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teatime

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Joyous Easter Fête

Invite loved ones for an elegant Easter celebration at a table bedecked for the marvelous occasion and with a menu that incorporates the best flavors of the season.

Photography by John O'Hagan | Styling by Courtnei Bodiford | Food Styling by Kathleen Kanen | Recipe Development by Janet Lambert

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*"The great gift
of Easter is hope."*

—BASIL C. HUME



TEA sommelier



Perfectly paired to complement the flavor notes of each course, this threesome from Simpson & Vail is sure to please even the most discriminating of palates. To order, go to svtea.com or call 800-282-8327.

SCONE COURSE:
Blue Mist Black Tea

SAVORIES COURSE:
Darjeeling Dooteriah Estate 2nd Flush

SWEETS COURSE:
Creamy Toasted Coconut Oolong



Macadamia–Sour Cream Scones

Makes 12 to 16

Laced with vibrant orange zest and salty macadamia nuts, these luscious cream scones get tang and additional richness from sour cream.

2½ cups all-purpose flour
⅓ cup plus 1 teaspoon granulated sugar, divided
1 tablespoon baking powder
1 tablespoon fresh orange zest
½ teaspoon fine sea salt
¼ teaspoon baking soda
4 tablespoons cold unsalted butter, cubed
⅓ cup chopped roasted salted macadamia nuts
½ cup sour cream
¼ cup plus 3 tablespoons cold heavy whipping cream, divided
½ teaspoon vanilla extract
1 large egg

- Preheat oven to 400°. Line a rimmed baking sheet with parchment paper.
- In a large bowl, whisk together flour, ⅓ cup sugar, baking powder, orange zest, salt, and baking soda. Using a pastry blender or 2 forks, cut butter into flour mixture until it resembles coarse crumbs. Stir in macadamia nuts.
- In a small bowl, stir together sour cream, ¼ cup plus 2 tablespoons heavy cream, and vanilla extract. Add to flour mixture, stirring until a shaggy dough forms. Working gently, bring mixture together with hands. (If mixture won't come together, add more heavy cream, 1 tablespoon at a time.)
- Turn out dough onto a lightly floured surface, and knead gently until smooth by patting dough and folding in half 5 to 7 times. Using a rolling pin, roll out dough to a

¾-inch thickness. Using a 2-inch round cutter dipped in flour, cut as many scones as possible from dough, rerolling scraps as needed. Place scones 2 inches apart on prepared baking sheet.

- In a small bowl, whisk together egg and remaining 1 tablespoon cream. Brush mixture over tops of scones. Sprinkle with remaining 1 teaspoon sugar.
- Bake until edges of scones are golden brown and a wooden pick inserted in centers comes out clean, 11 to 13 minutes. Serve warm.

RECOMMENDED CONDIMENTS

Clotted cream

Pineapple preserves

KITCHEN TIP: Measure flour by spooning into measuring cup and then leveling with a straight edge.



Asparagus-Pancetta Quiche

Makes 1 (9-inch) quiche
(approximately 8 servings)

Creamy Havarti cheese, crispy pancetta, and roasted fresh asparagus form a delicious flavor trio in this satisfying quiche.

½ (14.1-ounce) package refrigerated piecrust dough (1 sheet)
½ bunch thin fresh asparagus
¼ teaspoon extra-virgin olive oil
¾ teaspoon fine sea salt, divided
¼ teaspoon fresh ground pepper, divided
½ cup heavy whipping cream
2 large eggs
½ teaspoon chopped fresh thyme leaves
⅓ cup finely shredded Havarti cheese
⅓ cup chopped cooked pancetta

- Preheat oven to 450°.
- On a lightly floured surface, unroll piecrust dough. Transfer dough to a 9-inch fluted tart pan with a removable bottom, pressing dough into bottom of pan. Using a finger or the wide end of a chopstick, press dough into indentations in sides of pan. Trim excess dough. Refrigerate for 30 minutes.
- Using a fork, prick dough all over in bottom of pan.
- Bake until tart shell is light golden brown, 7 to 9 minutes. Let cool completely on a wire rack.
- Reduce oven temperature to 400°.
- Snap and discard tough ends from asparagus. Lay asparagus spears in a single layer on a rimmed baking sheet. Drizzle asparagus with olive oil and sprinkle with ⅛ teaspoon salt and ⅛ teaspoon pepper.
- Roast until asparagus feels tender when pierced with the tip of a sharp knife, approximately 7 minutes. Transfer roasted asparagus spears to a clean surface. Using a sharp knife, chop asparagus into bite-size pieces.



