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afternoon
tea ^{IS} _{THE} new
happy
hour

gail greco



pimento pita pocket poufs

Makes: 8 to 10 pita pockets

Pimento cheese has all the flavor you need in this sandwich. The celery gives it a crunch and the chives a tang. The cream cheese helps soften and balance the peppery flavor.

1/2 cup pimento cheese	1 cup finely diced cooked roasted chicken
2 tablespoons whipped cream cheese	1 teaspoon fresh chopped Italian-leaf parsley, plus more for garnish
2 tablespoons minced celery	8 mini (2 1/2 -inch) pita breads
1 tablespoon finely chopped fresh chives	

1. Combine pimento cheese with cream cheese, celery, and chives.
2. Fold in the chicken and parsley.
3. Open pita pocket at the top with a knife and spread slightly. Fill each with the chicken mixture and serve.

cranberry ginger bread

Makes: 1 loaf

Buttery sweet, this popular tea bread can be complemented by cheese or crudites.

1¼ cups all-purpose flour
1 teaspoon baking soda
½ teaspoon salt
1½ teaspoons cinnamon
1 egg, lightly beaten

1 cup milk
2 tablespoons butter, softened
1½ cups dried cranberries
¼ cup crystallized ginger
¾ cup sugar

1. Preheat oven to 375°F.
2. In a large mixing bowl, combine the flour, baking soda, salt, and cinnamon.
3. Add the egg, milk, and butter, mixing well to combine.
4. In a separate bowl, toss the cranberries and ginger with the sugar; fold into the flour mixture.
5. Turn the batter into a greased 9 x 5-inch loaf pan.
6. Bake 40 minutes or until the cake is golden brown.
7. Cool on a wire rack before turning out.

the all-in cannoli cookie

Makes: 2 dozen cookies

Cannoli means “little tube,” and in the Italian pastry by that name, it’s a crisp-fried shell stuffed with flavored ricotta. Here are my two versions—one chocolatey with the essence of cannoli baked pillowy-soft into the dough (also known as a ricotta cookie), and the other with the filling freshly sandwiched between thin cookies. Both are lighter and daintier for a tea party.

1 cup (2 sticks) butter, room temperature	2 cups all-purpose flour
1 cup sugar	1½ teaspoons baking powder
1 egg, plus 1 egg yolk	½ teaspoon salt
½ cup ricotta cheese, drained	¾ cup mini chocolate chips
1 teaspoon almond extract	¾ cup chopped unsalted pistachios
1½ tablespoons orange-flavored Cointreau liqueur	2 ounces dark chocolate, melted
1½ teaspoons finely grated orange zest (about 1 orange)	White candy sprinkles, optional

1. Using a hand or stand mixer, cream butter and sugar until fluffy.
2. On low, beat in eggs, ricotta, almond extract, liqueur, and orange zest.
3. In a separate bowl mix flour, baking powder, and salt.
4. Add dry mixture to wet mixture, forming a dough. Blend well.
5. Fold in chocolate chips and nuts.
6. Wrap dough in plastic and chill for 1 hour.
7. Preheat oven to 350°F.
8. Line 2 rimmed baking sheets with parchment paper.

The all-in cannoli cookie

Makes: 2 dozen cookies

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...filled with flavored ricotta. Here are my two versions—one
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...cookie) and the other with the filling freshly sandwiched
...tuckers. Both are lighter and daintier for a tea party.

butter, room

- 2 cups all-purpose flour
- 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 3/4 cup mini chocolate chips
- 3/4 cup chopped unsalted pistachios
- 2 ounces dark chocolate, melted
- White candy sprinkles, optional

...stand mixer, cream butter and sugar until fluffy.

...eggs, ricotta, almond extract, liqueur, and orange zest.

...mix flour, baking powder, and salt.

...to wet mixture, forming a dough. Blend well.

...chips and nuts.

...plastic and chill for 1 hour.

...350°F.

...baking sheets with parchment paper.

