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**PRE-ORDER
NOW!**

Scones are a time-honored accompaniment for tea, and this compilation of the best scone recipes from the pages of *Tea Time* magazine is a comprehensive guide to the perfect pairing. In this book, you will find delicious scones of all shapes and flavors to suit whatever you may fancy for teatime—from classic, sweet, and savory, to allergy-friendly and health-conscious varieties—along with a plethora of sumptuous spreads to serve alongside the beloved bakes.



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VOLUME 30 NUMBER 4





THE Cozy CORNER

TEA PAIRING

Polon des Thés
The du Louvre
(Courtyard Tea)
polondesthes.com

French Crêpes Suzette

Makes approximately 8

A beautiful French crêpe can be filled with almost anything, but author Colleen Cambridge, who shares this favorite recipe, thinks the classic is à la Suzette, meaning it is filled or drizzled with a bit of citrus syrup or a thinned-out marmalade. When making crêpes, it's important to make certain the batter is not too thin and not too thick. She strongly suggests allowing the batter to sit for at least 30 minutes before using it.

3½ tablespoons unsalted butter, plus more for cooking

¾ cup all-purpose flour

1 tablespoon granulated sugar

¼ teaspoon fine sea salt

1 large egg

1 large egg yolk

1½ cups whole milk or heavy whipping cream

½ cup orange marmalade

8 teaspoons brandy* or to taste (optional)

Garnish: confectioners' sugar, fresh orange slices, and fresh mint

• In an 8-inch skillet, warm 3½ tablespoons butter over low heat. When butter is almost completely melted, turn off heat, and let butter cool slightly.

• In a large bowl, sift together flour, granulated sugar, and salt. Make a well in the center of flour mixture. To the well, add egg and egg yolk, whisking to combine. Whisk in milk or cream, a little at a time, until incorporated. Gently whisk in melted butter. Not required, but highly recommended, let the batter sit for at least 30 minutes. It should be the consistency of thick cream. (If batter is too thin, add more flour. If it's too thick, add more milk or cream.)

• Meanwhile, in a small saucepan, heat together marmalade and brandy, if using, over low heat until mixture is slightly runny. Keep warm.

• In skillet, melt a small pat of butter over medium heat. Working quickly, pour ¼ cup batter into skillet, tilting skillet to spread batter evenly, completely covering bottom of skillet. (The batter should not be so thin that you can see through it.) Cook for 1 minute or so, checking beneath the crêpe to see when it starts to show light golden patches and is easily lifted. Carefully flip it over and let cook on the other side. (It will take less time than the first side, and it won't turn golden brown all over. Be careful not to overcook it!) Transfer crêpe to a plate. Repeat process with remaining batter, adding butter to the skillet as needed between each crêpe.

• To serve, fold each crêpe into quarters and drizzle with warm marmalade mixture.

• Garnish crêpes with a dusting of confectioners' sugar and with orange slices and mint, if desired. Serve immediately.

*Brandy and Cognac: If brandy isn't available, substitute an orange liqueur such as Cointreau, or omit.

ABOUT THE BOOK

Set in the City of Light and starring Julia Child's (fictional) best friend, confidante, and fellow American Tabitha Knight, this magnificent new historical mystery series from the acclaimed author of Murder at Malverton Hall combines a fresh perspective on the iconic chef's years in post-WWII Paris with a delicious mystery and a unique culinary twist.

ABOUT THE AUTHOR Colleen Cambridge is the *New York Times* and *USA Today* bestselling author of the *American in Paris* Mysteries and the *Phylida Bright* Mysteries, the first of which, *Murder at Malverton Hall*, was an Indie Best Pick and Agatha Award finalist. She lives in the Midwest and can be found online at ColleenCambridge.com.

For more cozy mysteries, visit KilmingtonCovers.com

treasured teapot

Teatime in Bloom

The wonderfully vivacious Saxon Flower teapot by Royal Copenhagen adds beautiful color and essential cheer to afternoon tea in the summer.

Since 1775, Royal Copenhagen has supplied the world with gorgeous teawares, like this exquisitely gilded Saxon Flower teapot bedecked with colorful blossoms. The company was founded by Danish Queen Julienne Marie, the widow of King Frederik V, who believed that it was imperative to secure the country's economic prosperity through manufacturing domestic products. The brand is famous for blue-and-white china but also produces lesser-known treasures like this extraordinary pattern.



Text by Katherine Ellis
Photography by John O'Meara
Styling by Courtney Skidford

Serene Setting

The bright floral designs on the Savon Flower teapot and sugar and creamer set with tray, along with the coordinating petite flowers on the Havend Kimberly dinner plate, pair marvelously with the understated elegance of Havend's Princess Victoria Blue teacup and saucer set and salad plate. Select complementary pale-blue linens, like Charlotte place mats and napkins from Katherine Young Havens, to wonderfully accompany gleaming Gorham Silver King Edward flatware.

