



RECIPES

SAUCE

Chef: Eric Fenster of Back to Earth

NUMI®
ORGANIC TEA

Numi Indian Night Cashew Cream

Ingredients:

- 8 bags Numi Fair Trade Certified Indian Night Tea
- 3 cups boiling water
- ¼ c agave syrup
- 2 red onions, medium dice
- 1T sunflower oil
- 1T minced garlic
- 1T sugar
- 1 cup cashew
- ¼ cup tangerine juice
- 2T champagne vinegar
- 1T black pepper
- Sunflower oil
- Salt to taste

Preparation:

Steep tea in boiling water for 3 minutes

Sauté onions with salt in oil till soft, add garlic and sugar

Pour tea into sauté pan with remaining ingredients & sauté for 3 minutes

Add all ingredients to blender with oil to emulsify

Blend until smooth

Adjust seasoning

Use this delicious creamy sauce for crepes, phyllo dishes, tarts, roasted squash...