...new happy hour

9. Drop 1 1/2 rounded tablespoons of dough onto pans, 2 inches apart.
10. Bake 10 minutes or until golden brown on the edges.
11. Cool completely on a wire rack.
12. Melt chocolate and drizzle over top, and dot with sprinkles.



glazed lemon loaf cake

Makes: 1 loaf

Yogurt added to cake creates a healthy leavening and a moist cake.

1½ cups all-purpose flour	2 tablespoons honey
2 teaspoons baking powder	Zest from 2 small lemons
½ teaspoon salt	(reserve 1 teaspoon juice for the glaze)
3 eggs	½ cup light olive oil
1 teaspoon vanilla extract	2 cups powdered sugar
1 cup plain Greek yogurt	
¾ cup sugar	

1. Preheat oven to 350°F.
2. In a large bowl combine the flour with the baking powder and salt.
3. In a medium bowl, beat eggs and vanilla and lightly whisk in the yogurt, sugar, and honey.
4. Using a rubber spatula, turn in the lemon zest and oil, and add to the flour mixture, combining well.
5. Pour batter into a 9 x 5-inch nonstick loaf pan and bake 45 minutes or until golden brown on top.
6. Cool 10 minutes on a wire rack, then run a spatula around the edges; turn pan over and release the cake upright onto a plate.
7. Mix the reserved lemon juice with the powdered sugar and drizzle over top while cake is still a little warm.
8. Cool completely before slicing.

buttermilk butterscotchies

Makes: 24 mini muffins

You'll need an hour prep time to soften the oats. Use mini butterscotch chips, or coarsely chop larger ones. A delicious complement to a cup of Darjeeling tea.

1 cup quick-cooking oats	1/2 teaspoon salt
1 cup buttermilk	1/3 cup butter, melted and cooled
Zest from 1 orange, divided	1 egg, beaten
1/2 cup lightly packed light brown sugar	2 tablespoons honey
1 cup all-purpose flour	1/2 cup mini butterscotch chips
1 teaspoon baking powder	Powdered sugar
1/2 teaspoon baking soda	

1. In a medium bowl, mix together oats, buttermilk, and half the orange zest.
2. Sprinkle sugar on top; let sit an hour.
3. Preheat oven to 400°F.
4. In a separate bowl, sift the flour with the baking powder, baking soda, and salt; set aside.
5. Combine the butter, egg, and honey with the oat mixture.
6. Add the flour mixture, stirring gently, just to incorporate.
7. Fold in the butterscotch chips.
8. Spoon the batter 3/4 full into greased mini muffin cups. Sprinkle with remaining orange zest.

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9. Bake 8 to 10 minutes or until golden.
10. Cool on a wire rack.
11. Sprinkle with powdered sugar and serve.



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king soda,

inkle with

caramel apple muffin twirl

Makes: 6 servings

Easier to eat than a caramel apple, and adding a lot of pizzazz to the tea table, this sweet looks like a rose but smells like an apple pie, and it packs the same homey punch!

2 red apples such as Gala, Jazz, Pippin (cored)	2 tablespoons quality caramel sauce, plus more for plating
2 tablespoons lemon juice	1 sheet puff pastry, thawed
3 tablespoons apple jam	Cinnamon sugar for sprinkling
	1 cup vanilla bean ice cream

1. Cut apples in half and slice paper-thin.
2. Place apple slices in a microwave-safe bowl covered with water and the lemon juice.
3. Microwave 2 to 3 minutes until tender (not mushy); drain and pat dry.
4. Cover with plastic wrap and a tea towel to keep soft; set aside.
5. Mix the apple jam with caramel sauce; set aside.
6. On a floured surface, roll out the pastry about $\frac{1}{8}$ -inch thick.
7. Cut into 6 even and straight strips.
8. Preheat oven to 375°F.
9. Brush each strip lightly with the caramel mixture.
10. Start placing apple slices $\frac{1}{4}$ -inch off the end, slightly overlapping and each piece extending just past the edge of the dough.

Caramel apple muffin twirl

Makes: 6 servings

...than a caramel apple, and adding a lot of pizzazz
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2 tablespoons quality caramel
sauce, plus more for plating
1 sheet puff pastry, thawed
Cinnamon sugar for sprinkling
1 cup vanilla bean ice cream

... and slice paper-thin.