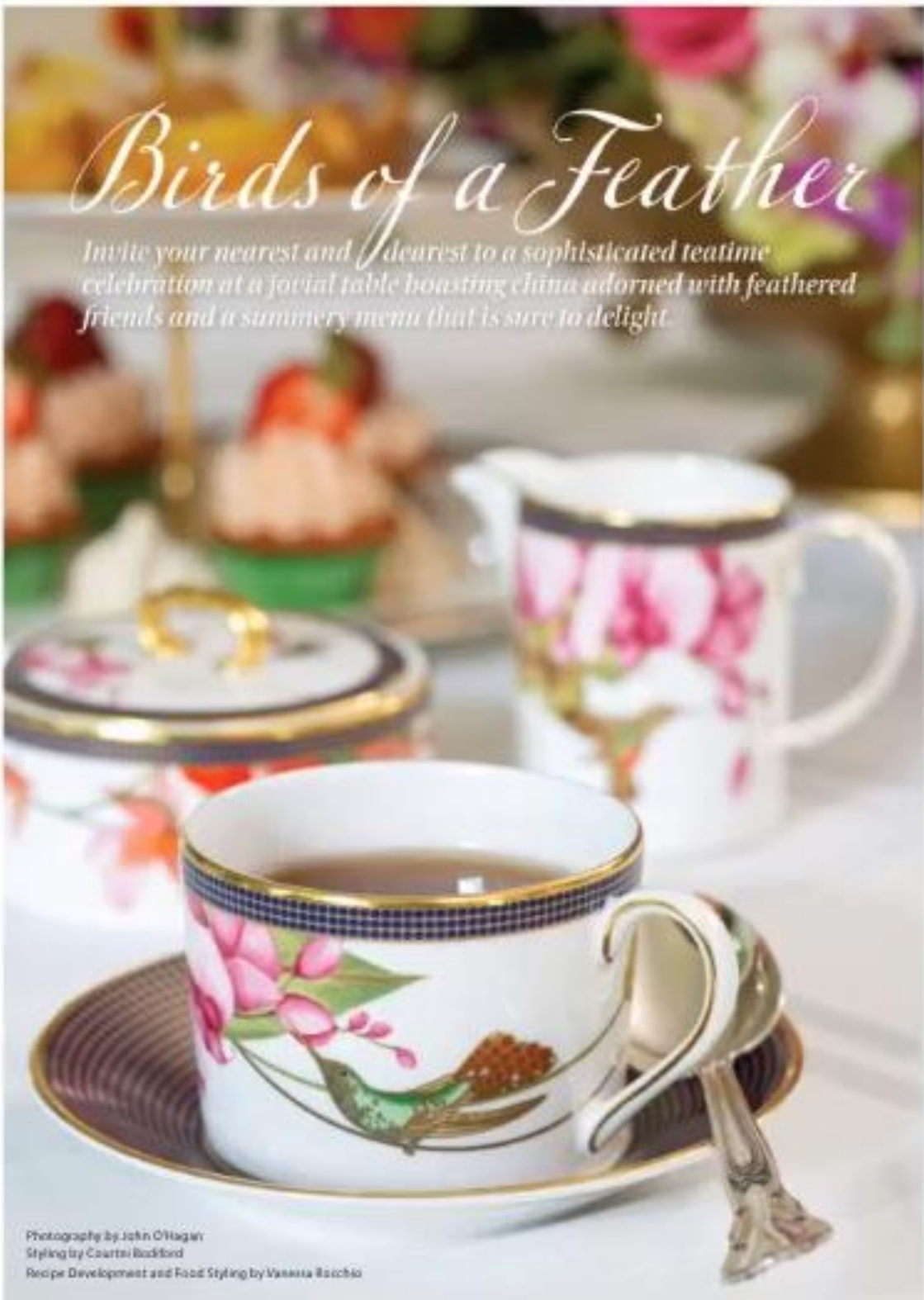


Jubilant Color



Floral pieces—like a vibrant Saxon Flower teapot, teacup and saucer set, sugar bowl, and dinner plate, alongside the dainty Moxie decorating Royal Albert's Rose Cornetti salad plate—integrate flawlessly with the stunning hue that borders Anna Weatherley's Anna Palette Purple Orchid dinner plate. The ornate detail on Gorham Silver's Buttercup flatware incorporates lovely shine, while lavender napkins and a white eyelid tablecloth add feminine touches to the tablescape.





Birds of a Feather

Invite your nearest and dearest to a sophisticated teatime celebration at a jovial table boasting china adorned with feathered friends and a summery menu that is sure to delight.

Photography by John O'Hagan
Styling by Courtney Rodford
Recipe Development and Food Styling by Vanessa Raschid



"All I want is a peaceful place where
flowers can bloom, birds can sing,
and the mind can fly with joy."

THE TROPICAL MEDITERRANEAN



TEA sommelier

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SCONE COURSE:

Coconut Black Tea

SAVORIES COURSE:

Chris O'Sherry Tea

SWEETS COURSE:

Citrus Paradise Tea

Citrus, Pineapple & Coconut Scones

Makes approximately 12

Plump scones, flavored by pineapple,
shredded coconut, and fresh lemon
and orange zests, make the perfect
accompaniment to a cup of tea. Serve
these tropical inspired bakes with
skotted cream and lemon curd for added
deliciousness.

2 cups all-purpose flour
3 tablespoons granulated sugar
2 teaspoons baking powder
2 teaspoons fresh lemon zest
2 teaspoons fresh orange zest
1/2 teaspoon fine sea salt
1/2 cup cold unsalted butter, cubed
1/2 cup crushed pineapple, drained
1/2 cup unsweetened shredded
coconut, toasted and minced
1 cup plus 1 tablespoon cold heavy
whipping cream, divided
1/2 teaspoon vanilla extract

- Preheat oven to 350°. Line a rimmed
baking sheet with parchment paper.
- In a large bowl, whisk together flour,
sugar, baking powder, lemon zest,
orange zest, and salt. Using a pastry
blender or 2 forks, cut in butter until
it resembles coarse crumbs. Stir in
pineapple and coconut.
- In a small bowl, stir together 1 cup
cream and vanilla extract. Add cream
mixture to flour mixture, stirring until
a shaggy dough begins to form. Work-
ing gently, bring mixture together in
bowl with hands until a dough forms.
(If mixture seems dry and won't come
together, add more cream, 1 table-
spoon at a time, until it does. Dough
should be somewhat firm.)
- Turn out dough onto a lightly
floured surface, and knead gently
until smooth by patting dough and



holding it in half 3 to 4 times. Using a
rolling pin, roll out dough to a 1/2-inch
thickness. Using a 2 1/2-inch round
cutter dipped in flour, cut as many
scones as possible from dough with-
out twisting cutter, rerolling scraps as
necessary. Place scones 2 inches apart
on prepared baking sheet.

- Brush tops of scones with remain-
ing 1 tablespoon cream.
- Bake until edges of scones are
golden brown, 20 to 25 minutes.

RECOMMENDED CONDIMENTS
Skotted cream
Lemon curd

Chicken & Artichoke Salad Tea Sandwiches

Makes 16

Tried-and-true chicken salad sandwiches are upgraded for the season with the delicious inclusion of marinated artichokes and fresh dill. Utilizing the meat from a rotisserie chicken for the filling is a time-saver.

