 200 g orzo pasta

Preparation:

1. Panfry the lamb pieces with some oil until golden brown and deglaze with red wine.
2. Take out the meat and put in a casserole, panfry the carrot, onion and garlic for a couple of minutes, add herbs and spices and add everything into the casserole with the meat.
3. Add water, salt and pepper and cook the lamb for 1,5- 2 hours or until the meat is cooked.
4. Cook the orzo according instructions.
5. Make the gremolata by mixing the ingredients together.



Black tea pecan financiers

Servings: 10-15 **Allergens:** Gluten/eggs/milk

Ingredients:

- 220 g butter
- 200 g pecan flour
- 300 g sugar
- 100 g flour
- Pinch of salt
- 8 egg whites
- 2 bags Pure Leaf English Breakfast tea

Preparation:

1. Make a beurre noisette with the butter, cool down to room temperature.
2. Mix together the dry ingredients, open the tea bags and add the tea to the dry ingredients.
3. Add the egg whites to the dry ingredients and whisk until smooth.
4. Finely add the beurre noisette and mix.
5. Place the batter in the fridge for a couple of hours. Scoop the batter into a piping bag and pipe into desired molds before baking.
6. In a pre-heated oven at 175 C. bake the financiers until golden brown for 12-15 minutes, baking time depends on the size of the mold.
7. Cool down before serving.
8. Decorate with almond cookie.





Shakshuka with spinach

Servings: 10

Allergens: Eggs

Ingredient:

- 1000 g Knorr tomato pronto
- 150 g yellow pepper
- 150 g red pepper
- 200 g onion
- 30 g garlic clove minced
- 10 g ground cumin
- 4 laurel leaves
- ½ tsp cayenne pepper
- 10 eggs
- 200 g spinach
- Salt/pepper
- Coriander

Preparation:

1. Panfry the peppers, onions and garlic with some oil.
2. Add the spices after 5 minutes and lower the heat.
3. Add the tomato pronto and cook slowly.
4. Divide the sauce over 10 small pans or ramakins.
5. Crack open the eggs on top.
6. Bake in pre-heated oven at 180 C. for 10-12 minutes or until the egg is cooked but still soft.
7. Panfry the spinach in oil for a short time.
8. Season with salt/pepper and add to the pans.
9. Garnish with coriander leaves and serve with Arabic flat bread.



Chai spiced banana cake

Servings: 20-30

Allergens: Gluten/eggs/milk/nuts

Ingredients:

- 500 g soft butter
- 680 g light brown caster sugar
- 8 eggs
- 1200 g ripe bananas, mashed with a fork
- 300 g pecan or walnuts chopped
- 1000 g self-rising flour
- Pinch of salt
- 1 tbsp cinnamon powder
- 1 tbsp dried ginger
- 3 Pure Leaf Chai bags
- 200 g cream cheese
- 150 g soft butter
- 350 g icing sugar
- 1 lemon, finely grated

Preparation:

1. Mix the butter and sugar until fluffy and light.
2. Add the eggs. With a spatula, fold in the self-rising flour, salt, cinnamon, ginger, mashed banana and the Chai tea and mix until smooth.
3. Add the chopped nuts.
4. Put the cake batter into desired cake molds and bake the cake in a pre-heated oven at 170 C. for 45-60 minutes. Baking time depends on the size of the mold. Let the cake cool completely.
5. Make the frosting by mixing the butter and the cream cheese together until smooth, add the icing sugar and the finely grated lemon zest.
6. Decorate the cake with frosting.





Stuffed avocado

Servings: 10

Allergens: Crustaceans/eggs

Ingredients:

- 5 avocados
- 200 g cooked shrimps
- 150 ml Hellmann's mayonnaise
- 2 tbsp mint chopped
- 2 tbsp basil chopped
- 30 small tomatoes, cut in half
- 100 g puffed buckwheat
- Syra leaves or spinach leaves
- Tomato powder

Preparation:

1. Clean and halve the avocados.
2. Mix the shrimps with the mayonnaise, mint, basil, tomatoes, buckwheat and season with salt and pepper.
3. Fill the avocados with the salad.
4. Place the leaves on top.
5. Sprinkle some tomato powder on top of the leaves.