- Reduce oven temperature to 350°.
- In a liquid-measuring cup, whisk together cream, eggs, thyme, remaining ¼ teaspoon salt, and remaining ⅛ teaspoon pepper until thoroughly combined.
- Sprinkle cheese evenly into bottom of cooled tart shell. Scatter asparagus and pancetta over cheese. Pour cream mixture into shell, filling just below top edge.

- Bake until quiche is slightly puffed and lightly browned, 19 to 21 minutes. Let cool for 15 minutes before cutting and serving.

MAKE-AHEAD TIP: Quiche can be baked a day in advance and stored in a covered container in the refrigerator. Reheat on a rimmed baking sheet in a 350° oven for 6 to 8 minutes.

Cucumber-Watercress Canapés

Makes 12

Teatime guests will be most impressed by the seemingly complex arrangement of the cucumber slices on these canapés, but you don't have to divulge just how truly simple overlapping the cucumber slice halves actually is.

6 slices firm white sandwich bread, frozen

1 English cucumber

⅓ cup mayonnaise

⅓ cup packed watercress leaves, finely chopped

1 teaspoon fresh lemon zest

½ teaspoon fresh lemon juice

⅛ teaspoon fine sea salt

⅛ teaspoon ground black pepper

Garnish: watercress sprigs

- Using a 2-inch round cutter, cut 12 rounds from frozen bread slices, discarding scraps. Cover bread rounds with damp paper towels to prevent drying out while letting thaw.

- Using a small hand-held mandoline or a sharp knife, cut 48 thin, uniform round slices from cucumber. Lay slices in a single layer on paper towels to absorb excess moisture.

- In a small bowl, stir together mayonnaise, watercress, lemon zest, lemon juice, salt, and pepper until combined to make an aioli. Spread aioli in an even layer onto bread rounds.

- Stack 2 cucumber slices together. Using a sharp knife, cut stacked slices in half to form half moons.

- Repeat with 2 more cucumber slices. Referring to how-to photos below, on a bread round, place 1 stack of halved cucumber slices on top of aioli. Place another stack of halved slices at a 90-degree overlapping angle to the first stack. Place a third stack at a 90-degree overlapping angle to the second stack.

- Place the fourth stack at a 90-degree overlapping angle to the third stack and underlapping the first stack.

- Garnish with a watercress leaf, if desired.

MAKE-AHEAD TIP: Aioli can be made up to a day in advance, stored in an airtight container, and refrigerated to allow flavors to meld. Canapés can be made up to an hour before serving, covered with damp paper towels, placed in an airtight container, and refrigerated.

Roast Lamb Salad Tea Sandwiches with Pistachio-Mint Pesto

Makes 9

Grass-fed lamb, perfectly seasoned with an array of herbs and spices, is the key to these tasty tea sandwiches.

1 (1.21-pound) Frenched rack of grass-fed lamb

¼ teaspoon garlic salt

⅜ teaspoon ground black pepper, divided

¼ teaspoon minced fresh rosemary

¼ teaspoon crushed dried oregano

2 teaspoons extra-virgin olive oil

4 tablespoons mayonnaise, divided

1 teaspoon yellow mustard

⅛ teaspoon fine sea salt

2 tablespoons unsalted butter, softened

6 slices brioche sandwich bread

1 recipe Pistachio-Mint Pesto (recipe follows)

1 cup chopped butter lettuce

- Using a sharp knife, cut away silver skin from lamb, if necessary. Season all sides of lamb with garlic salt, ¼ teaspoon pepper, rosemary, and oregano. Wrap seasoned lamb well in foil and refrigerate overnight.