... in a microwave-safe bowl covered with water and the

... minutes until tender (not mushy); drain and pat dry.

... wrap and a tea towel to keep soft; set aside.

... with caramel sauce; set aside.

... roll out the pastry about 1/8-inch thick.

... straight strips.

... with the caramel mixture.

... work off the end, slightly overlapping and

... put the edge of the dough.

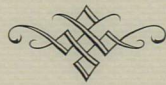
11. Sprinkle apples lightly with cinnamon sugar.
12. Fold the dough up $\frac{2}{3}$ of the way to cover bottom of the apples, pressing down lightly to hold each apple in place.
13. Roll from one end to the next and place each flower into nonstick muffin tin cups.
14. Bake 25 minutes and remove from oven.
15. Quickly sprinkle tops with cinnamon sugar and return to oven, baking another 10 to 15 minutes or until golden brown (be careful not to burn edges).
16. Cool on wire rack and remove when still slightly warm.
17. To serve, melt the ice cream and pool on individual plates, topping with the muffin twirl.



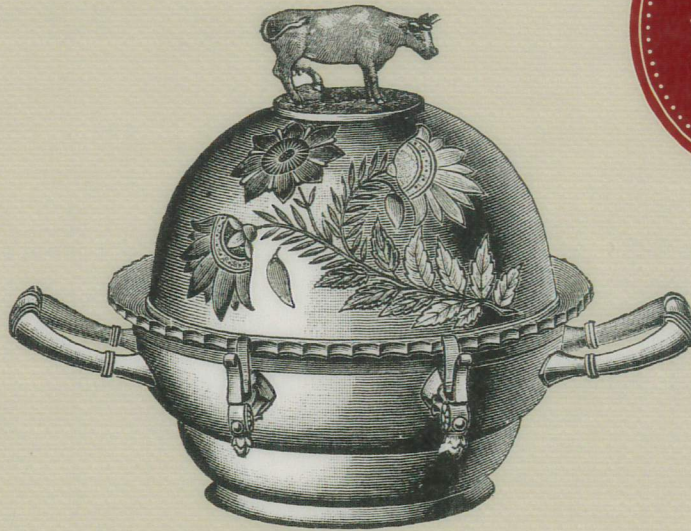
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GUARDIAN COOKING

The Unofficial
Downton Abbey Cookbook



Includes
80
Recipes



LARRY EDWARDS

POACHED SALMON AND CREAM CHEESE TEA SANDWICHES

(makes 18)

When it came to the sandwiches of High Tea, there were two types. There was the usual, which was crustless bread cut into festive shapes and spread with a savory cream. Then there was the special, puff pastry cut into rounds and served open-faced. We will center on the festive due to the fact that they are indeed festive. At the abbeys, the puff pastry was made from scratch. For ease and convenience I recommend using the store-bought variety, as making true puff pastry at home can put the home cook into a loony bin!

Though the High Tea sandwiches were indeed dainty, and dainty was usually reserved for the female guests, these sandwiches were offered to both male and female guests. They are all very easy to prepare and an absolute delight to eat.

The savory spread for this sandwich is a luscious poached salmon and cream cheese spread (an abbey favorite) that is lightly hinted with finely minced green onion. You will notice from the picture there is a garnish. High Tea sandwiches were one of the only foods served with a garnish.

Ingredients needed to make Poached Salmon and Cream Cheese Tea Sandwiches:

1 pkg. puff pastry (it contains two sheets, both of which will be used)	1 Tbs. heavy cream
½ pound salmon	1 green onion, finely minced
4 ounces cream cheese, room temperature	¼ tsp. salt
	garnish of your choice



Steps:

1. Remove the puff pastry from its box. If frozen, let it thaw. Using a round or decorative cutter, cut the puff pastry into shapes.
2. Preheat the oven to 350°F and line a baking sheet with parchment paper. Place the cut puff pastry pieces onto the prepared baking sheet.
3. In a small sauté pan, bring a few inches of water to a boil. Add the salmon, cover and cook 5 minutes.
4. Remove the salmon from the pan and set aside to cool. Discard the poaching liquid.
5. Place the puff pastry into the oven and bake 15 minutes or until puffed and golden.
6. In a mixer with the paddle attachment, beat the cream cheese, heavy cream, and green onions until smooth.
7. Spoon the cream cheese mixture into a bowl.
8. Using a fork, flake off the salmon meat. Fold the salmon into the cream cheese mixture.
9. Remove the puff pastry from the oven. Remove them from the pan and let them cool on a wire rack.
10. Slice the puff pastries in half lengthwise. Spread the poached salmon and cream cheese mixture on the puff pastry.
11. Garnish the sandwiches and serve.



