

## National Afternoon Tea Week 14th - 20th August

Afternoon Tea Week is that time of the year when we celebrate the great British tradition of Afternoon Tea. This year's Afternoon Tea Week runs from 14th - 20th August and venues across the UK are running exciting exclusive offers in tribute to one of the nation's favourite past times.

Why not treat your guests to a special afternoon tea to celebrate, here are a few recipe ideas.

### Summer Sandwiches

#### Goat's cheese walnut & roasted pepper (makes 20)

200g soft goat's cheese  
100g cream cheese  
10 slices white bread  
2 roasted red peppers  
25g walnut

Mix together 200g soft goat's cheese with 100g cream cheese. Spread most of the mixture over 5 slices white bread. Slice 2 roasted red peppers into strips, divide between the bread, then top each with another slice white bread. Trim the crusts, then cut each sandwich into 4 triangles. Whizz 25g walnuts until fine. Spread 1 edge of each sandwich with the remaining cheese mix, then dip into the chopped walnuts.

#### Lemony cucumber & prawn (makes 12)

6 slices wholemeal bread  
½ cucumber, thinly sliced  
4 tbsp mayonnaise  
zest of 1 lemon  
6 large cooked prawns, halved for topping

Lightly spread 6 slices wholemeal bread with butter. Cover with a layer of thinly sliced cucumber, then use a 5-6cm round cutter to stamp out 12 circles. Mix together 4 tbsp mayonnaise with zest 1 lemon. Top each circle with 1 halved large cooked prawn and a dollop of the lemony mayonnaise.

#### Creamy egg & cress (makes 12)

4 eggs  
2 chopped spring onions  
2-3 tbsp crème fraîche  
12 small rolls  
cress, to serve

Boil 4 eggs for 8 mins. Cool the eggs, peel, mash, then mix with 2 chopped spring onions and 2-3 tbsp crème fraîche. Season, then spread over 12 small rolls. Add a little cress, pop on the lids and serve.

Source bbcgoodfood

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## Classic scones with jam & clotted cream

**350g self-raising flour, plus more for dusting**

**¼ tsp salt**

**1 tsp baking powder**

**85g butter, cut into cubes**

**3 tbsp caster sugar**

**175ml milk**

**1 tsp vanilla extract**

**squeeze lemon juice**

**beaten egg, to glaze**

**jam and clotted cream, to serve**

Heat oven to 220C/fan 200C/gas 7. Tip the flour into a large bowl with the salt and baking powder, then mix. Add the butter, then rub in with your fingers until the mix looks like fine crumbs. Stir in the sugar.

Put the milk into a jug and heat in the microwave for about 30 secs until warm, but not hot. Add the vanilla and lemon juice, then set aside for a moment. Put a baking sheet 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. 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. By this point you'll probably need to press what's left of the dough back into a round to cut out another four. Brush the tops with beaten egg, then carefully place onto the hot baking tray.

Bake for 10 mins until risen and golden on the top. Eat just warm or cold on the day of baking, generously topped with jam and clotted cream.

Source [bbcgoodfood.com](http://bbcgoodfood.com)

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