The King's Coronation Tea

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Pimm's Cocktail (British Summertime drink)

50 ml Pimm's No 1

150ml lemonade (can be sparkling lemonade too)

Fresh mint leaves

Chopped strawberries

Sliced orange

Chopped cucumber

Plenty of ice

Fill your highball glass with ice, pop in the mint and chopped fruit, pour in the Pimm's, top with lemonade and stir.

To make a pitcher for a larger crowd, use the same method as above, this time with a handful of each of the chopped fruit, cucumber and mint leaves. Keep ratio to one-part Pimm's and three parts lemonade (150ml Pimm's & 450ml lemonade) and make sure to pour the chilled lemonade into the jug slowly to avoid a frothy head of foam. Enjoy!!!!

Yields 4 (depending on glass size) Source: Good Housekeeping UK

Cucumber Finger Sandwiches

Ingredients:

8 tbsp. cream cheese

2 tbsp mint, finely chopped

25 g unsalted butter, softened

8 slices thick-cut white bread

1 cucumber, sliced into rounds

Directions:

In a medium bowl, mix the cream cheese and mint. Season with salt. Butter 4 slices of bread, Spread each of the remaining 4 slices with 2tbsp cream cheese mixture.

Put cucumber slices in two layers over the cream cheese, then top with the buttered slice of bread. With a sharp serrated knife, cut off crusts, then cut each sandwich into three fingers.

Yields: 12 servings

Source: Good Housekeeping

Coronation Chicken Finger Sandwiches

Ingredients:

300 g cooked chicken shredded and skin removed.

2 teaspoon curry powder

1 tablespoon coriander (fresh) Can substitute with cilantro.

2 tablespoon mango chutney

6 tablespoon mayonnaise

1 tablespoon sultanas or sun-dried raisins

1 tablespoon flaked almonds

1 tablespoon butter

8 slices of bread (multi-grain or dark rye)

Instructions:

Put the mayonnaise, sultanas, curry powder, flaked almonds and mango chutney into a bowl and mix.

Stir the chicken into mayonnaise mixture.

Chop the coriander.

Butter the bread and divide the chicken between the 4 slices.

Sprinkle coriander over chicken.

Add the top bread layer, cut off crusts, slice into finger size servings. Can serve in lettuce cups if preferred.

Yields: 12 servings Source: Great British Recipes

Chilled Sweet Pea Soup with Mint and Cream

Prep Time: 30 mins **Cook Time:** 1 hour **Servings:** 1 1/2qt. **Source:** Myrecipes.com

INGREDIENTS

2 tablespoons butter

3 medium leeks (white and light green parts only), rinsed, drained, and chopped

1 (32-oz.) container reduced-sodium chicken broth

1 (16-oz.) package frozen sweet peas

1/4 cup chopped fresh mint leaves

2 teaspoons kosher salt

1/2 teaspoon freshly ground black pepper

1 cup sour cream

2 tablespoons fresh lemon juice

Garnish: sliced chives

DIRECTIONS

Melt butter in a large saucepan over medium-low heat. Add leeks, and cook, stirring occasionally, 6 to 8 minutes or until tender.

Stir in chicken broth, and increase heat to high. Bring to a boil. Add peas, and cook, stirring occasionally, 3 minutes or until peas are tender. Remove from heat, and stir in mint, salt, and pepper.

Process pea mixture, in batches, in a blender or food processor until smooth. Transfer mixture to a bowl, and whisk in 1/2 cup sour cream. Season with salt and pepper, and pour into 2-oz. glasses. Chill 30 minutes to 1 hour.

Whisk together lemon juice and remaining sour cream, and dollop on each serving.

NOTES

We love this bright, minty soup because it adds a pop of spring color to the buffet. Make it up to 48 hours ahead of time

Shaved Courgette Salad

Ingredients

- 3 mixed colour courgettes, we used green and yellow
- 6 baby courgettes
- 3 tbsp. extra virgin olive oil
- juice of 1 lemon
- 200 g fresh peas
- 30 g basil, leaves picked

Directions

Step 1 Trim and very finely slice the large and baby courgettes into circles (a Y-shaped vegetable peeler is best for this).

