

PURE
LEAF®

High Tea

Pairing Menu



We are Pure Leaf

From starting with an exceptional leaf, through to ending with the perfect serve, a memorable tea experience is a fully sensorial event - one that encompasses sight, smell and touch as much as it does taste. At Pure Leaf, we're dedicated to only using high quality leaves sourced from the finest tea estates around the world - because exceptional leaves mean exceptional flavour.

And outstanding teas deserve an outstanding high tea experience. By elegantly pairing our artisanal tea blends with innovative and beautiful foods, you can create high tea experiences for your guests that deliver above and beyond on tea's sensorial promise.

Through this guide we've carefully selected recipes that work beautifully with each of our premium teas, detailing both full high tea solutions and individual food and tea pairing suggestions.

Exceptional High Tea

There's high tea, and then there's Pure Leaf Exceptional High Tea. Our chefs have taken a selection of traditional high tea classics and given them a premium make over, creating exceptional dishes that work beautifully with our artisanal tea blends.

Dishes served in the Exceptional High Tea:

Italian breadsticks with Parma ham (p.26)
Marinated salmon with rye bread & dill (p.48)
Brioche sandwich with smoked duck
& red fruit confiture (p.60)
Exceptional scones (p.62)
Lemon meringue served in a jar (p.58)



Indulgent High Tea

If your guests are looking for a truly decadent take on high tea, look no further than this assortment of luxurious recipe ideas overflowing with indulgent flavours.

Dishes served in the Indulgent High Tea:

Poké bowl with shrimps (p.42)

Mini Wagyu burger (p.50)

Sourdough bread with cream cheese
& smoked salmon (p.38)

Chocolate pecan brownie
with salted caramel (p.44)

Millionaire's short cake (p.28)



Asian

High Tea

Our Oriental high tea combines bold spices and fresh flavoured foods with light, clean teas for an Asian inspired twist on the traditional high tea experience. Refreshing, adventurous and truly unlike any other out there.

Dishes served in the Asian High Tea:

Vietnamese spring roll with rice noodles & vegetables (p.36)

Steamed bun with hoisin pork & pickled cucumber (p.40)

Coconut macaroon with lime & pandan (p.54)

Chai spiced carrot cake (p.52)

Macarons with matcha filling (p.64)



Vegetarian

High Tea

Our innovative vegetarian recipes offer an enticing and exciting meatless high tea solution for your guests.

Dishes served in the Vegetarian High Tea:

Freekeh salad with chickpeas & feta (p.56)

Quinoa & kale mini bites (p.46)

Sweet potato brownie with ginger (p.34)

Red fruit tartelette (p.30)

Date & coconut truffle (p.32)





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:

Quinoa kale mini bites (p.46)

A bite sized ball of health and happiness. The avocado's creaminess works particularly well with the freshness of our Gunpowder Green Tea.

Steamed bun with hoisin pork & pickled cucumber (p.40)

A delicious double act - our fresh, clean Green Tea perfectly cuts through the pork's smokiness for a full bodied flavour experience.

Coconut macaroon with lime & pandan (p.54)

A unique spin on the classic French sweet. These little bundles of exotic coconut and almond sweetness are coloured a striking green thanks to the addition of pandan. Breakfast Tea's strong malty notes.





Green Tea Jasmine

Made from exceptional long leaf Chinese green tea, and delicately scented with real jasmine flowers, our Green Tea with Jasmine has a delicious floral taste and smooth, light finish. Infuse in 80°C water for 2-3 minutes, then serve with:

Marinated salmon with rye bread & dill

(p.48)

Rich, sweet and earthy rye bread, salty cured salmon and fresh dill- a trio of Scandinavian inspired flavours that go exceptionally well with the gentle, floral tones of our Green Tea with Jasmine.

Macarons with matcha filling

(p.64)

These elegant French inspired treats are a bouquet of sweet floral notes and gentle almond flavours that blend delightfully with the lightness of our Green Tea with Jasmine.





Black Tea with Berries

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

Brioche sandwich with smoked duck & red fruit confiture

(p.60)

Served with a subtle note of chutney on a slice of buttery brioche, our duck's intensely savoury flavour partners deliciously against the sweet, sharp, refreshing tang of our Black Tea with Berries.