½ cup mayonnaise
 1 teaspoon fresh lemon zest
 1 tablespoon fresh lemon juice
 1 teaspoon fresh lime zest
 1 tablespoon fresh lime juice
 ½ teaspoon fine sea salt
 ½ teaspoon ground black pepper
 3 cups chopped rotisserie chicken
 ½ cup chopped marinated artichokes
 1 tablespoon chopped fresh dill
 8 slices wheat bread

- In a small bowl, stir together mayonnaise, lemon zest, lemon juice, lime zest, lime juice, salt, and pepper.
- In a large bowl, stir together chicken, artichokes, and dill. Add mayonnaise mixture to chicken mixture, stirring until chicken is uniformly moist. Cover, and refrigerate until cold, approximately 4 hours.
- Spread chicken salad in an even layer onto 4 bread slices. Cover with remaining bread slices to make 4 whole sandwiches. Using a serrated bread knife in a gentle sawing motion, trim and discard crusts from sandwiches. Cut each sandwich into 4 equal rectangles, creating 16 tea sandwiches. Serve immediately, or cover with damp paper towels, place in a covered container, refrigerate, and serve within 4 hours.







Lemon Chess Tartlets

Makes 12

These picturesque square tartlets—a luscious lemony-custard filling encased in a buttery crust—afford a splendid sweet in both taste and presentation, for a summer gathering. Garnish the desserts with a dusting of confectioners' sugar and lemon zest curls for extra pizzazz.

2 (14.1-ounce) packages refrigerated piecrust dough (4 sheets)
2 large eggs
½ cup granulated sugar
¼ cup unsalted butter, melted
2 teaspoons cornmeal
½ teaspoon fresh lemon zest
1 tablespoon fresh lemon juice
¼ teaspoon fine sea salt
Garnish: confectioners' sugar and lemon zest curls

- Preheat oven to 325°.
- Unroll dough on a lightly floured surface. Using a 3½-inch square cutter, cut 12 squares from dough. Press a dough square lightly into each well of a 12-well square tartlet pan with removable bottoms*, punching corners of dough squares to elongate slightly.
- In a medium bowl, whisk together eggs, granulated sugar, melted butter, cornmeal, lemon zest, lemon juice, and salt. Divide batter evenly among wells of prepared pan.
- Bake until filling is set, 13 to 15 minutes. Let tartlets cool completely in pan on a wire rack. Carefully remove tartlets from pan. Serve immediately or place in an airtight container, refrigerate, and serve within 3 days at room temperature.
- Just before serving, garnish tartlets with a dusting of confectioners' sugar and lemon zest curls, if desired.

*We used Chicago Metallic Left & Serve Single Squares Pan.

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Fancy Garden Fête

Revel in the splendor of taking tea in a midsummer garden with delectable recipes that incorporate fresh seasonal flavors, including Basil Scones, Strawberry & Goat Cheese Crostini, and Marzipan-crowned Lemon-Thyme Shortbread.



Styling: Katie O'Connell
Set: West by Country Goldfish
Food Styling: Kathleen Barry
Recipe Development: Lily Hove

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*"Elegance is the only beauty
that never fades."*

—ARTHUR RATTEN



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TEA sommelier

To accompany this seasonally-inspired flow,
these three lovely brews are sure to please
at a garden-gathering.

SCONES COURSE
The Tea Shoppe's Mim Dargatzis
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SAVORIES COURSE
Chicago Tea Project's Lauren Papp
312-912-0639 • chicagoiteashop.com

SWEETS COURSE
Boulder Tea Company's Penny Tea
303-487-7957 • boulderteaco.com

Basil Scones

Makes approximately 10

Beautifully round, slightly sweet, and perfectly herbaceous, these scones provide a wonderfully summery score for an afternoon treat. Pair these delicious treats with homemade Raspberry-Orange Curd for the perfect topping.

3 cups all-purpose flour
2 tablespoons granulated sugar
4 teaspoons baking powder
½ teaspoon fine sea salt
½ cup cold unsalted butter, cubed
½ cup finely chopped fresh basil
1 cup plus 1 tablespoon cold heavy whipping cream, divided

- Preheat oven to 350°. Line a rimmed baking sheet with parchment paper.
- In a large bowl, whisk together flour, sugar, baking powder, and salt. Using a pastry blender or 2 forks, cut butter into flour mixture until it resembles coarse crumbs. Stir in basil.
- Add 1 cup cream to flour mixture, stirring until a dough begins to form. Working gently, bring mixture together in bowl with hands until a dough forms. (If dough won't come together, add more cream, 1 tablespoon at a time, until it does.)
- Turn out dough onto a lightly floured surface, and knead gently by patting dough and folding it in half until smooth, 3 to 5 times. Using a rolling pin, roll out dough to a ¼-inch thickness. Using a fluted 2½-inch round cutter dipped in flour, cut as many scones as possible from dough without twisting cutter, re-rolling scraps as necessary. Place scones on prepared baking sheet. Freeze until firm, approximately 10 minutes.
- Brush tops of scones with remaining 1 tablespoon cream.
- Bake until edges of scones are golden brown, 20 to 25 minutes. Serve warm or at room temperature.

RECOMMENDED CONDIMENTS
Custard cream
Raspberry-Orange Curd (recipe follows)

Raspberry-Orange Curd

Makes approximately 1½ cups

Fresh raspberries, orange zest, and orange juice combine in this fruity spread that is a delightful complement to our Basil Scones. Add a touch of red food coloring, as we did, for a pleasing pop of color, if desired.

1 (6-ounce package) fresh raspberries
½ cup granulated sugar, divided
2 teaspoons lightly packed fresh orange zest, divided
6 egg yolks, room temperature
2 tablespoons fresh orange juice
½ teaspoon fine sea salt
8 tablespoons butter, cubed and softened
Red food coloring, optional

- In a medium saucepan, stir together raspberries, ¼ cup sugar, and 1 teaspoon orange zest over medium-high heat. Bring to a boil and cook, stirring frequently, for 5 minutes. Reduce heat to medium and cook, stirring frequently and mashing berries, until slightly thickened. Push mixture

through a fine-mesh sieve into a medium heatproof bowl, pressing through as many solids as possible; discard solids left in sieve.

