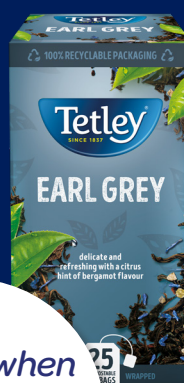


Fruit & Honey Tea Loaf

This delicious tea loaf is rich, moist and packed with flavour

Ingredients - Makes 6

- 100g** Raisins or mixed dried fruit
- 70ml** Strong tea, cooled until just warm
- 1 tsp** Honey
- 1** Free-range egg, beaten
- 150g** Plain flour
- 1 tsp** Baking powder
- ½ tsp** Ground mixed spice



*Perfect when
paired with
Earl Grey tea*

Method

1. Combine the dried fruit, tea and honey in a bowl and allow to soak for at least two hours or preferably overnight, then carefully whisk in the beaten egg.
2. Combine the flour, baking powder and mixed spice in another bowl, then add to the tea mixture and beat well.
3. Pour into a lined loaf tin on a baking tray and bake at 180°C for 20-25 minutes or until a skewer comes out clean.
4. Allow to cool in the tin, then turn out and cut into slices.
5. Serve with a generous spread of butter and enjoy the fruity flavour paired with the subtle bergamot notes of Earl Grey tea.



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Tea-infused scones

Infusing the scone mix with Earl Grey tea adds a subtle hint of bergamot to this teatime classic

Ingredients - Makes 6

- 70g** Sultanas
 - 100ml** Earl Grey tea, or a blend of your choice
 - 250g** Self-raising flour
 - 50g** Cold butter, cut into pieces
 - 20g** Caster sugar
 - 100ml** Milk
- A little milk or beaten egg for glazing



*Perfect
when paired
with English
Breakfast
tea*

Method

1. Soak the sultanas in the tea for an hour, then drain.
2. Put the flour into a bowl, add the butter and rub into the flour with your fingertips until it resembles fine breadcrumbs.
3. Stir in the sugar and sultanas.
4. Add the milk and bring the mixture together to form a dough, then allow to rest at room temperature for 10 minutes.
5. Roll out the dough on a lightly floured surface to a thickness of 3cm and cut out rounds using a fluted cutter.
6. Place scones on a baking tray lined with greaseproof paper and glaze the tops with a little milk or beaten egg.
7. Bake at 220°C for 15 minutes or until well risen and golden brown on top.
8. Allow to cool on a wire tray.
9. Serve split in two with strawberry jam and a dollop of cream, accompanied by a rich, smooth English Breakfast tea.



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Cucumber and mint sandwiches

The mint brings added freshness to this classic summer sandwich

Ingredients

- 1 Cucumber
- 2 Large sprigs of fresh mint
- 4 Tablespoons of softened butter
- 1 Sliced loaf, brown or white
- Salt and pepper



*Perfect when
paired with
Fresh Mint tea*

Method

1. Thinly slice the cucumber (you can peel it if you wish) and roughly chop the mint leaves.
2. Spread butter thinly on one side of each slice of bread.
3. Arrange two layers of cucumber over one slice of bread and season with salt and pepper.
4. Sprinkle a thin layer of chopped mint over the cucumber and top with another slice of bread.
5. Cut off the crusts and slice the sandwich diagonally twice to create four small triangles.
6. Serve with a cup of mint tea for a truly refreshing experience.



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Coronation Chicken sandwiches

This British classic of chicken in a mild and creamy curry sauce makes a sumptuous sandwich that's perfect for any party



Ingredients

- 7 tbsp** Mayonnaise
- 3 tbsp** Greek yogurt or crème fraîche
- 1-2 tsp** Mild curry powder
- ½ tsp** Ground cinnamon
- 3 tbsp** Mango chutney
- 2 tbsp** Sultanas
- 3** Dried apricots, finely chopped
- 500g** Cooked chicken, shredded
- 1** Loaf of bread, sliced
- Softened butter
- Salt and pepper



*Perfect
when paired
with Lemon
Green tea*

Method

1. Combine the mayonnaise, yogurt or crème fraîche, curry powder, cinnamon, mango chutney, sultanas and apricots in a bowl and season to taste with salt and pepper.
2. Add the shredded chicken and stir to coat with the sauce.
3. Butter slices of bread and spoon the coronation chicken over half of them.
4. Top with a second slice and cut diagonally twice to create four triangles.
5. Refreshing green lemon tea is the perfect partner for the creamy yet tangy sauce coating the chicken.

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