- Preheat oven to 450°.

- Unwrap lamb and place on a rimmed baking sheet, ribs curving down, meat side up.

- Roast lamb in the oven until an instant-read meat thermometer registers 145°, approximately 30 minutes. Let meat cool for 30 minutes.

- Using a sharp knife, cut lamb rack between rib bones into chops. (If meat is too pink, brush a sauté pan with olive oil, heat pan, and sear

lamb chops just until pink is gone and meat is lightly browned.) Cut meat away from bones into lamb medallions. Coarsely chop meat. (This should yield approximately 1½ cups chopped meat.)

- Place chopped meat in the work bowl of a food processor. Pulse a few times until meat is finely chopped, being very careful not to over-process meat.

- In a medium bowl, stir together finely chopped meat, 3 tablespoons mayonnaise, mustard, salt, and remaining ⅛ teaspoon ground pepper until combined. Stir in remaining 1 tablespoon mayonnaise, if needed, to achieve a spreadable consistency.

- Spread a thin layer of butter onto brioche slices. Spread an even layer of Pistachio-Mint Pesto over butter. Spread a thick even layer of lamb salad over pesto onto 3 brioche slices. Cover lamb with an even layer of lettuce. Cover lettuce layer with remaining 3 brioche slices, pesto side down, to make 3 whole sandwiches.

- Using a serrated bread knife in a gentle sawing motion, trim and discard crusts from sandwiches. Cut each sandwich into 3 rectangles to yield a total of 9 rectangular tea sandwiches. Serve immediately, or cover with damp paper towels, place in a covered container, and refrigerate until serving time.

Pistachio-Mint Pesto

Makes ½ cup

For a perfect complement to the lamb in our Roast Lamb Salad Tea Sandwiches, fresh mint and parsley replace the usual basil in this pesto, which uses pistachios instead of the typical pine nuts.

2 (.5-ounce) packages fresh mint leaves (1 cup loosely packed)

⅓ cup loosely packed flat-leaf parsley leaves

⅓ cup roasted unsalted pistachios

1 tablespoon fresh lemon juice



¼ cup finely grated Parmesan cheese*

¼ cup plus ½ teaspoon extra-virgin olive oil, divided

⅛ teaspoon fine sea salt

1 pinch ground black pepper

- Remove and discard stems from mint and parsley.
- In the work bowl of a food processor, pulse together mint, parsley, pistachios, lemon juice, cheese, ¼ cup olive oil, salt, and pepper until somewhat smooth.

- Transfer pesto to a small glass container. Drizzle remaining ½ teaspoon olive oil on surface of pesto. Place a piece of plastic wrap directly onto pesto. Refrigerate until needed. Stir pesto before using.

**We used a Microplane zester to achieve a light, wispy texture.*

MAKE-AHEAD TIP: Pistachio-Mint Pesto can be made up to a day in advance. Stir pesto before using.

HOW-TO:



1



2



3



4

Carrot-Mango Cakes

Makes 14

Carrot cake is an iconic dessert for Easter, and these individual, tea-size portions, made with mango juice for a fruity twist on tradition, will have guests raving.

2 cups cake flour
2½ teaspoons baking powder
½ teaspoon fine sea salt
¼ teaspoon ground ginger
¼ teaspoon ground mace
½ cup unsalted butter, softened
1 cup granulated sugar
2 large eggs
½ cup refrigerated mango juice blend*
½ teaspoon vanilla extract
2 cups finely grated carrot (do not pack)
Mascarpone Frosting (recipe follows)

- Preheat oven to 350°. Spray a 15¼x10¼-inch rimmed baking sheet with cooking spray. Line baking sheet with parchment paper and spray again.

- In a medium bowl, whisk together flour, baking powder, salt, ginger, and mace until combined.

- In a large bowl, beat together butter and sugar with a mixer at high speed until light and fluffy, approximately 3 minutes. Beat in eggs, one at the time, until incorporated. Beat in mango juice and vanilla extract until combined. Gradually beat in flour mixture at medium-low speed until incorporated. Beat in carrots at low speed just until combined.