Red fruit tartelette

(p.30)

Little bites of invigorating fruity acidity and buttery pastry packed with light summery sweetness. Each mouthful is amplified by our black tea's juicy berry flavours and delicate, yet brisk, maltiness.





Camomile

A relaxing and naturally caffeine free infusion of sweet floral flavours. Ideal for helping your guests unwind during their Pure Leaf High Tea experience. Infuse with freshly boiled water for 3 minutes, then serve with:

Vietnamese spring roll with rice noodles & vegetables

(p.36)

Bursting with vibrant Asian flavours, these little mouthfuls are gently enhanced by the delicate floral sweetness of our Camomile infusion.

Sweet potato brownie with ginger (p.34)

The ideal way to offer your guests a guilt-free treat with their tea. Each bite of deep cacao flavours and earthy sweetness pairs perfectly with our camomile's relaxing floral notes.





Black Tea with Vanilla

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

Mini Wagyu burger (p.50)

A bite sized combination of caramelised onions, sweet brioche and rich savoury beef that works in delicious harmony with our black tea's brisk savoury notes and subtle vanilla overtones.

Millionaire's short cake (p.28)

Our black tea's gentle vanilla flavours and earthy tones cut through and compliments each mouthful of sweet condensed milk, salt butter biscuit and deep, decadent cacao. Luxuriously over the top and heady.





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 a floral aroma. Infuse with freshly boiled water for 3 minutes, then serve with:

Poké bowl with shrimps

(p.42)

Sometimes the most unlikely of pairings work best together - like the popular Japanese food, Sushi, with a classic cup of English Earl Grey. A surprisingly delicious mix of punchy umami and delicate floral flavours.

Chai spiced carrot cake (p.52)

Moist, fluffy and bursting with aromatic cardamom and cinnamon flavours, our miniature carrot cakes are a chai enhanced twist on the classic. Topped with creamy lemon icing, it's a perfect match for the bergamot and citrus notes of our Pure Leaf Earl Grey.

Exceptional scones (p.62)

High Tea just isn't High Tea without a scone. And our exceptional scones (served with clotted cream and jam, naturally) go deliciously with our Earl Grey's earthy sweetness.





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:

Freekeh salad with chickpeas & feta

(p.56)

Chewy, nutty and wholesome, with an enlivening touch of mint and salty feta, the middle eastern flavours of our freekeh salad go delightfully with our refreshing Pure Leaf Peppermint Tea.

Date & coconut truffle

(p.32)

Sweet dates give a luxurious twist on an already indulgent treat. Each mouthful is an explosion of decadence that's balanced perfectly by our peppermint tea's freshness.

Chocolate pecan brownie with salted caramel

(p.44)

Another deliciously over the top indulgence for the sweet toothed among your guests. Sweet, salty caramel swirled through moist, rich chocolate brownie - delicious against the vibrancy of our peppermint Tea.





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:

Sourdough bread with cream cheese & smoked salmon (p.38)

Our English Breakfast Tea boasts a bold, strong, aromatic flavour - the perfect contrast for these individual bites of crispy sourdough and smoked salmon.

Italian breadsticks with Parma ham (p.26)

A bold tea needs bold flavoured food, and these spirals of tomato grissini wrapped in cured ham make for an exceptional double act when paired with our English Breakfast Tea's robust brew.

Lemon meringue served in a jar (p.58)

These zesty little pots of vibrant lemon and crisp, sugary meringue are a sweet lover's dream. Their sharpness sensationally cuts through our English Breakfast Tea's strong malty notes.



Italian breadsticks with Parma ham

Servings: 10

Allergens: Gluten, Sesame seeds,
Mustard

Ingredients

- 500g all-purpose flour
- 2 tbsp corn flour
- 2 tsp salt
- 7g dried yeast
- 275g luke warm water
- 1 tbsp honey
- 3 tbsp extra virgin olive oil
- Sesame seeds
- 10 slices of Parma ham
- Hellmann's Sundried Tomato Sandwich Sauce

