

JANUARY 11

CHANTAL
Est. 1971
CRAFTED KITCHENWARE

Orchard Veil

WHITE PEONY TEA WITH FRESH PEAR

*Cool and decadent with
a hint of mystery.*

INGREDIENTS:

- 1 white peony tea bag or 1 tsp loose leaf white peony tea
- 1 cup (240 ml) water, just below boiling (175–185°F / 80–85°C)
- Thin slices of fresh pear (Bosc or Bartlett recommended)

INSTRUCTIONS:

Steep white peony tea in hot water for 3–4 minutes. Strain if using loose leaf. Serve with pear slices on the side or gently placed in the cup.

PAIR WITH:

Pear and brie crostini for a savory-sweet bite —or— light almond cake for a tender, nutty finish.