ROASTED SWEET RED PEPPER CREAM TEA SANDWICHES

(makes 18)

During late spring and throughout the summer, the abbeys would host various garden parties and outdoor High Tea. On these occasions the cook was instructed to make the food fresh tasting, meaning to utilize fully the abbey's gardens and homegrown produce. One of the favorite High Tea sandwiches of this time of the year was a very simple, yet very fresh-tasting treat featuring roasted sweet red peppers.

In creating this High Tea sandwich the cook was posed with a problem. The sandwich had to be fresh tasting, yet the cook just couldn't pile onto puff pastry a bevy of sweet peppers. Utilizing common staples of the kitchen, the cook created a cream of subtle taste and rich texture. When the sweet red pepper was added to the cream the fresh taste of the pepper was kept and the cook rewarded with a lovely pastel color.

Due to the fact the sweet pepper growing season was not long throughout Great Britain, when this sandwich was called for other times during the year, the cook would substitute preserved pimentos.

Ingredients needed to make Roasted Sweet Red Pepper Cream Tea Sandwiches:

1 pkg. puff pastry (it contains two sheets, both of which will be used)	1 Tbs. minced chives
4 ounces cream cheese, room temperature	¼ tsp. salt
1 Tbs. sour cream	½ red bell pepper, roasted, seeded, and minced (this is available in markets)
1 Tbs. heavy cream	

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Steps:

1. Remove the puff pastry from its box. If frozen, let it thaw. Using a round or decorative cutter, cut the puff pastry into shapes.
2. Preheat the oven to 350°F and line a baking sheet with parchment paper. Place the cut puff pastry pieces onto the prepared baking sheet.
3. Place the puff pastry into the oven and bake 15 minutes or until puffed and golden.
4. Remove the puff pastry from the oven. Remove them from the pan and let them cool on a wire rack.
5. In a small bowl, whisk together the cream cheese, sour cream, heavy cream, chives, red pepper, and salt until smooth and spreadable.
6. Slice the puff pastry in half lengthwise and spread each half with some of the roasted sweet pepper cream.
7. Place upon a serving platter, sprinkle with a few chives and serve.



POTATO AND PEA SOUP

(serves 4)

This is one of the few soups prepared at the abbey that uses beef stock as base. Though the abbeys raised most of their own animals for food, cows were seldom raised due to the amount of land needed to graze them. As you will notice in the “Entrées” section of this book, beef was not often prepared at the abbeys, nor was it very popular during the Edwardian era.

What separates this soup from the other soups of this genre is the texture. Whereas most of the potato or pea soups of this era were creamed, the cooks of the abbeys centered on the palate of the guests. Each spoonful was to represent the freshness of the ingredients and the gardens of the abbey. There was the sweetness of the peas, the savory of the onions, and the tenderness of the potatoes.

For today’s cook, it is rather difficult to find fresh peas at the market. If you cannot find them, you can use the flash-frozen variety (they retain their natural sweetness) with no alteration to the recipe.

Ingredients needed to make Potato and Pea Soup:

2 Tbs. butter	3 cups diced potatoes
2 Tbs. corn oil	4 cups beef stock
2 yellow onions, peeled and thinly sliced	2 cups peas
1 tsp. salt	1 tsp. ground black pepper
2 cloves garlic, minced	

Steps:

1. In a medium saucepan, melt the butter in the oil over medium heat. Add the onions and salt and sauté 10 minutes.



2. Stir in the garlic, potatoes, and beef stock and bring to a boil. Reduce the heat to a simmer, cover, and cook 30 minutes.
3. Add the peas and black pepper and cook 10 minutes before serving.