Preparation

- 1 Put all ingredients, except sesame seeds, in a stand mixer with a dough hook
- 2 Knead for 10 minutes
- 3 Cover the bowl with towel and let it rest for 10 minutes
- 4 Knead the dough for another 10 minutes. Rest again for 10 minutes
Roll the dough into a rectangle and let it rest for a couple of minutes
- 5 Cut the dough lengthwise into strips, stretch and roll them into nicely shaped breadsticks - repeat until dough is finished
- 6 Place the strips on a lined baking tin
- 7 Brush the sticks with a beaten egg and sprinkle with sesame seeds
- 8 Bake in an oven pre-heated to 175°C and bake for 15-20 minutes, or until golden brown and crispy on the inside
- 9 Cool down and squeeze some of the Hellmann's Sundried Tomato Sandwich Sauce on the stick and roll a slice of ham around the breadstick
- 10 You can keep the rest of the breadsticks and use another time



Millionaire's short cake

Servings: 30-40 Allergens: Gluten, Milk

Ingredients

- 280g all-purpose flour
- 30g Knorr corn starch
- 225g butter
- 120g caster sugar
- Pinch of salt

Caramel layer:

- 200g butter
- 200g light brown caster sugar
- 600g condensed milk

Chocolate topping:

- 125g dark chocolate
- 100g milk chocolate
- 20g vegetable oil

Preparation

- 1 Mix flour, salt, corn starch, sugar and butter in a stand mixer and turn it into a crumbly dough
- 2 Line a deep baking tray (20x30cm) with baking paper and gently press the dough into the tray
- 3 Bake until golden brown, 30-35 minutes in a pre-heated oven at 160°C
- 4 Cool down
- 5 For the caramel filling, melt the butter with caster sugar on a low heat
- 6 Add condensed milk and slowly bring to a boil. Cook for 4-5 minutes on low heat and constantly stirring with a spatula or whisk
- 7 Pour the mixture on top of the baked dough and spread out evenly
- 8 Cool down for one hour
- 9 For the chocolate topping, melt chocolate and oil and pour on top of the caramel layer
- 10 Cool down in the fridge before cutting



Red fruit tartelette

Servings: 10

Allergens: Gluten, Milk, Egg

Ingredients

Dough:

- 125g butter
- 65g white caster sugar
- 25g egg
- 190g all-purpose flour

Filling:

- 500ml milk
- 100g white caster sugar
- 25g cornstarch
- 20g flour
- 40g egg yolk
- 1 vanilla pod

Topping:

- Strawberries, raspberries, blackberries, blueberries

Preparation

- 1 To make the dough, quickly mix the butter and sugar together, then add egg and flour
- 2 Place the dough in the fridge for at least one hour
- 3 Roll out the dough and place it in the desired moulds. Bake in the oven at 170°C until golden brown
- 4 To make the pastry cream filling, mix half the sugar with flour, starch, egg yolk and 100ml of milk. Mix until smooth. Bring the rest of the milk and the vanilla pod to a boil. Slowly pour the milk onto the starch mixture and put it back into the cooking pot. To thicken, slowly bring the cream to the boil. Take off the heat. Remove the vanilla pod. Cool down the cream before using
- 5 Fill the tartelettes with pastry cream and decorate on top with the fruits



Date & coconut truffle

Servings: 20-25 Allergens: Nuts

Ingredients

- 90g roasted almonds
- 15 pcs pitted Medjool dates
- 30g shredded coconut
- 2 tbsp unsweetened cocoa
- 1 tbsp coconut oil
- Pinch of salt
- 100g pure dark chocolate

Preparation

- 1 Finely ground the almonds in a food processor
- 2 Add dates and process until finely ground
- 3 Add the coconut, cocoa and oil, then mix until combined
- 4 Take some of the mixture and roll into round balls.
Place them on a tray lined with plastic foil
- 5 Refrigerate for at least one hour
- 6 Melt the chocolate and coat the truffles with the chocolate.
Put the truffles back on the tray and refrigerate



Sweet potato brownie with ginger

Servings: 25-30 Allergens: Nuts, Milk

Ingredients

- 1000g sweet potatoes
- 325g pitted Medjool dates
- 125g hazelnut flour
- 80g dark cocoa powder
- 80g buckwheat flour
- 2 tsp ground cinnamon
- 2 tsp ground ginger
- 1 tbsp vanilla extract
- Pinch of salt

Topping:

- 100g dark chocolate
- 100g milk chocolate
- 30g maple syrup
- 1 tbsp cocoa powder
- 75g milk
- 80g pecan nuts, roughly chopped

Preparation

- 1 With the skin still on them, cut the sweet potatoes into large pieces. Pre-heat the oven to 175°C and bake for 20-25 minutes, or until soft. Then cool down before using
- 2 Mix together the hazelnut flour, buckwheat flour, cocoa, cinnamon, ginger and salt
- 3 Put the dates and vanilla into a stand mixer and mix until smooth
- 4 Take the skin off the sweet potatoes and put them in the stand mixer to make the mixture smooth
- 5 Mix with the flour mixture into a smooth dough
- 6 Put the dough into a lined baking tin. Bake in a pre-heated oven at 175°C for 25-30 minutes. You can check with a skewer. If it comes out clean then it is ready
- 7 Cool down
- 8 For the topping, melt the chocolates. Add maple syrup and cocoa powder. Mix in the milk, stir with a whisk and slowly heat until the topping is smooth
- 9 Put the topping on top of the brownie
- 10 Sprinkle the pecan nuts on top and chill the brownie



Vietnamese spring roll with rice noodles & vegetables

Servings: 10

Allergens: Gluten, Soy beans, Sulphites, Sesame seeds

Ingredients

- 10 sheets of Vietnamese rice paper
- 10 small green lettuce leaves
- 10 pcs of spring onion
- 100g cucumber julienne
- 100g carrot julienne
- 100g daikon julienne
- 100g cooked rice noodles
- 30 coriander leaves
- 20 mint leaves
- Hellmann's Sesame Soy vinaigrette

Dipping Sauce:

- Sweet chilli sauce
- Lime juice

Preparation

- 1 For the dipping sauce, mix sweet chilli sauce with lime juice and set aside
- 2 Mix the cooked rice noodles with Hellmann's Sesame Soy vinaigrette
- 3 Soak the rice paper sheets according to the instructions on the package
- 4 Put some of the noodles on the soaked rice paper just below the middle. Add one of the lettuce leaves, one piece of spring onion, together with some cucumber, carrot and daikon. Finish off with three leaves of coriander and two mint leaves
- 5 Fold in the sides and roll the spring roll. Repeat the steps to make more
- 6 Serve the spring rolls with the dipping sauce



Sourdough bread with cream cheese & smoked salmon

Servings: 10

Allergens: Gluten, Milk, Fish

Ingredients

- 10 pcs sourdough bread slices
- 10 spoons Hellmann's Sandwich Delight Cream Cheese
- 20 slices of smoked salmon
- Lettuce
- Pea shoots
- Edible flowers

Preparation

- 1 Spread a spoon of the Hellmann's Sandwich Delight Cream Cheese on each slice of the bread
- 2 Place some lettuce on top of the cream cheese
- 3 Add two slices of smoked salmon on top of the lettuce
- 4 Garnish with pea shoots and sprinkle edible flower leaves on top of the salmon



Steamed bun with hoisin pork & pickled cucumber

Servings: 10

Allergens: Gluten, Egg, Soy beans

Ingredients

- 10 small steamed buns
- 20 pcs little gem lettuce leaves
- 20 pcs pickled cucumber slices
- 10 x 40g cooked pork belly slices
- Hoisin sauce
- Hellmann's mayonnaise
- Coriander leaves

Preparation

- 1 Cut the buns with a knife and steam them for five minutes
- 2 Put the slices of pork belly on a baking tray and spread hoisin sauce on each of the slices
- 3 Bake the slices in the oven for 8 minutes at 180°C
- 4 Place mayonnaise on each side of the bun
- 5 Put lettuce, pickled cucumber and pork on the bun
- 6 Garnish with coriander leaves
- 7 Put a skewer into the bun to hold everything together



Poké bowl with shrimps

Servings: 10

Allergens: Crustaceans, Egg,
Soy beans

Ingredients

- 300g sushi rice, cooked and seasoned
- 15 pcs of black tiger shrimps
- 100g fresh soy beans
- 150g cucumber cubes
- 5 pcs radish, sliced
- 3 pcs spring onion, finely chopped
- Hellmann's Citrus vinaigrette
- Hellmann's mayonnaise
- Prawn cracker
- Furikake

