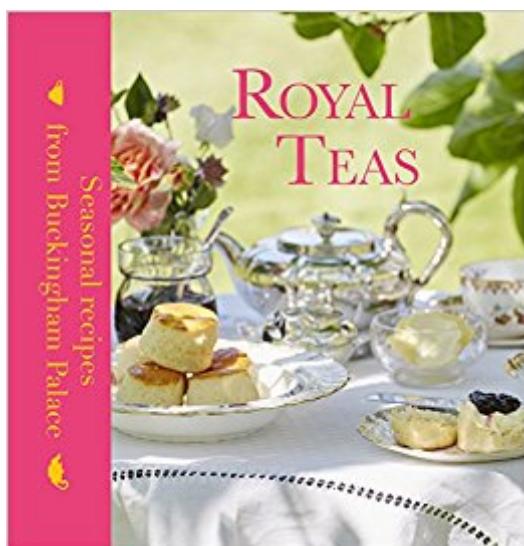


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Royal Teas: Seasonal Recipes From Buckingham Palace



Synopsis

What could be more quintessentially British than a spot of afternoon tea? It's a hallowed tradition that's taken particularly seriously at Buckingham Palace, where for more than a decade Royal Chef Mark Flanagan and his team have prepared an afternoon tea that reflects the best of this venerable tradition across the seasons, from springtime picnics to sophisticated summer garden parties and festive Christmas teas. *Royal Teas*, the follow-up to *A Royal Cookbook*, shares Flanagan's recipes for a variety of tantalizing tea-time treats, including sweet and savory pastries, cookies, and show-stopping cakes. Each recipe is reproduced with clear instructions and a table to convert measurements to the ones you are most familiar with and is accompanied by beautiful photographs of the tableware, floral arrangements, and other decorative items that adorn the royal table throughout the year. Organized by season, the book is also a testament to the Royal Kitchens' commitment to sourcing fresh, local ingredients, from the mulberry trees in the Palace Gardens, whose berries are harvested and made into deliciously syrupy jam, to the beehives that provide the year-round honey used in honey sponge cake. The first official tea-time cookbook from the Royal Collection, *Royal Tea* invites readers to take a break in the day to indulge in a Royal Family-œtested sweet treat. Well-behaved corgis welcome!

Book Information

Hardcover: 120 pages

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Customer Reviews

Mark Flanagan is Royal Chef at Buckingham Palace.

Absolutely beautiful book!!! I know that I will never make the recipes but will enjoy reading this book

for years to come.

beautiful pictures

Great timeless recipes, beautiful photos and descriptions.

Super fun cookbook for those who appreciate the finer things!

I gave this as a gift

My reason for 4 stars instead of 5 is because some typical British ingredients aren't explained. I had to look them up on the internet to see if I could substitute. For example, some recipes call for "strong flour", or "caster sugar". Strong flour is just bread flour which has higher gluten content, but my understanding is that European flours have an even higher gluten content than American, so there may be some minor textural differences in some of the breads. Caster sugar can be made by whizzing regular granulated sugar in a blender so it is finer grained, but not powdered. Unrefined caster sugar has me scratching my head though. Mixed dried fruit is another and while I know what dried fruit is, I am not sure what fruits in what proportions are included. Another more illusive ingredient is "mixed spice" and I am not sure exactly what spices are used in what proportions. Baking temperatures are given in Celsius and gas mark, but a table of UK and US weights and measures is given in the back of the book which includes Fahrenheit equivalents. All those problems can be solved by doing a little online research, but the one ingredient that can't be exactly substituted for is fresh yeast. Fresh compressed yeast is available in VERY few locations and no amount of dried yeast is given as a substitute. It will take some experimenting to work out the correct amount. Another ingredient, fresh game, is not readily available in the US and I'm not sure how available it is in the UK, however, the title of the book is Royal Teas, so I suspect the Queen has her own game hunting reserves that supply this. Measurements are metric, but recipes have the English measurement equivalent which is still used alongside the metric in the UK and the only measurements we use in the US. A table of metric and English measurement equivalents is given in the appendix as well. British baking and cooking terminology is used such as "Once the dough has doubled in size it needs knocking back". In the US, we'd say "punch it down". For anyone who cooks, none of this should be a problem. I would certainly recommend this book for the adventurous cook, but those who are not experienced may find it a challenge given the

unavailability of certain ingredients mentioned earlier.

After buying a recipe book for the ship Queen Elizabeth 2nd, I scouted about and found this and it's what one needs to feel they are 'with it'. I'm a coffee man. So when I boil water, rinse and scald the tea pot and proceed to make a cup'a...I make a pot and have a seat some where where I don't see dishes waiting to be washed. That's my idea of High Tea. And this book will provide the recipes.

As advertised--a book primarily of recipes. I wish it included information on the various service pieces and place settings in the beautiful illustrations, however. It isn't all I hoped for, but certainly worth adding to my tea cookbook collection.

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