SOUR CREAM SPICE CAKE

(makes 1 cake)

If you've had the pleasure of watching the *Downton Abbey* Christmas Special, you would have noticed that the staff were afforded the pleasure of having their own Christmas party. The kitchen table was laden with food, both savory and sweet. This Sour Cream Spice Cake was the crown of the table. It features the spices of the holiday and a nice slight hint of citrus.

You might also have noticed that most of the pans and molds used to make cakes were of the high variety. This was quite common during both the Victorian and Edwardian eras in England and the reason is that the height and shape were thought to resemble a crown (paying homage to the monarchy). In other parts of Europe, such pans and molds were shorter and wider.

A great misnomer regarding the foods of England is that they are bland. Fact-of-the-matter is, many English dishes, such as this cake, did contain what many considered at the time to be exotic spices. This should not really come as a surprise when you consider that, during this time, the reign of the British monarchy did include many portions of the Asian continent where these spices originate.

Ingredients needed to make Sour Cream Spice Cake:

4 cups flour

1 tsp. baking soda

½ tsp. ground cloves

½ tsp. ground cinnamon

3 eggs, beaten

2½ cups sugar

1½ cups sour cream

2 Tbs. honey

1 cup black currants or raisins

3 Tbs. finely grated orange zest

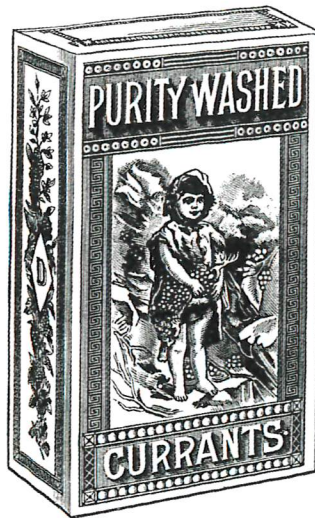
powdered sugar for dusting

Steps:

1. Preheat the oven to 325°F. Lightly oil or spray a bundt pan.



2. In a medium bowl, whisk together the flour, baking soda, cloves, and cinnamon. Set the bowl aside.
3. In a mixer using a paddle attachment, beat the eggs and sugar until light and pale.
4. Add the sour cream and honey and beat until smooth and creamy.
5. With the mixer on a slow speed, add the flour mixture and beat until it forms a batter.
6. Fold into the batter in the black currants or raisins.
7. Spoon the batter into the prepared pan.
8. Place into the oven and bake 75 minutes or until the sides break away from the pan.
9. Remove the cake from the oven and let cool in the pan 10 minutes.
10. Remove the cake from the pan and let cool on a wire rack.
11. Before slicing and serving, dust the cake with some powdered sugar.



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**DOWNTON
ABBEY**
COOKBOOK

ANNIE GRAY

FOREWORD *by* GARETH NEAME



CHARLOTTE RUSSE

Another of *Downton's* iconic dishes, charlotte russe is a cold, set sweet dish, with a mixture of Bavarian cream and jelly ringed with sponge finger biscuits. It's related to trifle, but while trifle is a very English dish, this is very French, and was invented by Chef Antonin Carême in the early nineteenth century. It appears at *Downton* a lot, sometimes unmentioned but lurking distinctively in the background and at other times brought to the fore. It's one of the dishes cooked by Ethel for Isobel's ladies' luncheon, where she presents it herself, interrupting a showdown between Robert and his wife, daughters, and mother. Mrs. Patmore and Daisy would have made the ladyfinger biscuits in advance. Modern cooks looking for a shortcut may choose to substitute store-bought ladyfingers.

