



Tea Times

In this session, we are giving you four recipes for our hospitality tea: Homemade Baguette, Palmiers, Tarte Tatin, and Parisian Picnic.

We will also have two Storytime teas, a Mythology teatime, and a Fable teatime:

Storytime Tea 1: *Linnea*, by Christina Björk. (Note: While *Linnea* is not in the public domain, we highly recommend this book as a family-friendly way to learn more about the Impressionist artist Claude Monet. You can also purchase a copy via Amazon.)

Storytime Tea 2: *The Queen's Croquet-Ground*, by Lewis Carroll

Mythology Teatime: *The Water Lily*, *The Gold Spinners*, by Andrew Lang

Fable Teatime: *Night and Day*, by Robert Louis Stevenson

“The work of art must seize upon you, wrap you up in itself, carry you away. It is the means by which the artist conveys his passion; it is the current which he puts forth which sweeps you along in his passion.”

~Pierre-Auguste Renoir

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Homemade Baguette



Ingredients

6 c all-purpose flour
3 c lukewarm water
2 tsp yeast
2 tsp salt

Directions

Combine all ingredients together, starting with the dry ingredients and then adding the water. Cover with plastic wrap and let it sit for 12-20 hours on the countertop.

The following day, the dough should be wet, sticky, and bubbly. Generously flour your hands and the baking sheet.

Take the dough (if it sticks, apply more flour to your hands) and form a baguette shape. You will easily get at least 2-3 baguettes. Place it on a baking sheet and sprinkle a generous amount of flour on it. Score the top with a sharp knife and cover it with a towel. Let the dough rise in a warm place for 1-2 hours.

Preheat the oven to 450 °F. You will need to have 2 shelves in an oven. Fill a deep baking pan with 2 c of hot boiled water, and place it on the lower rack inside your oven. This will make the bread crispy on the outside. Place the bread on the middle rack. Remove water from the oven after 10 minutes. Keep on baking the bread for another 20-30 minutes or until golden brown.

Palmiers

Ingredients

1 sheet all-butter puff pastry, thawed
½ c granulated sugar
1 tsp cinnamon

Directions

Mix sugar and cinnamon together and sprinkle half the mixture on a board or directly on your counter. Unfold the pastry and place it over the sugar.

Sprinkle the top with the remaining sugar and use a rolling pin to lightly press sugar into the dough and smooth it out.



Roll the short side of the dough in towards the middle, making it as tight as possible. Roll the other side in towards the middle. Press the two rolls of dough together lightly and place the rolled dough on a parchment-lined baking sheet. Chill in the refrigerator for 1 hour.

Preheat the oven to 400°F. Remove the rolled dough from the refrigerator and place on a cutting surface. Trim off both ends of the dough and discard. Slice the dough into 1/2-inch wide cookies. Place the palmiers a few inches apart on a parchment-lined baking sheet.

Bake for 15-20 minutes, or until the edges of each cookie are a dark golden brown. Transfer to a wire rack to cool completely and then store in an airtight container.

Tarte Tatin



Ingredients

1 sheet puff pastry, thawed
6-8 apples
3 T water
½ c sugar
3 T butter

Directions

Using a 9-inch cake pan to measure, cut a circle out from the puff pastry. Take a fork and poke holes all over.

Peel and quarter the apples, removing the cores. Preheat oven to 375°F.

In a large saucepan over medium heat, distribute the water and sugar evenly and cook for about 5-7 minutes. Add the butter, stirring constantly until the color is light brown. Add the apples, stirring until they are coated.

Cook for about 15-20 minutes, turning the apples constantly so that they're soaked in caramel. Remove from the heat when the caramel has reduced and little remains in the bottom of the pan. (Be careful not to burn it!)

Arrange the apple slices in circles on the bottom of the greased cake pan. Press the apples tightly against each other, then pour the remaining caramel over the top. Lay the circle of puff pastry on top. Tuck the puff pastry down the sides of the pan.

Bake for 45-50 minutes, or until the pastry is golden brown and firm. Cool for about 1 hour, then invert onto a plate.

Parisian Picnic

Go on a traditional Parisian style picnic! A typical meal consists of a baguette, cheese, and grapes, however the picnic can be adapted to different tastes:

Bread (baguettes, sourdough, crackers, etc.)

Cheese (brie, chevre, blue, etc.)

Assorted fruits (grapes, strawberries, apples, etc.)

Assorted vegetables (tomatoes, olives, herbs, etc.)

Sauces or spreads (butter, pesto, etc.)

Sandwich meats

A fruity beverage (while the French typically consume wine, it can be easily substituted with cider, sparkling water, or fruit tea)

Dessert (cookies, palmiers, tarts, etc.)