- In another medium heatproof bowl, whisk together egg yolks, orange juice, salt, remaining ¼ cup sugar, and raspberry mixture until well combined. Set bowl over a pot of simmering water on medium-low heat. (Bake sure bottom of bowl is not touching water.) Cook, stirring constantly until mixture thickens and can coat the back of a spoon and until an instant-read thermometer registers 170° to 180°, 10 to 15 minutes.
- Press curd through another fine-mesh sieve into another medium heatproof bowl, discarding solids. Stir in butter, 1 to 2 cubes at a time, until each addition melts and is incorporated. Stir in enough red food coloring, if using, to achieve desired shade. Cover with a piece of plastic wrap, pressing wrap directly onto surface of curd to prevent a skin from forming. Refrigerate until cold and set, at least 2 hours.







Mojito Cheesecake Bars

Makes 25

Mimicking the flavors of the spicy-mint Cuban cocktail, this beverage-turned-dessert transforms the slightly sweet minty fresh taste into a decadent cheesecake creation worthy of an elevated occasion. A delicate graham cracker crust provides the base for these dreamy bars, while a lime wedge and mint sprig garnish adds a fanciful touch to the presentation.

- ½ cup unsalted butter, cubed
- ½ cup lightly packed fresh mint leaves
- 1½ cups graham cracker crumbs
- ½ cup plus 3 tablespoons granulated sugar, divided
- ½ teaspoon fine sea salt, divided
- 3 (8-ounce) packages cream cheese, softened
- 2 tablespoons all-purpose flour
- ½ teaspoon rum extract
- 3 large eggs, room temperature
- ½ cup sour cream, room temperature
- 1½ tablespoons lightly packed fresh lime zest
- ½ cup fresh lime juice
- Garnish: lime slices and mint leaves

- Preheat oven to 350°. Spray a 9-inch square baking pan with cooking spray and line with parchment paper, letting edges hang over sides of pan to use as handles. Spray parchment paper with cooking spray.
- In a medium saucepan, heat together butter and mint over medium-low heat until butter melts and mint wilts, approximately 4 minutes. Remove from heat, discard mint, and pour butter into a large heatproof bowl. Add graham cracker crumbs, 3 tablespoons sugar, and ½ teaspoon salt to butter, stirring until well combined. Using a small straight-sided measuring cup, press mixture into bottom of prepared pan.
- Bake until edges of crust are golden brown, 10 to 12 minutes. Let cool for 30 minutes on a wire rack. Wrap bottom and sides of pan in a layer of heavy-duty foil.
- Reduce oven temperature to 325°,

and position oven rack in bottom one-third of oven.

- In a large mixing bowl, beat cream cheese with a mixer at medium-low speed until smooth and creamy, approximately 1 minute. Beat in flour, rum extract, remaining ½ cup sugar, and remaining ½ teaspoon salt until incorporated. Beat in eggs thoroughly, one at a time, at medium-low speed, scraping sides and bottom of bowl after each addition. Beat in sour cream, lime zest, and lime juice at medium-low speed until well combined, 1 to 2 minutes, stopping to scrape down sides of bowl.
- Using an offset spatula, spread cream cheese mixture evenly over cooled graham cracker crust. On a kitchen towel-lined countertop, tap pan to eliminate air bubbles.
- Place a roasting pan in oven, place

baking pan in center of roasting pan. Add enough hot water to roasting pan to come 1 inch up sides of baking pan.

- Bake until edges of cheesecake are set and center jiggles slightly when gently shaken, 55 to 65 minutes. Let cool in pan on a wire rack for 1½ to 2 hours.
- Refrigerate cheesecake in pan on a wire rack overnight, loosely covering with foil only when completely cooled to prevent condensation from forming on top of cheesecake.
- Using parchment paper handles, carefully lift cold cheesecake from pan onto a clean cutting surface.
- Using a hot, dry knife, trim cheesecake edges to neaten and cut cheesecake into 25 (1½-inch) squares.
- Serve cold or at room temperature.
- Garnish with lime slices and mint leaves, if desired.



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Apricot-Orange Tea Bread

Makes 1 dozen

This tender and scrumptious tea bread is bursting with bright flavor, thanks to a medley of citrus, dried apricots, and ground cardamom. Since this recipe yields three small loaves, you can freeze two of them for another day or gift a loaf to a loved one.

- 1 cup diced dried apricots
- ½ cup fresh orange juice
- 1 large egg, room temperature
- ½ cup vegetable oil
- ½ cup granulated sugar
- ½ cup light brown sugar
- 1 tablespoon fresh orange zest
- ½ cup whole buttermilk, room temperature
- 2½ cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon fine sea salt
- ½ teaspoon ground cardamom
- ½ teaspoon baking soda

- Preheat oven to 325°. Spray 3 (5½x3-inch) loaf pans with baking spray with flour. Line pans with parchment paper and spray again.
- Place apricots in a small heatproof bowl.
- In a small saucepan, heat orange juice until steaming. Pour hot orange juice over apricots; let stand for 15 minutes. Drain excess liquid.
- In a large bowl, whisk together egg, oil, granulated sugar, brown sugar, and orange zest. Whisk in buttermilk.
- In a medium bowl, whisk together flour, baking powder, salt, cardamom, and baking soda. Whisk flour mixture into egg mixture just until combined. Fold in apricots. Divide batter evenly among prepared pans. Using an offset spatula, smooth tops of batter, pushing butter into corners and sides of pan as necessary.
- Bake until golden brown and a wooden pick inserted into the centers comes out clean, approximately 45 minutes, loosely covering pans with foil for the last 10 minutes of

- baking to prevent excess browning.
- Let bread cool in pans on a wire rack for 20 minutes. Remove bread from pans, and let cool completely on a wire rack.
- Just before serving, slice bread.

KITCHEN TIP: This recipe also works in a 9x5-inch loaf pan. If using this size pan, bake for 1 hour and 15 minutes, covering for the last 20 minutes of baking.

Marzipan-Crowned Lemon-Thyme Shortbread

Makes 24

Imparted with bright, fresh lemon thyme in the shortbread and sporting a dollop of apricot jelly beneath the marzipan, these subtly radiant, picture-perfect cookies will truly melt in your mouth. These botanically inspired confections fit marvelously into an elegant garden tea set.