- Using an offset spatula, spread batter into prepared baking sheet, smoothing top. Tap pan lightly on countertop to reduce air bubbles and settle batter.

- Bake until cake edges are golden brown and a wooden pick inserted in center comes out clean, 14 to 16 minutes. Let cool completely in pan. Wrap pan with plastic wrap and freeze for 1 hour. (Freezing cake will help to create sharp, clean rounds of cake when cut with cutter.)

- Using a 2-inch round cutter, cut 28 rounds from frozen cake. Cover cake rounds with damp paper towels to keep from drying out while thawing.

- Place Mascarpone Frosting in a piping bag fitted with a large open star tip (Wilton #1M). Pipe a rosette of frosting onto 14 thawed cake rounds. Top with remaining 14 thawed cake rounds. With piping bag perpendicular to cake rounds, pipe frosting on top of each cake stack.

**We used Naked's Mighty Mango.*

KITCHEN TIP: Finely grated carrot is important to the success of this recipe. We used a Microplane fine grater.

MAKE-AHEAD TIP: Cake rounds can be made up to a week in advance, stored in an airtight container with layers separated by wax paper, and frozen. Let thaw before piping with frosting. Cakes can be assembled and frosted up to a day in advance, stored in an airtight container, and refrigerated. For best flavor and texture, let cakes come to room temperature before serving.

Mascarpone Frosting

Makes approximately 3 cups

Delicious on almost any cake, this decadent frosting is made with butter and mascarpone cheese and is an excellent replacement for cream cheese frosting.

1 (8-ounce) container mascarpone cheese

¼ cup unsalted butter, softened
⅛ teaspoon fine sea salt
¾ teaspoon vanilla extract
4 cups confectioners' sugar

- In a large bowl, beat together mascarpone cheese, butter, and salt with a mixer at medium-high speed until combined. Beat in vanilla extract and confectioners' sugar, starting at low speed and increasing to high speed, until well combined and fluffy. Use immediately.

KITCHEN TIP: If frosting is too warm or soft to pipe, refrigerate it until the desired consistency is reached.

Coconut, Almond & Chocolate Thumbprint Cookies

Makes approximately 45

Buttery thumbprint cookies, laced with three extracts and coconut, sport a pool of decadent dark chocolate ganache that is delicately garnished with more coconut and toasted almond slices.

1 cup unsalted butter, softened
½ cup granulated sugar
½ teaspoon fine sea salt
1 large egg
¾ teaspoon coconut extract
¼ teaspoon almond extract
¼ teaspoon vanilla extract
2 cups all-purpose flour
½ cup finely minced desiccated, unsweetened shredded coconut*
1 recipe Bittersweet Chocolate Ganache (recipe follows)
Garnish: coconut flakes and chopped toasted almond slices

- Preheat oven to 400°. Line several rimmed baking sheets with parchment paper.

- In a large mixing bowl, beat together butter, sugar, and salt with a mixer at high speed until thick and creamy, approximately 4 minutes. Beat in egg and extracts until blended. Beat in flour and coconut until combined.

- Transfer dough to a piping bag fitted with a very large open-star tip (Hobby Lobby #8B). With piping bag perpendicular to prepared baking sheets, pipe cookie dough 2 inches apart into 1¼-inch-wide upright dollops. Using a floured thumb or a rounded measuring teaspoon, make a deep and wide indentation in the center of each dollop.

- Bake until cookies are set and edges are very light golden brown, 7 to 10 minutes. (Using a rounded measuring teaspoon, lightly press

center indentations again, if necessary.) Transfer cookies to a wire rack. Let cool completely.

- Just before serving, spoon Bittersweet Chocolate Ganache into the centers of cookies.
- Garnish with coconut shreds and chopped toasted sliced almonds, if desired. Store any leftover cookies in an airtight container, and refrigerate.

**If using a different type of coconut (longer shreds) combine with flour and pulse mixture in a food processor to finely chop coconut. This is necessary for the texture of the cookie as well as allowing the dough to pass through the piping tip easily.*

KITCHEN TIP: If dough becomes too soft to hold its shape when piped or baked, refrigerate dough briefly until desired consistency is reached.

