To create this recipe, Executive Chef Tony Tong combined two local ingredients that can be often said to represent parts of Chinese culture: white tea and pine leaf. By using molecular gastronomy, Tony fully integrated the ingredients with Chinese characteristics and DoubleTree Cookies to express the recipe’s combination of Chinese and western cultures.

**INGREDIENTS**

**PINE LEAF KOMBUCHA**
- White tea
- Sugar 1/2 c
- Water 4 1/4 c
- SCOBY (SYMBIOTIC CULTURE OF BACTERIA & YEAST) 200 g
- Pine leaf 1 TBSP

**FOIE GRAS MOUSSE**
- Doubletree Cookie (crumbled)
- Goose liver
- Egg
- Red wine
- Brandy
- Salt
- Shallot (chopped)
- Thyme
- Butter

**KOMBUCHA GLASS PAPER**
- Kombucha
- White wine
- Elastic

**PROCESS**

**PINE LEAF KOMBUCHA:** Heat sugar in water until boiling, remove from heat and soak in white tea for 10 minutes. Once temperature drops to 68ºF, pour it into a glass bottle, add Pine leaf and SCOBY. Cover the glass bottle mouth with gauze, store it at room temperature of 68-86ºF for 20 days, and pour 7 Tbsp. into a small glass bottle after natural fermentation is completed.

**FOIE GRAS MOUSSE:** Remove the foie gras tendons, add eggs and salt; soak for 3 hours. Put dried shallots, red wine, brandy and Thyme in a pan and dry with high heat. Heat butter to 200ºF. To combine above three steps, add foie gras mixture, dried shallots mixture and heated butter into blender. Pour into spherical mold and once cooled to 40ºF, remove from mold and wrap with DoubleTree Cookie crumbs.

**KOMBUCHA GLASS PAPER:** Mix the listed ingredients and heat them on the stove to 185ºF. Pour onto flat plate and cool to 40ºF. Combine all elements and serve.


doubletree by hilton hotel shiyan

Recipe Creator: Tony Tong, Executive Chef