Preparation

- 1 Clean the shrimp and pan fry with oil, cool down and cut in half
- 2 Marinate the shrimps with citrus vinaigrette
- 3 Divide the rice over ten small bowls or jars
- 4 Place all the ingredients on top of the rice
- 5 Add small dots of mayonnaise on top and sprinkle with furikake
- 6 Garnish with a prawn or rice cracker



Chocolate pecan brownie with salted caramel

Servings: 20

Allergens: Gluten, Milk, Nuts, Egg

Ingredients

- 200g butter
- 200g butter
- 150g dark chocolate 70%
- 50g milk chocolate
- 200g light brown caster sugar
- 4 eggs
- 125g flour
- 50g pecan nuts chopped
- 50g cocoa powder
- 400g salted caramel
- 1 tsp Maldon sea salt flakes

Preparation

- 1 Melt butter and chocolates
- 2 Take 175g of salted caramel and loosen it with a whisk
- 3 Put the rest of the salted caramel, sugar and eggs in a stand mixer and whisk for a couple of minutes
- 5 Add the melted chocolates to this mixture and stir
- 6 Mix flour and cocoa powder together and gently mix them into the chocolate batter with a spatula, add pecan nuts
- 7 Poor half of the brownie batter into a baking tin that is lined with baking paper
- 8 Put half of the salted caramel on the first layer of brownie
- 9 Then put the rest of the brownie batter on top
- 10 Top with the rest of the caramel, take a skewer to make a nice pattern on top
- 11 Sprinkle some maldon salt flakes on top
- 12 Bake in pre-heated oven for 20-25 minutes at 170°C
- 13 Cool down before cutting



Quinoa & kale mini bites

Servings: 10-12 Allergens: Egg, Nuts, Milk

Ingredients

- 200g cooked red quinoa
- 60g kale
- 4 eggs
- ½ shallot
- 1 tsp Knorr Primerba garlic
- 100g ground almonds
- 90g feta or goat cheese
- 1 big ready-to-eat avocado
- Garden cress
- Lime
- Salt/pepper

Preparation

- 1 Line a muffin tray with paper cases and grease with oil
- 2 Finely chop the shallot and kale
- 3 Beat the eggs in a large bowl, add quinoa, ground almonds, kale, shallot and garlic. Mix well and crumble in the feta
- 4 Season with salt and pepper
- 5 Divide the mixture over the cases and bake in a pre-heated oven for 20 minutes at 175°C, or until golden brown
- 6 Cool down the quinoa bites
- 7 Clean and roughly mash the avocado
- 8 Season with salt, pepper and lime juice
- 9 Put some of this mixture on top of the quinoa bite and garnish with garden cress



Marinated salmon with rye bread & dill

Servings: 10

Allergens: Gluten, Fish, Milk

Ingredients

- 10 slices of rye bread
- 10 slices of marinated salmon
- Hellmann's Sandwich Delight Naturel
- 20g fresh dill

Preparation

- 1 Finely chop the fresh dill
- 2 Mix dill and Hellmann's Sandwich Delight Naturel together
- 3 Spread this mixture on the rye bread and put the salmon on top
- 4 Make sandwiches and cut them in half



Mini Wagyu burger

Servings: 10

Allergens: Gluten, Milk, Eggs

Ingredients

- 10 small brioche buns
- 10 x 60g mini wagyu burgers
- 10 pcs green lettuce
- 1 sliced red onion, pan fried
- 10 tomato slices
- 10 pickled gherkin slices
- Hellmann's mayonnaise

Preparation

- 1 Bake the buns, slice them in half and grill
- 2 Barbecue or grill the burgers until cooked to your liking
- 3 Put some Hellmann's mayonnaise on both sides of the burger
- 4 Dress with lettuce, tomato and gherkin and put the burger on top
- 5 Finish off with some red onion
- 6 Put a skewer in and serve



