



KITCHEN TEA

Treat your bride to be to a civilised afternoon

Choose a cake and a biscuit (from the lists below) and I will arrive, complete with ingredients, and having checked your kitchen for the necessary equipment, demonstrate and bake the goods for the guests to enjoy.

Optimal guests 12 (min) -20.

CAKES

- 1 Almond and praline cake - layers of almond sponge and praline cream, finished with shards of toffee
- 2 Apple pie – ok, I know it's not a cake, but it has to be listed somewhere
- 3 Berry pound cake, or apple or pear with cinnamon sugar
- 4 Chocolate fudge cake - my favorite, Elizabeth David's flourless chocolate and almond cake layered with rich chocolate marquis, topped with chocolate curls [gluten free]
- 5 Chocolate truffle cake - Layers of Andrea's famous chocolate espresso cake with light and dark truffle filling, chocolate glaze and rosettes
- 6 Chocolate ripple cake – what can I say?
- 7 Croquembouche – classical French wedding cake
- 8 Cup Cakes - the phenomenon of the 90's, vanilla, lavender and walnut, mocha, blueberry, topped with royal icing and garnish
- 9 Hummingbird cake - Moist fresh fruit cake; passionfruit, mango and pineapple, cream cheese frosting and glazed seasonal fruit
- 10 Lemon polenta cake
- 11 Lemon Myer cake
- 12 Lemon tart
- 13 Lime and passionfruit tart
- 14 Meringue - Crisp and chewy meringue filled with berry mousse, whipped white chocolate mousse, fresh berries and berry jelly (seasonal)
- 15 Orange and almond cake [gluten free]
- 16 Orange and poppyseed cake
- 17 Pear and polenta cake
- 18 Russian coffee cake
- 19 Sticky date pudding with caramel sauce
- 20 Sticky prune and walnut pudding with whiskey caramel sauce
- 21 Upside down pear sour cream cake with caramel sauce



BISCUITS

- 1 Biscuit selections
- 2 Anzac biscuits [gluten free or non gluten free]
- 3 Chocolate chip and walnut cookies
- 4 Chocolate sablee
- 5 Meringues
- 6 Monte carlos
- 7 Passionfruit shortbread
- 8 Shortbread
- 9 Shortbread creams [gluten free]
- 10 Yo Yo's

They will need something to nibble on prior, so you can choose the additional option or you can supply yourself.

You will need the champagne, tea and coffee, plates and cutlery

Optional starters \$4.50 per person

Marinated olives

Roasted seasoned walnuts

Hommus with celery

Or

Optional starters \$6.50 per person

Goat's cheese in roasted peppers on bruschetta

Blinis with salmon and sour cream

Afternoon/Kitchen tea menu \$15.00 per person

Choose one cake recipe and one biscuit recipe

Ingredients

Recipe sheets

Demonstration and end product