



TEALEAVES

# POACHED SATURN PEACH WITH MOROCCAN MINT TEA GELÉE

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YIELDS 6

## INGREDIENTS FOR SYRUP

- 1 BOTTLE RED WINE
- 100 G SUGAR
- ½ TSP RAS AL HANOUT SPICES
- 1 TBSP BLACK PEPPERCORNS
- 2 TEABAGS TEALEAVES HEALTH & WELL-BEING GREEN (MASTER BLEND NO.2213)
- 6 SATURN PEACHES

## INGREDIENTS FOR MOROCCAN MINT TEA GELÉE

- 1 L WATER
- 100 G SUGAR
- 1 TSP AGAR AGAR
- 3 TEABAGS TEALEAVES PEPPERMINT LEAVES (MASTER BLEND NO.2218)

## STEPS

1. Make a syrup with red wine, sugar, black peppercorns, spices and steep the Health and Well-Being Green teabags in mixture.
2. Let the peaches poach in this liquid for 15 minutes. Allow peaches to cool down in liquid. When cold, peel the skin of the peaches and remove the stones.
3. Boil water with sugar and Agar agar.
4. Steep Peppermint teabags in this hot water mix.
5. Allow to cool to a Gelée.
6. Serve the peach with a little syrup. Add a dollop of the mint tea gelée. Top off with a fresh mint leaf.