Chai spiced carrot cake

Servings: 20-25 Allergens: Gluten, Milk, Nuts, Eggs

Ingredients

- 4 eggs
- 295ml vegetable oil
- 400g light brown caster sugar
- 1 tbsp vanilla extract
- 250g self-raising flour
- 1 tsp baking powder
- 1 tsp ground cinnamon
- 2 tsp ground cardamom
- Pinch of ground cloves
- Pinch of ground anise
- Pinch of ground nutmeg
- 1 Pure Leaf Black Tea with Vanilla teabag
- 3g salt
- 330g finely grated carrot
- 1 grated lemon zest
- 1 grated orange zest
- 120g pecan nuts, chopped

Frosting:

- 200g cream cheese
- 50g butter, softened
- Juice of ½ lemon
- 75g icing sugar

Preparation

- 1 Add eggs, oil, sugar and vanilla in a stand mixer and whip for five minutes on high speed
- 3 Mix flour, baking powder, spices, tea and salt together. Gently mix this with the egg mixture
- 4 Stir in the grated carrot, lemon and orange zest. Add pecan nuts
- 5 Put the mixture in a desired mould and bake in a pre-heated oven at 175°C. Baking time depends on the mould
- 6 Cool down the cakes
- 7 Make the frosting by mixing all of the ingredients together until smooth. Put the mixture in a piping bag and pipe it onto the cakes



Coconut macaroon with lime and pandan

Servings: 20-25 Allergens: Egg, Milk

Ingredients

- 500g sugar
- 500g shredded coconut
- 5 eggs
- 100g butter
- 1 lime zest
- 1 tsp pandan extract

Preparation

- 1 Mix sugar and shredded coconut
- 2 Add five eggs and mix
- 3 Melt butter and add to the mixture
- 4 Add lime zest and the pandan extract
- 5 Put in the fridge for one hour, then remove and form balls
- 6 Bake in a pre-heated oven at 175°C for 10-15 minutes or until golden brown



Freekeh salad with chickpeas & feta

Servings: 10-12 Allergens: Gluten, Milk

Ingredients

- 400g cooked green wheat freekeh
- 100g cooked chickpeas
- 2 tomatoes
- 1 small green apple
- ½ cucumber
- 1 red paprika
- ½ zucchini
- 1 small red onion
- 20 small vine tomatoes
- 150g feta cheese
- 1 tbsp salted preserved lemon peel, finely chopped
- Juice of ½ lemon
- 20g parsley, finely chopped
- 20g mint leaves, chopped
- Olive oil
- Salt/pepper

Preparation

- 1 Slice the tomatoes, apple and cucumber into small cubes
- 2 Grill the red pepper and zucchini and slice into small cubes
- 3 Chop the red onion finely
- 4 Place the tomatoes onto a baking tray. Sprinkle with some olive oil, sea salt and pepper and bake in the oven for 15 minutes at 100°C
- 5 Mix the freekeh, chickpeas and vegetables together. Add lemon juice, olive oil, salt and pepper, lemon peel and herbs
- 6 Add the feta cheese and put the salad in bowls or glasses
- 7 Garnish with the vine tomatoes



Lemon meringue served in a jar

Servings: 10-15 Allergens: Gluten, Milk, Egg

Ingredients

Lemon curd:

- 150g lemon juice
- 170g melted butter
- 240g sugar
- 7 eggs

Crumble:

- 75g butter
- 115g white caster sugar
- 120g all-purpose flour
- Pinch of salt

Meringue:

- 100g pasteurised egg whites
- 180g sugar
- 80g water
- 1 grated lemon zest

Preparation

- 1 For the lemon curd, mix all of the ingredients together in a cooking pot. Whisk the mixture until it boils. Remove the pot from the heat and pour the curd into a tray. Cool down before using
- 2 Make the crumble by mixing butter and sugar quickly. Add flour and salt. Mix until crumbly. Bake in a pre-heated oven at 175°C until golden brown. Cool down before serving
- 3 To make the meringue, boil the sugar and water together. Put the egg whites in a stand mixer with the whisk. Slowly start whisking the egg whites. Measure the temperature. When it reaches 115°C, pour the sugar slowly into the bowl of egg whites while whisking
- 4 Whisk the meringue for five minutes on medium speed. To build the lemon meringue, start with the crumble layer. Then put the curd on top. Finish off with the meringue. You can give the meringue some colour with a kitchen blowtorch



