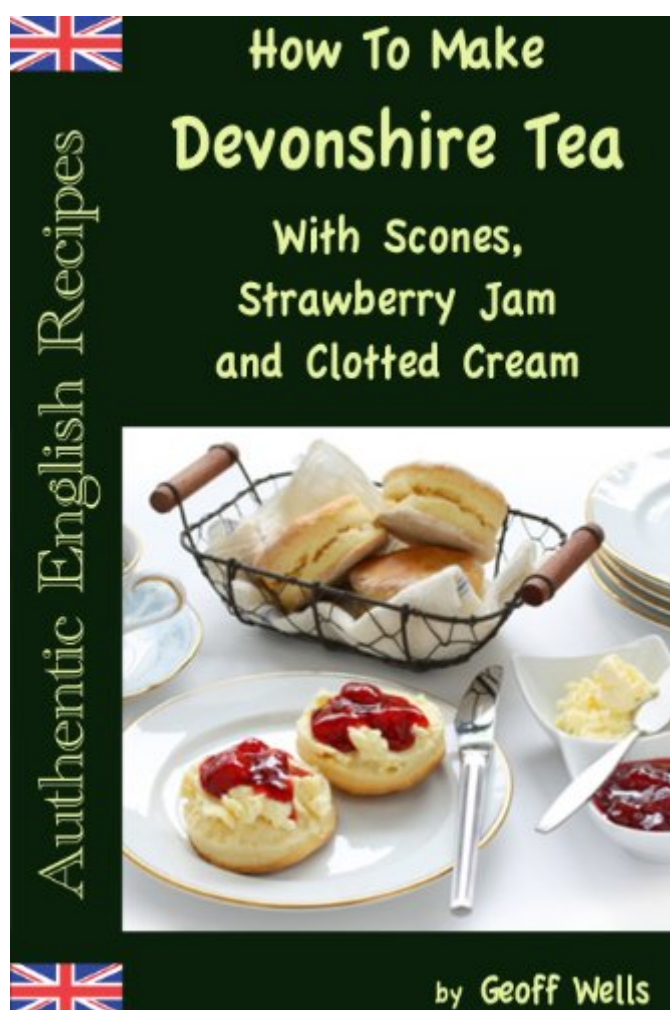


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# How To Make Devonshire Tea With Scones, Strawberry Jam And Clotted Cream (Authentic English Recipes Book 7)



## Synopsis

About Authentic English Recipes It's great to try new recipes for the first time. To experience new flavors and food combinations you may never have thought of. But for most of our day to day cooking we never open a cookbook or precisely measure ingredients. We go by what feels right and the experience of cooking the same meal many times before. The How To Make Authentic English Recipes series is more about the method and the ingredients than it is about precise measuring. This is the way our Grandmothers and Mothers cooked. These are recipes my Grandmother passed down to my Mother and then to me. I hope you enjoy this series of cookbooks and will soon be using these homemade recipes and cooking like a true Brit. About How To Make Devonshire Tea With Scones, Strawberry Jam and Clotted Cream Devonshire tea is not a tea blend like Earl Grey or Orange Pekoe, it is a ritual performed everyday in small tea rooms throughout Southern England and particularly the County of Devon. A favorite pastime for both locals and tourists this tradition should definitely be on your to-do list whenever you visit Devon. Real English tea with milk, fresh hot scones with homemade strawberry jam and mounds of clotted cream are what is on the menu at 4 o'clock in the afternoon. This is an occasional indulgence so don't stress over the calories - just enjoy it. Get this book now, put on the kettle, get out your best teapot and your favorite tea cozy. Whether you use loose tea in an infuser ball or tea bags, it's time to steep your favorite tea, enjoy some scones, jam and clotted cream and revel in a time-honored British tradition.

## Book Information

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## Customer Reviews

...both as a child and now as a parent of two lovely daughters. So armed with first hand experience of the real thing, I thought I'd give Geoff's book a proper test! His methods of making the perfect cup of tea is 100% spot on - I've tried lemon in my tea, but there is no substitute for real milk, and proper leaf tea in a teapot - got to be done! None of the weak and feeble Liptons rubbish, it's got to be proper tea leaves with full flavour. Decent scones, with an easy to follow recipe? Check! (I added some pre-soaked sultanas to mine too). Had to chicken out of making the jam, as we've got some lovely homemade stuff from my neighbour, but I even made my own clotted cream using the incredibly simple method explained within this book - and it was incredible! All the times I've eaten it, I never realised it was cooked. A great little book, and definitely gets a thumbs up from this Englishman.

When I visited my sister in England, one of the things she insisted was that we go and have Tea, complete with Clotted cream. This wonderful (and very small) cookbook has instructions on something I was told was a highly controlled secret! How to make clotted cream. Since I have access to a dairy where I can purchase unpasteurized cream, I am in seventh heaven. As an added bonus, it has a wonderful recipe for freezer strawberry jam without pectin, and of course it gives wonderful instructions for making a good cup of tea. If you don't have a good recipe for scones already, this one is very nice. Even at 99 cents it's a bit pricy for the limited number of recipes, but given the rarity of the one, I do recommend it. Just a heads up, it takes several hours to make clotted cream.

I learned a few things about making the most of my cup of tea. I have been a fervent loose tea user for years, and have sworn to my friends that there is a difference in taste. Now I can further my case with a proper cup of tea and scones. The clotted cream opened my eyes and was easy to make! No way is whipped cream the same. I cannot wait to check out the rest of this authors work.

Author Geoff Wells gives a clear explanation of how-to prepare for a proper Devonshire Tea and what to include when serving the tea. He offers directions on how to purchase and make a good pot of tea followed up with recipes for scones and jam. As to accuracy: I probably would not follow his directions for heating the jars in the oven and would use the USDA canning recommendations. You will find recipes for making scones, strawberry jam and clotted cream. There is an active table of contents making navigation easy. Recommend.

I thoroughly enjoyed "How to make Devonshire Tea." I love tea; I love scones; I love the ceremony involved. When you know to take the teapot to the teakettle and use boiling water, it is frustrating to have someone serve you a cup of lukewarm water and a tea bag. The author also knows tea has to be brewed for "five" minutes to taste like tea. This is a very satisfying book. It contains directions and recipes and many other kinds of goodies to help make any tea delightful. Devonshire Tea, being a specific combination of dishes, is a most joyous way to handle a late afternoon slump. Thank you for such a helpful publication.

I will start by saying that I grew up in Devonshire England. After I got married I lived next door to a dairy who made and served clotted cream all day. I even owned a village shop in Devon selling clotted cream. I was not impressed with this book at all. The scone recipe is the same as hundreds of others. I have found that the best recipe for scones uses self raising flour. That way it doesn't dry your mouth the way the recipes do when so much baking powder is used. You get light fluffy scone with a delicious taste. The clotted cream recipe is so far from the real thing. Heavy whipping cream needs to be scolded. To scold it, you bring it to the boil slowly and keep it just off simmering for about an hour. Let it cool and re-refrigerate it overnight. You will get exactly the same results, a crusty top floating on cream. The hardest thing to do is to get the wet cream underneath the crust to become double thick cream. Then that gets mixed with the crust to serve on scones. I am so glad I only wasted 99 cents on this book.

The book was for only the things listed in the title...a recipe of each. The recipes are good and have very detailed instructions. I liked that. I guess I didn't read the info because I was expecting more than three recipes. That was my own fault.

I wasn't expecting much from this little book, but once I got it, I found it to be wonderfully charming and accurate. I can't wait to try the clotted cream recipe. I am planning on purchasing more of these

little charmers.

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