SERVES 6-8

INGREDIENTS

FOR THE LADYFINGERS

½ cup (100 g) plus 2 tablespoons superfine sugar

2 eggs

1 cup plus 3 tablespoons (140 g) flour

¼ teaspoon baking powder

½ teaspoon ground cinnamon

FOR THE STRAWBERRY JELLY

2 cups (285 g) strawberries, stemmed and halved lengthwise

2-4 tablespoons granulated sugar, depending upon the sweetness of the strawberries

Juice of ½ lemon

¾ cup (160 ml) water

1½ teaspoons powdered gelatin or 2 gelatin sheets

FOR THE BAVARIAN CREAM

2 tablespoons water

4 egg yolks

⅓ cup (140 g) granulated sugar

¾ cup (180 ml) milk

½ teaspoon pure vanilla extract

1 envelope (about 2½ teaspoons) powdered gelatin or 5 gelatin sheets

1¼ cups (300 ml) heavy cream

FOR GARNISH

10-12 large firm strawberries

2 teaspoons granulated sugar, preferably vanilla sugar

Other fruits or edible flowers as desired (optional)

To make the ladyfingers, put ½ cup (100 g) of the superfine sugar and the eggs into a heatproof bowl (preferably metal). Rest the bowl over a pan of barely simmering water and whisk until the mixture is light and foamy and warmed through. Remove from the heat and continue whisking until the mixture is cold, 10-15 minutes. Fold the flour, baking powder, and cinnamon into the cold yolk mixture just until fully incorporated.

Preheat the oven to 375°F (190°C). Line a sheet pan with parchment paper. Transfer the ladyfinger mixture to a piping bag fitted with a large plain tip and pipe lengths of the mixture onto the prepared pan, making sure they are about ¾ inch (2 cm) longer than the height of the mold you will be using. Sprinkle the lengths evenly with the remaining 2 tablespoons superfine sugar.

Bake the ladyfingers until they are lightly browned and cooked through, about 5 minutes. Let cool on the pan on a wire rack, then carefully lift them off the parchment and set aside.

Recipe continues

To make the jelly, combine the strawberries, granulated sugar, lemon juice, and water in a saucepan and bring to a boil over high heat. Use a masher or the back of a wooden spoon to crush the strawberries slightly, helping them to yield their juice. Remove from the heat and let steep for 2 hours.

Strain the strawberry mixture through a wire-mesh sieve lined with a double thickness of cheesecloth placed over a bowl or pitcher. Don't force the mixture through the sieve or the jelly will be cloudy. Let gravity do the work. Measure the strawberry juice, add water as needed to total about 1 cup (240 ml), and set aside for the strawberry jelly. Reserve the strawberries for another use, or purée and then strain them to make a sauce for the cream.

To make the Bavarian cream, in a bowl, briefly beat the water and egg yolks with a wire whisk or an electric mixer. Gradually beat in the granulated sugar, whisking constantly or beating with the electric mixer on medium speed, until the mixture is thick, pale yellow, and drops from the beaters in a thick ribbon when they are lifted from the bowl, about 3 minutes.

In a small saucepan over medium heat, warm the milk just until bubbles appear at the edge of the pan. Slowly pour the hot milk into the eggs, whisking constantly just until combined. Return the egg-milk mixture to the saucepan and cook over low heat, stirring constantly, until the mixture thickens into a custard thick enough to coat a spoon. (Do not allow to boil or the eggs will curdle.) Pour the custard through a strainer into a bowl. Stir in the vanilla. Mix the powdered gelatin with 2 tablespoons water in a small bowl and let stand for 2 minutes to soften; if using the gelatin sheets, place them in a bowl, add cold water to cover, and let soak until floppy, 5–10 minutes.

Add the softened gelatin. (If using powdered gelatin, first liquefy it by nesting the small bowl of gelatin in a larger bowl of hot water, or heating it in the microwave for 5 seconds.) Stir until the gelatin is dissolved.

Prepare an ice water bath by filling a large bowl halfway with ice and water. Place the bowl with the custard over the ice water bath and stir often until cooled to room temperature, about 15 minutes. Using a wire whisk or electric mixer, beat the cream to soft peaks and fold into the cooled custard mixture.

Charlotte Russe

18 Savory Biscuits.
¾ pint of cream.
Vanilla flavoured
liquors.
1 tablespoon of powdered sugar
½ oz. of isinglass.

- 1- Procure about 18 Savory Biscuits, brush the edges of them with white of an egg, and line the bottom of a plain round mould, placing them like a rosette. Stand them upright all round the edge, carefully put them so closely together that the white of eggs connects firmly.
- 2- place this case in the oven for about 5 minutes, just to dry the eggs.
- 3- Whisk the cream to a stiff froth.