Ricotta beignets with orange and mint



Servings: 4-6 **Allergens:** Milk

Ingredients:

- 500 g ricotta
- 75 g soft goat cheese
- 3 medium eggs
- 3 tbsp milk
- 160 g flour
- 1½ tsp baking powder
- 55 g sugar
- 1 orange, finely grated zest
- 2 tbsp mint leaves, finely chopped

Syrup Ingredients:

- 1 orange, zest
- 50 g honey
- 50 g sugar
- 150 ml water

Preparation:

1. Put 360 g of ricotta in a bowl and mix with the goat cheese, whisk until smooth.
2. Add the eggs, milk, mint and orange zest.
3. Sieve the dry ingredients and add slowly into the ricotta batter, mix until smooth.
4. Let the batter rest for 30 minutes in the fridge.
5. Cook the beignets in vegetable oil, deep frying at 180C.
6. Take 2 tablespoons, 1 with some of the batter, and the other one the scrape of the batter into the oil.
7. Cook the beignets until golden brown while turning them around occasionally.
8. Drain the beignets on kitchen paper.
9. Serve with the orange zest, syrup, icing sugar and with the 140 g of ricotta .

Syrup:

Cook the sugar, honey and water. Add the orange zest and cook slowly for a couple of minutes, set aside and let the orange zest cool down in the syrup.



Roasted green asparagus with burrata and dukkah



Servings: 10

Allergens: Nuts/eggs

Ingredients:

- 40 pcs green asparagus
- 50 g mizuna
- 200 g green herbs
- mayonnaise
- 5 pcs burrata small
- Olive oil
- Salt/pepper

Dukkah

- 50 g almonds
- 30 g hazelnuts
- 20 g cashew nuts
- 15 g sunflower seeds
- 1 tbsp cumin seeds
- 1 tsp fennel seeds
- 2 tbsp coriander seeds
- ½ tsp cinnamon
- ½ tsp sea salt & pepper

Preparation:

1. Clean and blanch the asparagus roasting for 2 minutes.
Drain and dry the asparagus.
2. Chopping the dukkah by slowly roast all the ingredients and chop them.
3. Before serving, panfry the asparagus on all sides and season with salt and pepper.
4. Place the asparagus on the plate, halve a burrata on top, a big scoop of mayonnaise, olive oil, mizuna.
5. Sprinkle some dukkah on top and garnish with coriander leaves.



Ginger marinated orange with white chocolate mousse and meringue

Servings: 10

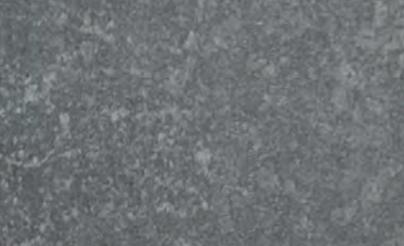
Allergens: Eggs/milk

Ingredients:

- 250 g egg white
- 250 g sugar
- 125 g icing sugar
- Purple/pink Food coloring
- Carte D'Or / Alsa White Chocolate mousse
- 5 oranges
- 30 g ginger finely grated
- 100 ml water
- 100 g sugar
- Edible flowers

Preparation:

1. In a bowl of a mixer, whisk the egg and sugar au bain marie until 60 C.
2. Place the bowl in the machine and whisk until the meringue is cold.
3. Add food coloring and mix again.
4. Take the bowl from the machine and with a spatula, fold in the icing sugar. Spread the meringue on silicon mats and dry them in the oven at 85 C. for a couple of hours.
5. Cook the water, sugar and ginger for a couple of minutes, cool down.
6. Clean the oranges and take out the parts, add the parts to the ginger syrup, marinate for at least one hour.
7. Make the mousse according instructions.
8. Scoop the mousse on the plate, add some of the marinated orange parts and put some of the dried meringue pieces on the mousse.
9. Decorate with edible flowers.



Exceptional teas, expertise & passion

That's what our tea masters simply put into the creation of Pure Leaf teas. We carefully select exceptional leaves from partner tea estates around the world, then we do as little to them as possible to let their genuine essence shine through.

Our delicate tea leaves are simply picked, rolled, dried and blended. With premium long-leaf tea blends and exceptional ingredients, Pure Leaf teas provide an authentic aromatic, and delicious tea experience.

Enveloped Range



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Loose leaf Range



The Chefs

"Presentation and quality of the Teas is getting more and more important these days. The way Tea and food are presented will be recognized by your guests. There is no better way to bring some excitement and have your brunch dishes paired with a perfect cup of Pure Leaf tea. Our Pure Leaf tea perfectly complement food and give operators the opportunity to experiment with tea and food pairing"

- Maurits van Vroenhoven, Lead Chef Brand Development, Unilever Food Solutions

"It's "tea"licious, I dare you to taste these tea pairings!! I hope you will be just as surprised and inspired as we were"

- Ronald van der Laars, Brand Development Chef, Unilever Food Solutions



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pureleaf.com