MAKE-AHEAD TIP: Cookies can be made a few weeks in advance, stored in an airtight container with layers separated with wax paper, and frozen. Let thaw before filling with ganache.

Bittersweet Chocolate Ganache

Makes 1 cup

Two basic ingredients combine for a luscious filling that is tempting to eat by itself with a spoon.

½ cup heavy whipping cream
½ cup bittersweet chocolate chips*

- In a small saucepan, heat cream until very hot, bubbles form around edge of pan, and cream is steaming. Remove pan from heat. Add chocolate. Let sit until chocolate melts, approximately 1 minute. Stir until completely smooth.

- Transfer ganache to a heatproof bowl. Let cool until slightly thickened, stirring occasionally, approximately 30 minutes. (To speed up cooling process, refrigerate, if desired, checking every 10 minutes to make sure ganache is not solidifying.)

**We used Nestlé Toll House.*



Strawberries & Cream
Pastries

Makes 16

Golden balsamic vinegar is the secret ingredient in the strawberry topping of these puff pastry desserts that are also filled with smooth Vanilla Pastry Cream.

1 (17.3-ounce) package frozen
puff pastry (2 sheets)

1 large egg

1 tablespoon water

2 cups chopped strawberries

2 tablespoons granulated sugar

2 tablespoons golden balsamic
vinegar

Vanilla Pastry Cream (recipe follows)

Garnish: fresh mint

- Preheat oven to 400°. Line a rimmed baking sheet with parchment paper.
- Let puff pastry thaw just enough to remain cold and somewhat firm.
- On a lightly floured cutting surface, lay out puff pastry sheets.

Using a 2¼-inch square cutter, cut 32 squares from puff pastry sheets. Using a 1¾-inch round cutter, cut out rounds from 16 puff pastry squares.

- In a small bowl, whisk together egg and 1 tablespoon water until combined. Using a pastry brush, brush egg mixture on inside edges of whole puff pastry squares. Place cutout puff pastry squares on top of whole squares, aligning edges. Brush remaining egg mixture on top edges of pastry boxes. Using a fork, prick inside bottoms of puff pastry boxes.
- Bake until puff pastry is puffed and golden brown, 13 to 15 minutes. Let cool completely. Push down centers of boxes prior to filling.
- In a medium bowl, stir together strawberries, sugar, and vinegar until combined. Let sit at room temperature to macerate until strawberries release their juices, 30 to 45 minutes. (Ripe strawberries will require less time.)
- Just before serving, divide

Vanilla Pastry Cream among puff pastry boxes.

- Drain strawberries well. Divide macerated strawberries among puff pastry boxes, spooning over pastry cream.
- Garnish with fresh mint, if desired. Serve immediately.

MAKE-AHEAD TIP: Puff pastry boxes can be baked a few hours in advance and stored in an airtight container. Fill just before serving.

Vanilla Pastry Cream

Makes 2 cups

Rich pastry cream is a tasty pudding that also works beautifully as the filling for our Strawberries & Cream Pastries

1¾ cups whole milk

¼ cup heavy whipping cream

4 large egg yolks

½ cup granulated sugar

3 tablespoons cornstarch

⅛ teaspoon fine sea salt

1 tablespoon unsalted butter,
softened

1 teaspoon vanilla extract

- In a medium saucepan, heat together milk and cream over medium-high heat until very hot but not boiling.
- In a medium bowl, whisk together egg yolks and sugar. Very gradually whisk hot milk mixture into egg mixture. Whisk in cornstarch and salt until incorporated. Using a fine-mesh sieve, strain mixture back into saucepan.
- Cook over medium heat, whisking constantly, until mixture just comes to a simmer and thickens. Remove pan from heat. Whisk in butter and vanilla extract.
- Transfer pastry cream to a heatproof container. Cover with a piece of plastic wrap, pressing wrap directly onto surface of pastry cream to prevent a skin from forming. Refrigerate until very cold, at least 4 hours or overnight.

