



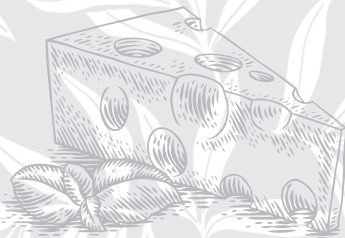
Gourmet Green Tea Natural

Tea tasting notes

Gently steamed Ceylon green tea with a mild astringency and sweet finish.

Goes well with...

Green salads, shellfish, sushi, crème brûlée.



Gourmet Green Tea Natural recipe

Endive potato gratin (vegetarian)

6 large heads of Belgian endive, trimmed and halved / 2 potatoes, cooked and sliced / 6 tbs butter / ⅓ cup all-purpose flour / 1 ½ cups low-fat milk / 1 ½ cups vegetarian broth / 1 ¼ cups grated gruyere or Swiss cheese, divided / ⅓ tsp ground nutmeg / 8 slices meatless ham (optional)

Bring a large stockpot of salted water to a boil. Add the endive halves and boil for 15 minutes. Drain, then set on a paper towel-lined baking sheet to cool and continue draining.

Preheat the oven to 180°C. Coat a large baking dish with a little butter.

Melt the butter in a medium saucepan over a medium heat. Whisk in the flour and cook 1 minute, whisking constantly. Whisk in the milk and broth, and cook over a medium heat for 3 to 5 minutes, or until the sauce is thickened, whisking constantly. Stir in ¼ cup of grated cheese and nutmeg, and season with salt and pepper if desired.

Wrap each endive half in 1 halved meatless ham slice (if you're adding it), and place in the baking dishes. Interspace with potato slices. Pour the sauce over the wrapped endives and potatoes. Sprinkle each dish with ½ cup grated cheese.

Bake the gratin for 45 minutes to 1 hour, or until bubbly and deep golden brown on top. Let stand for 10 minutes before serving.