- ½ cup unsalted butter, softened
- ½ cup confectioners' sugar, plus additional for dusting
- ½ teaspoon vanilla extract
- 1½ cups all-purpose flour
- 2 tablespoons chopped fresh lemon thyme
- ½ teaspoon fine sea salt
- 2 (7-ounce) packages molding marzipan
- Green food coloring, optional
- 2 tablespoons apricot jelly

- In a large bowl, beat together butter, ½ cup confectioners' sugar, and vanilla extract with a mixer at medium speed until creamy, 3 to 4 minutes, stopping to scrape down sides of bowl.
- In a medium bowl, whisk together flour, thyme, and salt. With mixer at low speed, gradually add and beat in flour mixture to butter mixture until combined. Divide dough in half, and shape each half into a disk. Wrap each disk in plastic wrap, and refrigerate for at least 1 hour and up to 8 hours.



- Preheat oven to 325°. Line 2 rimmed baking sheets with parchment paper.
- On a lightly floured surface, roll half of dough to a ¼-inch thickness. Using a fluted 2-inch round cutter dipped in flour, cut 12 rounds from each dough portion without twisting cutter, rerolling scraps only once. Place rounds approximately 1 inch apart on prepared pans. Freeze until firm, approximately 10 minutes.
- Bake until edges of cookies are lightly browned, 12 to 14 minutes. Let cool on pans for 1 minute. Remove from pans, and let cool completely on wire racks.

- Line a work surface with plastic wrap or parchment paper and dust lightly with confectioners' sugar.
- Knead 1 or 2 drops food coloring into marzipan until incorporated, if desired. On prepared work surface, roll out marzipan to a ¼-inch thickness. Using a 2-inch fluted cookie stamp dipped in confectioners' sugar, press design onto marzipan 24 times, evenly spaced. Using a fluted 2-inch cutter dipped in confectioners' sugar, cut out each pressed marzipan design.
- In a small microwave-safe bowl, microwave apple jelly in 10-second intervals until slightly softened,

approximately 30 seconds, stirring between intervals. Spoon ½ teaspoon jelly onto each cooled cookie and top with a marzipan round*. Serve within an hour.

*For a visual effect, spread to slide marzipan off work surface without disturbing the design.

MAKE-AHEAD TIPS: Shortbread cookies can be baked up to 2 days in advance and stored in an airtight container. Marzipan rounds can be prepared up to 2 days in advance and stored in another airtight container. Assemble cookies within an hour of serving.

There are always flowers for those who want to see them.

HEIDI KLEIN

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Photography by Anna D. Hagen | Styling by Meghan Armstrong | Food Styling by Kathleen Karem | Recipe Development by Leah Ponce

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Key Lime White Chocolate Scones

Makes approximately 16

Tart Key lime zest mingles effortlessly with rich white chocolate in this beautifully balanced summer scone. Reversing the order of ingredients in this scone, this enticing bake might possibly be even better when covered with clotted cream and strawberry preserves.

3 cups all-purpose flour
3 tablespoons granulated sugar
1 tablespoon baking powder
1 tablespoon fresh Key lime zest
1/2 teaspoon fine sea salt
1/2 cup cold unsalted butter, cubed
2 ounces white chocolate, finely chopped
1 cup plus 1 tablespoon cold heavy whipping cream, divided
2 teaspoons vanilla bean paste

- Preheat oven to 350°. Line a rimmed baking sheet with parchment paper.
- In a large bowl, whisk together flour, sugar, baking powder, zest, and salt. Using a pastry blender or 2 forks, cut butter into flour mixture until it resembles coarse crumbs. Stir in white chocolate.
- In a medium measuring cup, whisk together 1 cup cream and vanilla bean paste. Add cream mixture to flour mixture, stirring until a dough begins to form. Working gently, bring mixture together with hands until a dough forms. (If dough won't come together, add more cream, 1 tablespoon at a time, until it does.)
- Turn out dough onto a lightly floured surface, and knead gently until smooth by patting dough and folding it in half, 3 to 5 times. Using a rolling pin, roll out dough to a 1/2-inch thickness. Using a fluted 2-inch round cutter dipped in flour, cut as many scones as possible from dough without twisting cutter, rerolling scraps as necessary. Place scones on prepared baking sheet. Freeze until firm, approximately 10 minutes.
- Brush tops of scones with remaining 1/2 cup cream.
- Bake until edges of scones are golden brown, 20 to 25 minutes. Serve warm or at room temperature.

RECOMMENDED CONDIMENTS
Clotted cream
Strawberry preserves

The ocean stirs the heart, inspires the imagination and brings eternal joy to the soul.

—BARRETT WELAN

Lobster "Spring Roll" Tea Sandwiches

Makes 12

Rice-based bread, steamed lobster, shredded carrots, and fresh basil combine in this innovative and elevated take on a Chinese spring roll. Simply slice each cucumber on top of each inside-inspired sandwich for an attractive presentation.

1/2 cup creamy peanut butter
1 tablespoon rice vinegar
1 tablespoon tamari soy sauce
1 tablespoon honey
1/2 teaspoon grated fresh garlic
2 tablespoons mayonnaise
1 tablespoon fresh lemon juice
1 teaspoon hot pepper sauce
1/2 teaspoon fine sea salt
1/2 pound lobster tails, cooked, shells removed, and finely chopped*
1/2 cup coarsely grated carrot**
2 tablespoons finely chopped fresh basil
2 cocktail cucumbers
24 slices gluten-free rice-based bread***, frozen

- In a small bowl, whisk together peanut butter, vinegar, soy sauce, honey, and garlic until well combined.
- In a medium bowl, whisk together mayonnaise, lemon juice, hot pepper sauce, and salt. Add lobster, carrot, and basil, tossing to combine.
- Using a mandoline, slice cucumbers into 1/8-inch-thick rounds. Reserve 36 slices for garnish.
- Using a large knife, trim and discard crusts from each frozen bread slice to make 24 (2x4 1/2-inch) rectangles. Place bread in a resealable plastic bag to let thaw and prevent drying out during assembly.
- Spread a thin layer of peanut butter mixture onto bread rectangles. On peanut butter side of 12 bread rectangles, shingle 3 or 4 cucumber slices. Spread approximately 2 teaspoons lobster mixture onto each cucumber layer. Top with remaining



12 slices bread, peanut butter side down. Serve immediately, or cover with damp paper towels, place in a covered container, refrigerate, and serve within 2 hours.