Recipe card from the set of *Downton Abbey*

RECIPE NOTE

If you are pressed for time, the ladyfingers, as suggested in the headnote, can be replaced by store-bought ladyfingers. Any leftover ladyfingers are excellent on their own and also make a good base for trifle. The Downton kitchen is equipped with copper egg bowls, which are not only great for whisking eggs but are also ideal for heating eggs and sugar over water, as here. If you don't have a copper bowl handy, any metal bowl will do, or even a heatproof glass one (though it will take longer to heat up). You can easily vary the flavorings in this charlotte, using a different fruit jelly or flavored cream or changing the spice in the ladyfingers.

Combine the strawberries, granulated sugar, cream in a saucepan and bring to a boil over high heat. Pour the mixture through a wire-mesh sieve lined with cheesecloth placed over a bowl or pan to help them to yield their juice. Remove the strawberries and let the mixture steep for 2 hours.

Remove the bottom from a 6- or 7-inch (15- or 18-cm) round springform pan and put the pan ring on the plate on which you plan to serve the charlotte. Cut one end off of each ladyfinger so they all have a nice flat end and are the same height. Use them to line the pan ring, standing them up vertically with the rounded end at the top. They will be slightly squishy, so you can press them into one another to keep them in place.

Carefully spoon the custard into the ladyfinger-lined ring and spread it out gently with the back of a spoon to secure the ladyfingers in place. Put the mold in the fridge for 30–45 minutes to set the custard more firmly.

Meanwhile, finish preparing the jelly: Mix the powdered gelatin with 2 tablespoons water in a small bowl and let stand for 2 minutes to soften; if using the gelatin sheets, place them in a bowl, add cold water to cover, and let soak until floppy, 5–10 minutes. Stir the liquefied gelatin into the strawberry juice. (If using powdered gelatin, first liquefy it by nesting the small bowl of gelatin in a larger bowl of hot water, or heating it in the microwave for 5 seconds.) Stir until the gelatin is dissolved. Prepare another ice water bath in a large bowl. Nestle the bowl with the strawberry jelly in the ice water bath and stir often until thickened, about 15 minutes. Pour the jelly over the chilled custard. Cover the charlotte and chill for 1–2 hours.

Unclip the springform pan ring and carefully lift it off. The ladyfingers will probably attempt to collapse slowly, which is why charlottes are often served, including at Downton, with a natty ribbon tied around their middle. It's a very good idea to have a ribbon handy, especially if you are unmolding this more than a few minutes before serving. Tie the ribbon securely round the middle and then arrange the sliced strawberries on top. You can add other fresh fruit, edible flowers, or candied fruit as you prefer.

Charlotte Russe

18 Savory Biscuits
3/4 pint of cream
Vanilla flavoring
Liquor
1 tablespoon of powdered sugar
1/2 oz of vanilla

1- Pre-arrange about 18 Savory Biscuits. Brush the edges of them with white of an egg, and line the bottom of a plain round mold, placing them like a rosette. Stand them upright all round the edge, carefully put them so closely together that the white of eggs connects firmly.

2- Place the same in the oven for about 5 minutes, just to dry the eggs.

3- Whip the cream to a stiff froth.

Recipe card from the set of Downton Abbey

RECIPE NOTE

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ROBERT: We're leaving.

ETHEL: Is this because of me, my lord?

CORA: No, it is because of his Lordship. And we are not leaving. It's a Charlotte Russe? How delicious.

ETHEL: I hope it's tasty, m'lady. Mrs. Patmore gave me some help.

CORA: I'm glad to know Mrs. Patmore has a good heart and does not judge.

ROBERT: Is anyone coming?

VIOLET: It seems a shame to miss such



TOAD-IN-THE-HOLE

The servants' hall table at Downton is usually laden with batter puddings, potatoes, stews, and vegetables that are cheap and filling. Rather than being carefully molded and garnished, the dishes are typically served in the vessel they were cooked in, and while some of them take a long time to simmer or bake, the effort and time involved in making them is minimal. Toad-in-the-hole was typical of servants' fare in the early twentieth century, as it was cheap, easy, and versatile. The name dates back to the eighteenth century, though it's unclear why the meat was called a toad—possibly because it peeps from the batter like a toad from its burrow.

