



Tea Times

In this session we are giving you four recipes for our hospitality tea: Pain au Chocolat, Madeleine, Crêpes, and Gougères.

We will also have one Storytime tea, two Fairy Tale Teas, and a fable teatime:

Storytime Tea: *Original Short Stories Volume 4*, "The Diamond Necklace" by Guy de Maupassant

Fairy Tale Tea: *The Blue Fairy Book*, "Beauty and the Beast" by Andrew Lang

Fairy Tale Tea: *The Tales of Mother Goose*, "The Master Cat, or Puss in Boots" by Charles Perrault

Fable Teatime: *The Fables of La Fontaine*, "The Dove and the Ant" by Jean de la Fontaine

"The world is a book—with each step we open a page."

~ Alphonse de Lamartine

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Pain au Chocolat

Ingredients

1 sheet of frozen puff pastry, thawed but chilled (see thawing directions)

1 4-ounce bar of semisweet chocolate cut into 12 rectangular pieces.

1 egg, beaten with 1 teaspoon water

2-3 tablespoons sugar

All-purpose flour (for dusting)

Directions

Preheat oven to 400°F. Line a baking sheet with parchment paper and lightly flour your work surface. Using a sharp knife or pizza cutter, cut your puff pastry in half lengthwise, then cut each half into sixths, giving you 12 rectangular pieces.

Brush top of dough lightly with egg wash. Place a piece of chocolate in the center of the dough strip. Fold one end over it. Then fold over the other end. Press the seam with a fork to seal. Add a little extra egg wash to the seam, if it's not adhering. Repeat with all 12 pieces.

Place the pastries seam side down on the baking sheet. Brush the tops with egg wash. Sprinkle lightly with sugar. Bake for 20 minutes in the center of the oven, until puffed and golden brown. Cool on a wire rack.

Madeleines



For Coating the Pan:

1 Tablespoon unsalted butter
1 ½ teaspoons all-purpose flour

For Madeleines:

10 Tablespoons (141 g) unsalted butter cut into pieces
2 large eggs room temperature
½ cup (100 g) granulated sugar
3 Tablespoons light brown sugar firmly packed
2 teaspoons vanilla extract
⅛ teaspoon salt
1 ¼ cup (155 g) all-purpose flour
2 teaspoons lemon or orange zest optional

(Note: if you don't have a madeleine pan you can use a muffin pan.)

Directions

Preheat oven to 375 degrees and whisk together 1 Tablespoon melted butter and 1 ½ teaspoons flour. Use a pastry brush to grease every cavity of your madeleine pan or muffin pan. In a small bowl, melt remaining 10 Tablespoons of butter. Set aside to cool.

In a large bowl, combine eggs, sugars, vanilla extract, and salt. Whisk until combined. Sift flour into the egg mixture, about ⅓ of the flour at a time, gently stirring each time. Drizzle cooled melted butter around the edge of the batter and add zest, if using. Gently fold into batter using a spatula until ingredients are thoroughly combined (but do not over-mix).

Drop batter by heaping Tablespoon into prepared pan and bake for 9 minutes or madeleines are light golden brown and spring back when lightly touched. Remove to a cooling rack to cool immediately.

If your madeleine pan did not hold all of the batter, allow the pan to cool before re-brushing with butter/flour mixture and refilling with batter and baking your next batch. If desired, sprinkle madeleines with additional powdered sugar or dip in melted chocolate before serving.

Crepes



Ingredients

2 large eggs, room temperature

1 1/4 c. whole milk, room temperature

1 c. all-purpose flour

4 tsp. granulated sugar

1/2 tsp. kosher salt

3 tbsp. unsalted butter, melted, cooled,
plus 1/2 tsp. cold unsalted butter

Fresh berries and powdered sugar, for
serving (optional)

Directions

In a blender, blend eggs, milk, flour, granulated sugar, salt, and 3 tablespoons melted butter until smooth, about 1 minute. Cover and refrigerate at least 1 hour or up to 2 days.

Preheat a 9" nonstick skillet over medium heat. Melt 1/2 teaspoon cold butter in preheated pan. Reduce heat to medium-low. Briefly whisk batter, then pour 1/4 cup into center of pan, lifting pan off heat and slightly tilting in a circular motion to help batter spread into an even circle. Cook until top is set and bottom is golden brown, about 45 seconds. Flip and cook on second side until cooked through, about 45 seconds more.

Using a spatula, fold crêpe into quarters. Transfer to plate. Repeat with remaining batter for a total of 8 crêpes. Serve with berries and powdered sugar, if desired.

Gougeres (Cheese Puffs)



Ingredients

- 1/2 cup milk
- 1/2 cup water
- 1 stick butter, cut into pieces
- 1 tablespoon sugar
- 1 teaspoon salt
- 1 cup all-purpose flour
- 3 to 4 large eggs, at room temperature
- 1 cup grated Cheddar cheese
- 1/2 cup grated Gruyere cheese

Directions

Preheat the oven to 425 degrees. Line 2 baking sheets with parchment.

In a saucepan, combine water, milk, butter, sugar and salt and stir over low heat until melted and combined. Raise the heat to medium and bring to a simmer.

Remove from heat and immediately add flour. Stir with a wooden spoon until the mixture thickens, is smooth and no flour lumps remain. Return to the heat and cook, stirring, until a film forms on the bottom of the pan. Continue stirring, careful not to scrape up the film, for a minute or two more.

Transfer the mixture (panade) to a food processor. Mix for a minute to dissipate the heat. Add the eggs one at a time with the processor running. Pay attention to the consistency of the paste. It should be smooth and shiny, so you may only need 3 of the eggs. Stir in the cheese.

Using a small cookie scoop, scoop generous mounds onto the parchment-lined baking sheets, spacing them an inch apart. Place in the oven, immediately reduce the heat to 375 degrees and bake for 20 to 25 minutes, or until the cheese puffs are golden brown.