



AFTERNOON TEA

brought to you by Moët & Chandon Grand Vintage

Afternoon Tea at Royal Ascot is part of the very fabric of the occasion and partaking in this very British tradition at home is sure to be the highlight of the day. Within this booklet you will find nine Royal Ascot Afternoon Tea recipes provided by Ascot's Head Chef and Executive Chef, Ben Dutton and Gemma Amor.



Elevate your Royal Ascot At Home experience with Moët & Chandon Grand Vintage, the perfect pairing to your afternoon tea.

Made only in remarkable years, every Moët & Chandon Grand Vintage is unique and original. The cellar master's personal interpretation of the unique character of a singular year's grapes, each is released after 5 to 7 years of maturation in the Moët & Chandon cellars.

Order your Moët & Chandon Grand Vintage, Official Champagne of Royal Ascot, at clos19.com

Over 18s only. Please drink responsibly.



If you are unable to make your own Afternoon Tea, you can purchase a Royal Ascot At Home Afternoon Tea package, which offers indulgent treats sourced from award-winning British artisan producers from £45 plus postage, with £5 from each sale added to the fundraising efforts. **Royal Ascot At Home Afternoon Tea available to order [here](#).**

Afternoon Tea

SANDWICHES

Smoked Salmon and Cream Cheese

INGREDIENTS

Two slices of brown bread
80g smoked salmon
30g full fat cream cheese
Lemon juice, to taste
Cracked black pepper

METHOD

Butter the bread. Mix the lemon juice and cracked pepper in the cream cheese and place this mixture on one side of the bread. Top with smoked salmon. Place the second slice of bread on top.

Gammon Ham and Dijon Mustard

INGREDIENTS

Two slices of white bread
80g good-quality sliced gammon ham
1 tsp Dijon mustard
1 tsp mayonnaise

METHOD

Butter the bread. Mix the mayonnaise with the mustard and spread on both sides of the bread. Place the gammon on one side and the second slice of bread on top.

Cucumber and Mint

INGREDIENTS

Two slices of white bread
40g cucumber, peeled and thinly sliced
10g natural yoghurt
5g fresh mint, chopped
Cracked black pepper

METHOD

Butter the bread. Place the cucumber on one slice of bread and season with black pepper. Mix the yoghurt and mint. Spread the yogurt mixture on the second slice of bread. Place the two pieces of bread together.

Free-Range Egg Mayonnaise

INGREDIENTS

Two slices of white or brown bread
3 free-range eggs
1 tbsp mayonnaise
5g mustard cress

METHOD

Butter the bread. Boil the eggs for ten minutes, peel and cool then chop and mix with the mayonnaise. Season as you wish. Place on one side of the bread and top with cress. Place the second slice of bread on top.



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BUTTERMILK SCONES

Makes 10 | Prep 10 mins | Bake 14 - 20 mins



INGREDIENTS

330g flour
20g baking powder
50g unsalted butter
50g caster sugar
100ml milk
100ml buttermilk
1 egg, beaten

METHOD

1. Preheat the oven to 180°C/350°F/Gas 4 and line a baking tray with greaseproof paper.
2. Combine the dry ingredients in a large mixing bowl and rub the butter in until the mixture resembles fine breadcrumbs.
3. Create a well in the middle of the mixture and add the sugar, mixing thoroughly. This recipe is for plain scones but if you wish to add any fruit or flavourings such as sultanas, cinnamon or vanilla, now is the time to do so.
4. Pour in the liquid gradually until a dough is formed and all the ingredients are nicely incorporated.
5. Remove the dough from the bowl and flatten on a clean surface.
6. Using a biscuit cutter, cut into rounds and place on a lined baking tray. Glaze the top of each scone with the beaten egg and rest for ten minutes.
7. Bake for 14 - 20 minutes until lightly golden brown and risen.



Afternoon Tea

VICTORIA SPONGE

Serves 10 | Prep 20 mins | Bake 20 - 25 mins



INGREDIENTS

Victoria sponge

225g/8oz butter or margarine, softened at room temperature

225g/8oz caster sugar

4 medium free-range eggs

2 tsp vanilla extract

225g/8oz self-raising flour

Milk, to loosen

Filling

Jam, whipped cream, fresh berries or lemon curd

METHOD

1. Preheat the oven to 180°C/350°F/Gas 4.
2. Grease and line two 18cm/7in cake tins with baking paper.
3. Cream the butter and sugar together in a bowl until pale and fluffy.
4. Beat in the eggs, a little at a time, and stir in the vanilla extract.
5. Fold in the flour using a large metal spoon, adding a little extra milk if necessary, to create a batter with a soft dropping consistency.
6. Divide the mixture between the cake tins and gently spread out with a spatula.
7. Bake for 20 - 25 minutes, or until golden brown on top and a skewer inserted into the middle comes out clean.
8. Remove from the oven and set aside for five minutes, then remove from the tin and peel off the paper. Place both cakes on a wire rack to cool completely.
9. Sandwich the cakes together with jam, whipped cream, fresh berries or lemon curd.



