

Cherry and Dilmah Cinnamon, Turmeric, Ginger and Nutmeg soup



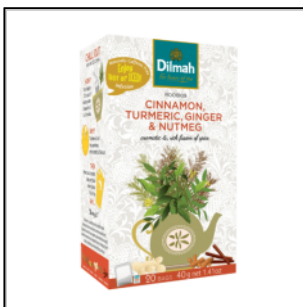
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Peter Kuruvita

- Sub Category Name
Food
Soups
- Recipe Source Name
Tea infused
- Festivities Name
Autumn
Winter

Used Teas



Rooibos Cinnamon,
Turmeric, Ginger &
Nutmeg

Ingredients

Dilmah Cinnamon, Turmeric, Ginger and Nutmeg

- 5 cups stemmed and pitted cherries
- 150g cherry puree
- 2 cups water
- 2 cups medium-dry Riesling



- 1/4 cup granulated sugar
- 0.5 teaspoon xanthan gum to emulsify
- 1 teaspoon grated orange zest
- 2 tablespoons orange juice
- 1 teaspoon lemon juice
- 6 Dilmah Cinnamon, Turmeric, Ginger, and Nutmeg tea bags
- 2 tablespoons Kitul palm treacle
- Sour cream, for garnish

Methods and Directions

Dilmah Cinnamon, Turmeric, Ginger and Nutmeg

- Place 3 cups cherries in a medium pot; add tea bags, water, cherry puree, sugar and Riesling. Simmer over low heat until cherries are soft, about 15 minutes.
- Transfer mixture to a blender or food processor and pulse until puréed, adding xanthan gum to emulsify to the required consistence. Bring back to a pot.
- Add orange zest, orange juice, lemon juice and remaining 2 cups cherries. Then add palm treacle. Stir to combine. Let it simmer for a few extra minutes. then transfer to a glass bowl, cover and refrigerate until cold.
- Ladle into bowls. If desired garnish with a dollop of sour cream and a sprinkling of Dilmah cinnamon, turmeric, ginger and nutmeg tea
- Serve as a first course or a lightly sweet dessert.