SERVES 4

INGREDIENTS

1 cup (240 ml) milk	Butter, lard, or pan drippings, for preparing the pie dish
1 cup (115 g) flour	
¼ teaspoon salt	1 lb (450 g) bulk sausage meat or chopped raw sausages
2 eggs	Onion or meat gravy, for serving

To make the batter, whisk together the milk, flour, salt, and eggs in a bowl until thoroughly mixed. Set aside for 15–30 minutes.

Preheat the oven to 350°F (180°C). Butter a 9-inch (23-cm) pie dish.

Scatter the sausage over the bottom of the prepared dish. Put the dish into the oven for 10 minutes to render some of the fat and brown the sausage lightly. Remove from the oven, pour the batter over the sausage, and return to the oven. Bake until the sausage is cooked through and the batter has puffed up and browned, about 45 minutes.

Serve hot with gravy.

RECIPE NOTE

Batter puddings like these can be used with any filling, including fruit for a sweet version. Toads were frequently recommended for eking out small amounts of leftover meat and vegetables. During the food shortages of the First World War, one author suggested adding chopped tomatoes and onions to bulk out the “minced meat of any kind.” If you are using leftover cooked sausage or small meatballs for this recipe, there is no need to brown them before adding the batter.

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150 Creative Recipes, from Classic to Modern

Sun-Dried Tomato, Garlic, and Za'atar Biscuits

MAKES 12 biscuits | TOTAL TIME 45 minutes

- 3 cups (15 ounces) all-purpose flour
- 1 tablespoon baking powder
- ¼ teaspoon baking soda
- 2 teaspoons sugar
- 1¼ teaspoons table salt
- ½ teaspoon pepper
- 2 cups heavy cream
- 3 garlic cloves, minced
- 1 cup oil-packed sun-dried tomatoes, rinsed, patted dry, and chopped fine, plus 4 teaspoons sun-dried tomato oil
- 3 teaspoons za'atar

Why This Recipe Works These flavor-packed cream drop biscuits are a dream to make: no cutting butter into the dry ingredients and no rolling out required. They're also a dream to eat. Fluffy, tender, and savory with umami-packed sun-dried tomatoes, pungent garlic, and earthy za'atar, they are just as at home on the brunch table alongside eggs as they are at dinner with a soup or stew. Their ease of preparation comes from an innovative technique that upends the traditional method for cream biscuits. Instead of adding cold liquid to the dry ingredients, you'll heat the cream first. The warm liquid makes the dough soft enough to be droppable, and using heavy cream ensures that you're adding just the right amount of both moisture and fat to create a tall, fluffy biscuit. Another advantage of heating the cream: You can infuse it with flavor, as we do by adding a few cloves of minced garlic to the cream before microwaving it. Brushing a bit of the sun-dried tomato oil on the biscuits before generously sprinkling them with za'atar reinforces the tomato flavor and also helps with browning. We prefer our Za'atar (page 179), but you can use store-bought, if you prefer.

- 1 Adjust oven rack to upper-middle position and heat oven to 450 degrees. Line rimmed baking sheet with parchment paper. Whisk flour, baking powder, baking soda, sugar, salt, and pepper together in large bowl. Microwave cream and garlic in separate bowl until just warmed to body temperature (95 to 100 degrees), 60 to 90 seconds, stirring halfway through microwaving. Using rubber spatula, gently fold cream mixture and tomatoes into flour mixture until soft, uniform dough forms.
- 2 Using greased ⅓-cup dry measuring cup, drop 12 level scoops of batter about 1 inch apart on prepared sheet. Brush biscuit tops with tomato oil, then sprinkle evenly with za'atar.
- 3 Bake until biscuits are starting to turn light golden brown, 14 to 18 minutes, rotating sheet halfway through baking. Transfer biscuits to wire rack and let cool for 5 minutes. Serve warm or at room temperature.