

## THE GREAT BRITISH AFTERNOON TEA | JUNE 2022

### Best Scone recipe

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#### Ingredients

- 350g self-raising flour, plus more for dusting
- 1 tsp baking powder
- 85g butter, cut into cubes
- 3 tbsp caster sugar
- 175ml milk
- 1 tsp vanilla extract
- squeeze lemon juice (see tips below)
- beaten egg, to glaze
- jam and clotted cream/butter, to serve



#### Method

1. Heat the oven to 220C/200C fan/gas 7. Tip the self-raising flour into a large bowl with  $\frac{1}{4}$  tsp salt and the baking powder, then mix.
2. Add the butter, then rub in with your fingers until the mix looks like fine crumbs. Stir in the caster sugar.
3. Put the milk into a jug and heat in the microwave for about 30 secs until warm, but not hot. Add the vanilla extract and a squeeze of lemon juice, then set aside for a moment.
4. Put a baking tray in the oven. Make a well in the dry mix, then add the liquid and combine it quickly with a cutlery knife – it will seem pretty wet at first.
5. Scatter some flour onto the work surface and tip the dough out. Dredge the dough and your hands with a little more flour, then fold the dough over 2-3 times until it's a little smoother. Pat into a round about 4cm deep. Take a 5cm cutter (smooth-edged cutters tend to cut more cleanly, giving a better rise) and dip it into some flour. Plunge into the dough, then repeat until you have four scones. You may need to press what's left of the dough back into a round to cut out another four.
6. Brush the tops with a beaten egg, then carefully arrange on the hot baking tray. Bake for 10 mins until risen and golden on the top.
7. Eat just warm or cold on the day of baking, generously topped with jam and clotted cream/soft butter.
8. (If freezing, freeze once cool. Defrost, then put in a low oven (about 160C/140C fan/gas 3) for a few minutes to refresh.)

## Cucumber and Salmon Sandwiches

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### *Ingredients*

- A loaf of white toast bread, sliced
- Butter
- Smoked Salmon slices
- 1 Cucumber sliced
- Cress



### *Method*

1. Butter one side of a slice of bread with softened butter (salted or unsalted as you like).
2. Cover the buttered bread with very thin slices of salmon and cucumber, add a sprinkle of pepper if you wish.
3. Cover this with another slice of bread to make a sandwich
4. Cut the Sandwich into triangle quarters, or circles with a cutter.
5. Continue till all ingredients are used up.
6. Serve on a nice plate covered with a doily, sprinkle chopped cress over the sandwiches
7. Alternately you can separate the salmon and cucumber, add mayonnaise- For something different Cheddar cheese and a pickle/chutney, or ham also with pickle/chutney/mustard. How about chopped, boiled egg and cress? The world is your oyster, get creative with that sandwich making. The only rule is it's got to look dainty, otherwise you can literally fill those babies with anything.

## Sausage Roll Cheat

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### *Ingredients: for the lamb*

- 1 packet of bio cevapcici (uncooked) from your local supermarket
- 1 packet of ready-made puff pastry (Strudelteig)
- 2 peppers (red and yellow are good for colour)
- 2 eggs
- Fresh coriander/parsley/rosemary/marjoram chopped optional
- Dried fennel (optional)
- 1 baking tray covered in a baking sheet



### *Method*

1. Take the pastry out of the fridge.
2. Take the cevapcici meat out of the box and put it into a bowl
3. Slice the pepper meat away from the middle and chop into tiny pieces
4. Add the peppers to the sausage meat and mix with your hand so the peppers and meat are evenly mixed.
5. If you want to add some chopped herbs for a different flavour you can do that now, add salt and pepper if required.
6. Mix in one egg to help bind ingredients. Set aside the sausage mix.
7. Take the pastry from the packet and roll out on the paper it is on, cut into approx. four strips.
8. Down the center of each strip place the sausage meat.
9. With a brush, brush one length of the pastry, roll from the other side and “stick” the pastry together using the wet side.
10. You now have a long sausage like filled pastry. Take a knife and cut approx. 1 inch sections to make your sausage rolls.
11. But these on the baking sheet on your baking tray.
12. Beat the remaining egg in a bowl, take a brush and brush your sausage rolls with egg so they will get a nice glaze on baking. Fill free to sprinkle some fennel seeds or other dried herbs on top.
13. Bake in the oven at gas mark 180 for 30/35 minutes. Serve hot or cold.

## Jubilee Cake

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### Ingredients

- 175g golden caster sugar
- 175g butter, softened
- 4 large eggs, separated
- 100g self-raising flour
- 1 tsp baking powder
- 100g ground almonds
- a few drops of almond extract
- 125g punnet raspberries

### For the filling

- 227g clotted cream
- 125g punnet raspberries

### For the decoration

- 2 pink roses
- 50g - 85g golden caster sugar
- 1 egg white, lightly beaten to a froth
- 100ml icing sugar

### Method

1. Make the frosted rose petals the day before. Separate the petals and spread the caster sugar over a plate. Holding one petal at a time, lightly paint both sides with egg white. Spoon sugar over it, then using tweezers, shake off the excess. Dry on baking parchment for a day.
2. Preheat the oven to 180C/gas 4/fan 160C. Butter two 20cm/8in round sandwich tins and line their bases with baking parchment. Tip the sugar into a mixing bowl and add the softened butter. Beat for a minute or so until pale and fluffy, then beat in the egg yolks.
3. Sift the flour and baking powder over the cake mixture. Fold in as lightly as you can using a large metal spoon, then fold in the almonds and extract. Stop folding as soon as the flour traces have gone.



*Disclaimer: Your Jubilee Cake will not look like the one in the picture, but we loved it so shared it.*

4. Whisk the egg whites until they just hold their shape. Gently fold a third of the egg white into the cake mix, using the whisk. Repeat with another third, then the final third. Take care not to over-mix and lose the lightness of the egg whites.
5. Lightly fold in the raspberries. Divide between the prepared tins and level the mixture using a round-bladed knife. Bake for 30-35 minutes. Cool in the tin for 5 minutes, then turn out, peel off the lining paper and leave to cool completely.
6. Set one cake on a serving plate or cake stand. Spoon the cream on to the cake with a dessertspoon. Scatter the raspberries over and put the other cake on top. Blend the icing sugar with 1-1½ tbsps cold water until it is smooth and coats the back of a spoon thinly. Drizzle the icing over the cake. Scatter the rose petals over and around the cake, dust with icing sugar and serve.

## **Pimms and lemonade**

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*Ice, to fill the jug, then add*

- 200 ml Pimm's No 1
- 600 ml carbonated lemonade, chilled
- 1 sprig mint leaves
- 1 small cucumber, sliced
- 1 medium orange, sliced
- 1/2 cup strawberries, hulled and halved
- Mix it up. Try different fruit & veg. variations for a bit of variety.

