

Chef Alan Wong Presents: Tea Hawai`i & Company

Hai Kou Veloute Soup

Named after my grandmother Nai Nai. Recipe by Eva Lee, Tea Hawaii & Company

- 2 acorn squash
- 2 yukon gold potatoes
- 1/2 maui onion
- 1 cup rice milk
- 8 oz sour cream
- 4 heaping tablespoons whole ohelo berries
- 1/4 cup finely chopped fresh tea leaves
- 4 fresh tea sprigs
- 1/2 teaspoon powdered ginger
- dash alae salt
- Pinch of cayenne pepper

Store fresh tea sprigs in refrigerator. • Stir finely chopped fresh tea leaves, whole ohelo berries and sour cream, together. • Chill in refrigerator. • Skin and chop up squash, potatoes, onion and cover in water bring to boil. • Turn to low heat add rice milk, powdered ginger, alae salt and cayenne pepper and simmer for one hour. • After simmered blend into puree. • Just before serving dress with heaping tablespoon of the finely chopped tea leaves, whole ohelo berries and sour cream mix. Top with fresh tea sprig. • Serves 4