- Just before serving, garnish each sandwich with 3 reserved cucumber slices each.

*Most seafood departments at grocery stores will steam the tails upon request.
**Do not use the large holes of less-grater grates.
***We used Canyon Freshhouse's Moisture White Bread. We recommend purchasing two loaves of bread to ensure some slices have large holes that would make them difficult to use fully.



Seared Scallop & Chorizo Canapés with Herb Sauce

Makes 12

A seared scallop topped with a house-made herb sauce of cilantro, parsley, garlic, and oregano sits atop a slice of Spanish-style chorizo for a tasty, bread-less canapé. This unique twist is equal parts spicy and buttery, with delectable flavor reigning supreme.

1/2 cup packed fresh cilantro leaves
1/2 cup packed fresh parsley leaves
1 tablespoon cherry vinegar
1/2 teaspoon grated fresh garlic
1/2 teaspoon dried oregano
1/2 teaspoon fine sea salt, divided
1/2 teaspoon ground cumin
1/2 teaspoon red pepper flakes
3 tablespoons extra-virgin olive oil, divided
12 medium-large sea scallops, tendons removed
1/2 teaspoon ground black pepper
12 (1/2-inch) slices dry Spanish-style chorizo

- In the container of a blender, process together cilantro, parsley, vinegar, garlic, oregano, 1/2 teaspoon salt, cumin, and pepper flakes until herbs are coarsely chopped and ingredients are well combined, stopping to scrape down sides of container with a rubber spatula. With blender running, gradually add 2 tablespoons olive oil in a steady stream until mixture is finely chopped but not smooth. Transfer herb mixture to an airtight container, refrigerate, and use within a day.
- Place scallops between several thick layers of paper towels, gently pressing to absorb moisture. Let sit at room temperature for 15 minutes.
- In a nonstick 12-inch skillet, heat remaining 1/2 teaspoon olive oil over medium-high heat.
- Sprinkle both sides of scallops with pepper and remaining 1/2 teaspoon

salt. Add to hot skillet and sear until golden brown, 2 to 3 minutes per side. Transfer to a plate, and cover loosely with foil.

- On a serving platter, arrange chorizo slices in a single layer. Top each chorizo slice with a scallop. Top each scallop with 1/2 teaspoon herb mixture.

Fish Tacos with Creamy Slaw

Makes 24

Polite afternoon tea—size tacos—filled with tender cod and a flavorful slaw (thanks to agave nectar, lime juice, sour cream, and cucumber)—are a fantastic addition to the savory course of a coastal tea menu.

24 (6-inch) corn tortillas
Cooking spray
1 1/2 teaspoons fine sea salt, divided
2 tablespoons plus 2 teaspoons fresh lime juice, divided
2 tablespoons extra-virgin olive oil
2 teaspoons agave nectar, divided
1 teaspoon chili powder
1/2 teaspoon paprika
1/2 teaspoon ground coriander, divided
1/2 teaspoon ground cumin
1 (8-ounce) skinless cod fillet
1 tablespoon sour cream
1/2 cup shredded slaw mix
1 tablespoon chopped fresh cilantro
1 tablespoon sliced green onions
1/2 teaspoon ground black pepper
Garnish: lime wedges

- Preheat oven to 350°. Spray an upside-down 24-well mini muffin pan with cooking spray. Line a rimmed baking sheet with foil.
- Using a 2 1/2-inch round cutter, cut 24 rounds from tortillas. Wrap tortilla rounds in damp paper towels and place on a microwave-safe plate. Microwave tortillas on high until pliable, 15 to 30 seconds. Working quickly while tortilla rounds are soft,

spray both sides of each tortilla round with cooking spray and sprinkle with 1/2 teaspoon salt. Shape each tortilla into a taco shell and place between upside-down wells of prepared muffin pan. (If a tortilla won't stay open, loosely roll up and spray a small piece of foil with cooking spray, and place it inside tortilla.)

- Bake until shells are crisp and hold their shape, 10 to 12 minutes. Let cool completely before removing taco shells from muffin pan.
- In a resealable plastic bag, combine 2 tablespoons lime juice, olive oil, 1 teaspoon agave nectar, chili powder, paprika, 1/2 teaspoon coriander, and cumin. Add fish fillet to marinade in bag, seal bag, and gently work marinade into fish. Let marinate at room temperature for 15 minutes.
- In a medium bowl, stir together sour cream, 1/2 teaspoon salt, remaining 1/2 teaspoon lime juice, and remaining 1/2 teaspoon coriander. Add slaw mix, cilantro, and green onions, stirring to coat. Cover and refrigerate until ready to use.
- Place oven rack 4 to 6 inches away from heating element. Turn oven on broil.
- Remove fish from marinade and pat dry with paper towels. Sprinkle with pepper and remaining 1/2 teaspoon salt. Place fish on prepared baking sheet.
- Broil fish until it flakes easily with a fork, 5 to 7 minutes.
- To assemble tacos, divide fish evenly among taco shells. Top each with 1 teaspoon slaw. Serve immediately with lime wedges, if desired.

MAKE-AHEAD TIPS: Taco shells can be prepared a day in advance and stored in an airtight container. Slaw can be prepared a day in advance, covered, and refrigerated until needed. For best texture, prepare fish and assemble tacos just before serving.

the edge of each circle. (If divot in center is too small, take a small offset spatula and swirl a small hole into center of each meringue.)

- Bake until meringues are crisp and release easily from parchment paper, approximately 50 minutes. Turn oven off, and let meringues stand in oven with door closed for 1 to 2 hours or overnight.
- Just before serving, spoon 1 to 2 tablespoons Passionfruit Curd into each meringue.
- Garnish with raspberries, dragon fruit, kiwi, and mint, if desired.

MAKE-AHEAD TIP: Meringues can be made the night before and kept in closed oven to protect from humidity. Use within a day.

Passionfruit Curd

Makes approximately 1 cup

The orange-colored juice mixture found inside a passion fruit is referred to as the pulp. Combine the pulp with egg yolks, sugar, salt, and butter to make this fabulous fruity curd that is excellent in our Tropical Pavlovas and would be equally yummy as a condiment for scones.

