



Emirates Signature Tea

Tea tasting notes

A uniquely Emirates experience displaying rose and almond aromas, balanced by spicy ginger with a sprinkling of marigold and safflower.

Goes well with...

Savoury dishes with nuts or leafy vegetables. Desserts with chocolate, caramel or light cake.



The Emirates signature tea recipe Persian stuffed dumpling squash with rose petals

6 sweet dumpling squash (or substitute acorn squash, or bell peppers) / ½ cup olive oil / salt and freshly ground black pepper / 1 large yellow onion, diced / 2 cloves garlic, minced / 1 cup cooked barley / 1 cup walnuts, finely chopped / ½ cup dried, pitted cherries, coarsely chopped / ¼ cup dried apricots, minced / ¼ cup dried cranberries / 3tbs dried rose petals, plus more for garnish / ¾ cup freshly squeezed orange juice / 1tsp saffron dissolved in 2 tablespoons hot water

Preheat the oven to 220°C. Heat a skillet over medium heat and add 4 tablespoons of the olive oil. Sauté the onion until lightly browned. Add the garlic, barley, walnuts, cherries, apricots, cranberries and rose petals. Stir well and continue cooking for 5 minutes. Season.

Slice off the top of each squash. Scoop out the seeds and place the squash in an oiled baking dish that has a lid. Rub squash inside and out with olive oil until well coated, and season with salt and pepper.

Fill each squash with stuffing and replace the tops. Whisk together the orange juice, saffron water, and the remaining oil and pour over the squash. Cover with a dish lid and bake for 25-35 mins. Baste occasionally with the juice. Uncover, baste, and bake until the squash is golden and tender.

To serve, transfer the squash to a platter and pour the liquid from the baking dish on top. Garnish with rose petals.