Brioche sandwich with smoked duck & red fruit confiture

Servings: 10

Allergens: Gluten, Milk

Ingredients

- 10 small slices of brioche bread
- 40 slices of smoked duck
- 10 tsp of red fruit confiture
- Hellmann's Sandwich Delight Naturel
- Red chard lettuce

Preparation

- 1 Spread Hellmann's Sandwich Delight Naturel on top of each slice
- 2 Place lettuce leaves on top
- 3 Put four slices of smoked duck on each bread slice
- 4 Spoon some of the confiture on top of the smoked duck
- 5 Garnish with small lettuce leaves



Exceptional scones

Servings: 40-50 Allergens: Gluten, Milk, Egg

Ingredients

- 900g self-raising flour
- 4 tsp baking powder
- Pinch of salt
- 160g butter
- 100g white caster sugar
- 4 eggs
- 500ml milk

Preparation

- 1 Mix flour, salt, sugar and baking powder in a stand mixer
- 2 Add butter and eggs and slowly mix
- 3 Pour in the milk while mixing
- 4 Take the dough out of the mixing bowl and put it in the fridge for at least 1.5hrs
- 5 Sprinkle flour onto the surface and roll the dough until it becomes 2cm thick
- 6 Cut out the scones with a round cutter or knife
- 7 Put the scones on a baking tray and brush them with a beaten egg
- 8 Bake the scones in a pre-heated oven at 165°C for 10-15 minutes or until golden brown on the top
- 9 Serve the scones with clotted cream and strawberry jam



Macarons with matcha filling

Servings: 50

Allergens: Gluten, Milk, Egg, Nuts

Ingredients

Macarons:

- 250g icing sugar
- 250g almond flour
- 85g water
- 7.5g egg white powder
- Green food colouring paste

Meringue:

- 250g sugar
- 110g water
- 85g water
- 7.5g egg white powder

Filling:

- 500g milk
- 100g white caster sugar
- 25g corn starch
- 20g flour
- 40g egg yolk
- Matcha powder

Preparation

- 1 For the macarons, mix icing sugar and almond flour together. Stir together 7.5g of egg white powder and 85g of water and dissolve. Mix with icing sugar and almond flour to make a smooth paste. Add green food colouring.
- 2 Prepare the meringue by boiling sugar and water. Stir together 7.5g of egg white powder and 85g of water and dissolve. Put the egg white in a stand mixer and start whisking. When the sugar reaches 118°C and boils then add the syrup slowly into the egg white while whisking. Whisk the meringue for five minutes at medium speed. Add the meringue to the almond paste and gently mix with a spatula
- 3 Put the mixture in a piping bag. Line a tray with baking paper and pipe small dots of the mixture onto the paper. Dry the macarons for 25 minutes before baking. Pre-heat the oven to 155°C and bake for 10-12 minutes with the fan on low
- 3 To make the matcha cream filling, mix half of the sugar with the flour, starch, egg yolk and 100g of milk. Mix until smooth. Bring the rest of milk to the boil. Slowly pour the milk onto the starch mixture and then put it back into the cooking pot. To thicken, slowly bring the cream to a boil. Add matcha powder and cool down the cream
- 4 Take two macarons. Pipe Matcha cream on to one macaron, then gently press the other macaron on top of it
- 5 Depending on the size you make them, this recipe will make around 100 macarons. You can store macarons in the freezer



The Chefs

“The colourful and rich variances of Pure Leaf help chefs to create unexpected flavour bridges between ingredients”

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

“Tea is the new wine and really on trend. High Tea is no longer just the traditional scones and sandwiches, but a way to surprise your guests with bold food and tea pairings”

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



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.



Peppermint

—
Relaxing &
Refreshing
Infusion
(Caffeine Free)

**Black Tea
with Vanilla**

—
Kenya black
tea with
Madagascar
vanilla beans

**Gunpowder
Green Tea**

—
Delicate,
Slightly Smoky
Green Tea
from Indonesia

Earl Grey

—
Ceylon Black Tea
with zesty, citrus notes

**English
Breakfast**

—
Well-balanced
Bold Black Tea

**Green Tea
with Jasmine**

—
Chinese Green
tea with a light,
floral finish

**Black Tea
with Berries**

—
Kenya Black
Tea with
luscious blend
of real berries

Camomile

—
Sweet & Calming
Infusions
(Caffeine Free)

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