- 3 large egg yolks
- $\frac{1}{2}$ cup granulated sugar
- $\frac{1}{2}$ cup passionfruit pulp, fresh or frozen and thawed
- $\frac{1}{4}$ teaspoon fine sea salt
- $\frac{1}{4}$ cup unsalted butter, cubed and softened

- In a small heavy saucepan, whisk together egg yolks, sugar, passionfruit pulp, and salt until blended. Cook over medium-low heat, stirring constantly until thick and can coat the back of a spoon and an instant-read thermometer registers 170° to 180°, 8 to 10 minutes. Immediately remove from heat.
- Strain mixture through a fine-mesh sieve into a medium heatproof bowl, discarding solids. Stir in butter, a cube at a time, until combined and mixture is smooth after each addition.



Cover curd with a piece of plastic wrap, pressing wrap directly onto surface of curd to prevent a skin

from forming. Let cool completely. Transfer curd to an airtight container, refrigerate, and use within a week.





—TEATIME TIPS— Picture-Perfect Tea Sandwiches

How to successfully prepare magazine-worthy savories

Tasty tea sandwiches are one of the most recognizable hallmarks of afternoon tea, and we are often asked how we get the sandwiches pictured in the pages of *TaTime* to look so neat and orderly. Manipulating the bread, and the various ingredients in a recipe to ensure a wonderful result takes skill and patience, but mostly knowledge of helpful tips. To continue the celebration of our 20th anniversary, we asked our editor, recipe developers, and food stylists in our test kitchen to kindly “spill the tea” and share their advice for making attractive and delicious tea sandwiches. Here are their tips for preparing picture-perfect bites.

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FINESSING THE FILLINGS

For fillings such as chicken salad, pimiento cheese, egg salad, and the like, Katie suggests “to not be afraid to use a piping bag.” Putting the filling into a piping bag fitted with a large round tip or with a hole cut in the tip, makes for an easy, tidy, and controlled transition onto the bread, especially if following the contours of a shape is important. If a piping bag is not easily accessible, food stylist Vanessa Rocchio advises “to carefully delpop the filling onto the bread so as not to tear the bread.”

It is also imperative to ensure that the filling is not too wet, which will result in it spilling over the sides and making the sandwich challenging to slice. “If the filling is a bit soft, and cutting is difficult, simply put the whole sandwiches in the freezer until the filling is set, and then cut as indicated in the recipe,” Lorna says.

“A thin coat of unsalted butter spread on the bread will keep colorful fillings from soaking through the bread and discoloring it,” notes food stylist Kathleen Kamen.

Layered fillings, such as sliced deli meats, leafy greens, and cheeses, should be trimmed or ruffled to fit the shape of the bread. And to ensure sandwiches have even amounts of these fillings, or any filling, for that matter, Lorna advocates weighing out each portion on a food scale.

Once the sandwiches are filled, Janet recommends “to drape with damp paper towels and store in a container in the refrigerator to hold for a few hours before serving.”

PERFECT CUTS

When it comes to cutting the sandwiches, using a long, serrated bread knife in a gentle sawing motion is key. First, one must cut off the crusts, per teatime tradition, and ensure the whole sandwiches of one kind are all the same size and shape. Then, cut the whole sandwiches into squares, rectangles (fingers), or triangles. Be sure to use a gentle hand when working with the bread so that a nice shape is upheld. Serve immediately, or cover with damp paper towels, place in a covered container, and refrigerate for an hour or two until needed. 🍵



THE RIGHT BREAD

Since most of us would tend to select the freshest and softest bread possible, we should remember that isn’t the best course of action when it comes to making tea sandwiches. “Use a firm bread for tea sandwiches. It will cut easier and hold up better to spreads and fillings,” recipe developer Janet Lambert advises. “And choose a bread whose flavor and appearance will complement the taste and color of the filling,” says editor Lorna Reeves.

CRISP EDGES

To guarantee nice, straight edges, instead of crimped ones, for cut-out bread shapes, place the bread in the freezer until it is at least quite firm, if not solidly frozen. “Freeze the bread before using cutters to cut rounds or other shapes from it; this will create crisp clean cuts,” Janet explains. And if rectangles, triangles, or squares are desired but cutters aren’t being used, for proper accuracy and efficiency, “stack three to four frozen bread pieces on top of each other to get more identical sizes for matching up, and then cut with a large knife,” explains food stylist Katie Moon Dickerson. The bread shapes then can be placed in the freezer in an airtight container for longer storage or can be wrapped with damp paper towels and stored in an airtight container in the refrigerator for use within a day.

COVER

Haviland *Louveciennes* teapot (\$599.95), flat cup and saucer set (\$109.95), covered sugar bowl (\$259.95), salad plate (\$89.95), and 7-inch cachepot (price unavailable); Minton *Shell Pink and Gold* luncheon plate (\$39.99); Wallace Silver *Rose Point* New French hollow knife (\$27.99) and teaspoon (\$39.99) from Replacements, Ltd., 800-737-5223, replacements.com. Floral overlay, green napkins, and napkin rings from private collection. Location courtesy of Terri Archer.

TITLE PAGE

Page 2: Coalport *Oceanside* teapot (\$199.95); Wedgwood *White Dolphins* Leigh shape footed cup and saucer set (\$39.99) from Replacements, Ltd., 800-737-5223, replacements.com. Vessel for flowers from Nona Ruth's, 205-655-6599, nonaruths.com.