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CHOCOLATE ROULADE

Serves 16 | Prep 30 mins | Bake 20 - 25 mins



INGREDIENTS

175g/6oz good-quality dark chocolate, finely chopped
6 free-range eggs, separated
175g/6oz caster sugar
2 tbsp cocoa powder
300ml/10fl oz double cream
icing sugar, to dust

METHOD

1. Preheat the oven to 180°C/160°F/Gas 4. Lightly grease a 33cm x 23cm/13in x 9in Swiss roll tin then line the base and sides of the tin with a large sheet of greaseproof paper, pushing it into the corners.
2. Melt the chocolate in a bowl set over a pan of barely simmering water. Do not let the base of the bowl touch the water.
3. Place the egg whites in a large bowl and whisk until stiff but not dry.
4. Put the egg yolks in a separate bowl with the sugar and whisk on high speed for 2-3 minutes or until thick and creamy. Pour in the cooled chocolate and gently fold together until well combined.
5. Gently stir two large spoonfuls of the egg whites into the chocolate mixture to loosen the mix, then fold in the remaining egg whites using a large metal spoon. Sift the cocoa over the top and lightly fold it in. Pour the mixture into the prepared tin and gently move the tin around until the mixture is level.
6. Bake in the preheated oven for about 20-25 minutes until the sponge is risen and its top feels firm and slightly crisp. Remove from the oven, leave in the tin (expect the roulade to fall and crack a little) and set aside until cold.
7. Whip the cream until it just holds its shape. Lay a large piece of greaseproof paper on the work surface and dust it lightly with icing sugar. Turn the roulade out onto the paper so its lining paper is on top, then carefully peel off the paper. Spread the roulade with the whipped cream, leaving a border of about 2cm around the edges. With one of the shortest edges facing you, make a cut along it with a sharp knife, going about half way through the sponge. This will help to start the rolling up. Now roll this cut edge over tightly to start with and use the paper to help continue the tight rolling, by pulling it away from you as you roll.
8. Finish with the join underneath then lift the roulade onto a serving plate or board using a large wide spatula or two fish slices. Dust with icing sugar.



Afternoon Tea

EGG CUSTARD TART

Makes 16 | Prep 40 mins (with time to rest pastry) | Bake 25 mins | Cool 30 mins



INGREDIENTS

Sweet pastry

165g/5oz plain flour,
plus extra for dusting
25g/1oz ground almonds
120g/4oz chilled unsalted
butter, cubed
55g/2oz caster sugar
1 free-range egg

Custard filling

700ml/1 pint full-fat milk
7 free-range egg yolks
90g/3oz caster sugar
Freshly ground nutmeg

METHOD

1. To make the pastry, stir the flour and ground almonds together in a large bowl, then add the butter and rub in with your fingertips until the mixture resembles breadcrumbs. Stir in the sugar.
2. Break in the egg and work it into the mixture with your fingers, bringing it together to form a soft dough.
3. Tip the dough onto a lightly floured work surface and shape it into a ball. Flatten with your fingers to a disc and wrap in cling film. Leave to chill in the fridge for 30 minutes.
4. Preheat the oven to 200°C/400°F/Gas 6.
5. Roll out the sweet pastry on a lightly floured work surface.
6. Using a 11cm/4in fluted cutter, cut out 12 discs and line the muffin tray moulds with the pastry circles. The pastry should overlap the top of the moulds by a few millimetres. Crimp the edges.
7. For the custard filling, warm the milk in a saucepan, and beat the egg yolks and sugar together in a separate bowl until pale and creamy.
8. Pour the milk onto the egg yolk mixture and stir well, creating little bubbles.
9. Transfer the custard mixture into a jug and fill each of the tart cases.
10. Sprinkle a small pinch of ground nutmeg into the middle of each tart.
11. Bake the tarts in the oven for about 25 minutes - you may need to turn the temperature down to 180°C/350°F/Gas 4 for the final ten minutes. You are looking for a very slight dome on the custard. If the custard domes too much, you have overcooked the custard, it will have boiled, and will sink back down leaving a big dip. You can help rescue it by removing the tarts from the oven immediately and placing the tin in cold water on a cold surface.
12. Cool in the tin for 30 minutes and then carefully remove from the moulds. The base of the tarts should be perfectly baked through, without having overcooked the custard filling.



Afternoon Tea

CARROT CAKE

Serves 12 | Prep 20 mins | Bake 25 - 30 mins



INGREDIENTS

250g self-raising flour
2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
400g caster sugar
350ml vegetable oil
4 free-range eggs
350g grated carrots
120g chopped walnuts

Cream cheese icing

225g cream cheese
110g unsalted butter, softened
450g icing sugar
1 teaspoon vanilla extract

METHOD

1. Preheat the oven to 180°C/350°F/Gas 4. Grease two 23cm round cake tins.
2. In a medium bowl, stir together the flour, cinnamon and sugar. Add the oil and egg mix until blended, then stir in the carrots and nuts. Divide the cake mixture evenly between the two prepared tins.
3. Bake for 25 - 30 minutes in the preheated oven. A skewer inserted into the cake should come out clean. Cool the cakes on wire racks before removing from the tins.
4. To make the icing, cream together the butter and cream cheese in a medium bowl, then add the sugar and combine. Stir in the nuts and vanilla. Use to fill and ice the cooled cake layers.

