



Chef Cynthia Gold

“Any combination of fruits will work in this sangria. Try equal parts thinly sliced oranges apples, pears, plums, and peaches – or whatever combination you have handy.”

Chef Cynthia Gold, Tea Sommelier at The Boston Park Plaza Hotel & Towers, discovered her passion for tea after enlightening excursions into the tea fields of Asia. Ms. Gold was one of the first chefs practicing “culinary tea” in the United States, and her recipes have appeared in numerous publications. A recognized authority, she has taught classes on how to cook with tea and tea pairing both nationally and internationally.



Ingredients

2 cups thinly sliced fruit (any combination of oranges, apples, pears, plums, and peaches)

1 cup brandy, plus more as needed

¼ cup loose-leaf jasmine tea leaves

6 cups steaming water (175 degrees F)

1 (750 ml) bottle Riesling, chilled

1 tbsp simple syrup

Instructions

1. Place the sliced fruit in a nonreactive container and completely cover with the brandy. Let sit for at least 20 minutes, or ideally overnight.
2. Place the tea leaves in a large pitcher, Add the steaming water and steep, covered, for 2 minutes. Strain, discarding the leaves and returning the tea liquid to the container, and let cool completely. Add the chilled Riesling, brandied fruit, and simple syrup. Taste and add additional simple syrup and the brandy from the macerated fruit to taste.
3. Serve over ice garnished with an orange slice.