TREASURED TEAPOT:

Pages 20-22: Royal Copenhagen *Saxon Flower (1221)* teapot (\$799.95), flat cup and saucer set (price unavailable), dessert plate (\$119.95), covered sugar bowl (price unavailable), and tray for creamer and sugar bowl (price unavailable); Gorham Silver *Buttercup* teaspoon (\$35.99) and individual salad fork (\$54.99) from Replacements, Ltd., 800-737-5223, replacements.com. Espalier tablecloth in green (\$95) from Katherine Young Home, katherineyounghome.com. Napkins, distressed green tray, and glass vase from private collection. **[Serene Setting]** Herend *Princess Victoria Blue* footed cup and saucer set (\$99.95) and salad plate (\$69.95); Herend *Kimberly* dinner plate (\$109.95); Gorham Silver *King Edward* hollow knife (\$47.99), individual salad fork (\$63.95), and teaspoon (\$33.99) from Replacements,

COZY CORNER

Page 10: Whittard *Blue Chintz* teapot; Aynsley *Snow Crocus* sugar bowl available for rent at Tea and Old Roses, 205-413-7753, teaandoldroses.com. Johnson Brothers *Devon Cottage* salad plate (\$13.99) from Replacements, Ltd., 800-737-5223, replacements.com. Grace's Teaware teacup and saucer set (\$4.99) from HomeGoods, 833-888-0776, homegoods.com. Tablecloth, silver tray, vessel for flowers, silverware, and serving container for syrup from private collection.

Ltd., 800-737-5223, replacements.com. Charlotte place mat in sky blue (\$88 for set of 4) and napkins (\$88 for set of 4) from Katherine Young Home, katherineyounghome.com. *Classico* tablecloth (\$625.00) from Sferra, 877-336-2003, sferra.com. Silver vessel for flowers from private collection. **[Jubilant Color]** Anna Weatherley *Anna's Palette Purple Orchid* dinner plate (\$119.95); Royal Albert *Rose Confetti* salad plate (\$33.99) from Replacements, Ltd., 800-737-5223, replacements.com. Lavender scalloped square linen napkin (\$28) from Fenwick Fields, fenwickfields.com. White eyelet tablecloth from private collection.

BIRDS OF A FEATHER

Pages 25-36: Wedgwood *Hummingbird* 3-piece tea set (\$2,600), teacup and saucer set (\$450), dinner plate (\$335), 8-inch plate (\$280), 6-inch plate (\$260), 2-tier cake stand (\$850), and 13-inch oval platter (\$850) from Wedgwood, wedgwood.com. Gorham Silver *Chantilly* modern hollow knife (\$49.99), individual salad fork (\$59.99), and teaspoon (\$39.99) from Replacements, Ltd., 800-737-5223, replacements.com. Cotton buffet napkins (no longer available) from World Market, 877-967-5362, worldmarket.com. Condiment dishes, gold spoons, tablecloth, and vessel for flowers from private collection. Location courtesy of Stacy Turner.

FANCY GARDEN FETE:

Pages 37-48: Haviland *Louveciennes* teapot (\$599.95), flat cup and saucer set (\$109.95), covered sugar bowl (\$259.95), creamer (\$199.95), dinner plate (\$129.95), salad plate (\$89.95), 3-tiered tray (\$309.95), 7-inch cachepot (price unavailable), 12-inch oval basket (price unavailable), and dessert bowl (price unavailable); Minton *Shell Pink and Gold* luncheon plate (\$39.99); Wallace Silver *Rose Point* New French hollow knife (\$27.99), salad fork (\$45.99), teaspoon (\$39.99), and demitasse spoon (\$27.99) from Replacements, Ltd., 800-737-5223, replacements.com. Ruffled tablecloth, floral overlay, white napkin for scones, green napkins, and napkin rings from private collection. Location courtesy of Terri Archer.

COASTAL TEATIME

Pages 49–62: Coalport *Oceanside* teapot (\$199.95); Wedgwood *White Dolphins* salad plate (\$39.99), Leigh shape footed cup and saucer set (\$39.99), 3-tiered serving tray (\$129.95), globe-shaped covered sugar bowl (\$59.99), and 10-inch vegetable bowl (\$159.95); Landers, Frary, & Clark *Pearl Handle Flatware* 13 individual salad fork (price unavailable) and hollow knife (\$25.99) from Replacements, Ltd., 800-737-5223, replacements.com. Deep Dream embroidered linen tablecloth from Amazon, 888-280-4331, amazon.com.

TEATIME TIPS: PICTURE-PERFECT TEA SANDWICHES

Pages 63–66: Coalport *Pageant* teapot (price unavailable), 12-inch chop plate (\$279.95), and large sandwich tray (price unavailable) from Replacements, Ltd., 800-737-5223, replacements.com. Tablecloth from private collection. **Page 64:** Royal Tara *Carina* footed cup and saucer set (\$119.95); Waterford China *Carina Gold* dinner plate (\$23.99) and salad plate (\$19.99); Waterford Crystal *Hanover Gold* water goblet (\$69.95); Kirk Stieff *Golden Winslow* sterling 5-piece place setting (\$319.95) from Replacements, Ltd., 800-737-5223, replacements.com. Mode Living *Antibes* tablecloth (\$145) from Mode Living, 877-725-6633, mode-living.com. Cambridge Gold 3-tier stand (\$29.95) from Crate & Barrel, 800-967-6696, crateandbarrel.com. **Page 65:** **[Top left]** Lenox *Opal Innocence* dinner plate (\$62), footed cup (\$58) and saucer (\$30); Lenox *Westmore* accent plate (price unavailable) from Lenox, 800-223-4311, lenox.com. Candle votive from private collection. **[Top right]** Shelley *Hedgerow* salad plate (\$21.99) from Replacements, Ltd., 800-737-5223, replacements.com. Maryland China *Bernadotte* 3-tiered stand (\$26.95), 800-638-3880, marylandchina.com. **[Bottom left]** Rosetti *Spring Violets* 16-inch oval serving platter (price unavailable) from Replacements, Ltd., 800-737-5223, replacements.com. **Page 66:** **[Top left]** Ellis-Barker Silver 12-inch pierced round silverplate tray (price unavailable) from Replacements, Ltd., 800-737-5223, replacements.com. Heritage Lace *Victorian Rose White* lace overlay, 641-628-4949, heritagelace.com. **[Top right]** Sadler (*pattern unknown*) teapot; Spode *Chelsea Garden* mini covered sugar bowl and creamer; Paragon *Victoriana Rose* rectangular sandwich tray available for rent at Tea and Old Roses, 205-413-7753, teaandoldroses.com. **[Bottom right]** Royal Doulton *Brambly Hedge Summer* salad plate (\$43.99); Oneida Silver *Damask Rose* 3-piece youth set (price unavailable) from Replacements, Ltd., 800-737-5223, replacements.com. Tablecloth overlay from private collection.