Step 2 In a large bowl, mix the oil, lemon juice and plenty of seasoning. Add the courgette slices, peas and basil. Mix to combine. Empty on to a platter and serve.

Spinach-Artichoke Quiche with Cheesy Hash Brown Crust

Prep Time: 40 mins **Cook Time:** 1 hour 30 mins **Servings:** Serves 8 **Source:** Cookinglight.com Preheat oven to 450°F.

INGREDIENTS

8 ounces part-skim mozzarella cheese

1 pounds russet potatoes, peeled

or 1 lb shredded refrigerator hash browns

1 teaspoon kosher salt, divided

1 teaspoon black pepper, divided

2 tablespoons olive oil, divided

1 cup chopped Vidalia or other sweet onion

1 (9-oz.) box frozen artichoke hearts, thawed and coarsely chopped

10 ounces fresh baby spinach

1 (5.2-oz.) package garlic-and-herb light spreadable cheese (such as Boursin)

1 1/4 cups 2% reduced-fat milk

1/4 cup chopped chives or scallions TB can also add other herbs

1 tablespoon Dijon mustard

4 large eggs

DIRECTIONS

Shred mozzarella using the large holes of a box grater; refrigerate until ready to use. Shred potatoes using the large holes of a box grater. Place shredded potatoes on several layers of paper towels or a clean kitchen towel; squeeze over the sink to remove as much liquid as possible. Place potatoes in a large bowl. Add 1/2 teaspoon salt, 1/2 teaspoon pepper, and mozzarella; toss well to combine.

Heat a 10-inch cast-iron skillet over medium heat. Add 1 tablespoon oil to pan; swirl to coat. Add potato mixture to pan. Using a wooden spoon or a dry measuring cup, carefully press potato mixture firmly into bottom and up the sides of the pan. Cook over medium heat for 5 minutes. Place pan in oven.

Bake at 450°F for 15 minutes. Remove pan from oven, and reduce oven temperature to 350°F.

Meanwhile, heat a large skillet over medium-high heat. Add remaining 1 tablespoon oil to pan; swirl to coat. Add onion to pan; saute 5 minutes. Add artichoke hearts, remaining 1/2 teaspoon salt, and remaining 1/2 teaspoon pepper; saute 3 minutes.

Gradually add spinach, stirring until spinach wilts, about 2 minutes. Remove from heat.

Place spreadable cheese in a medium bowl. Gradually add milk, stirring with a whisk until well blended. Whisk in chives, mustard, and eggs.

Spoon spinach mixture into potato crust. Pour egg mixture evenly over spinach mixture. Bake at 350°F for 15 minutes then add 4 oz mozarella to the top and cook until center of egg mixture barely jiggles, 25 minutes. Remove pan from oven; let stand 10 minutes before serving.

Chocolate Biscuit Cake

Yield: 10 to 12 servings Prep:40 minutes Refrigerate: 6 hours to overnight Ganache: 1 hour
Source: Food Network https://www.foodnetwork.com/recipes/food-network-kitchen/chocolate-biscuit-cake-4664361

Ingredients:
1/2 cup unsalted blanched hazelnuts
2 1/2 sticks unsalted butter, plus more for the pan
1 14-ounce package digestive biscuits,
such as McVitie's, broken into 1/2-inch pieces (about 5 cups)
1/3 cup golden syrup (such as Lyle's)
1/4 teaspoon salt
6 ounces semisweet chocolate, chopped
3 tablespoons unsweetened cocoa powder
1 teaspoon pure vanilla extract
1/3 cup chocolate-hazelnut spread
4 ounces semisweet chocolate, chopped
1/2 cup heavy cream
1 tablespoon golden syrup (such as Lyle's)
Mini chocolate chips, for decorating

Directions:
Make the cake: Preheat the oven to 350 degrees F. Spread the hazelnuts on a rimmed baking sheet and toast in the oven, stirring occasionally, until golden, about 10 minutes. Let cool, then chop.

Butter the bottom and sides of an 8-inch springform pan; set aside. Toss the hazelnuts and cookies in a large bowl. Combine the butter, golden syrup and salt in a medium saucepan over medium heat and cook, stirring, until the butter is melted (do not boil). Remove from the heat and stir in the chocolate, cocoa powder and vanilla until smooth, then whisk in the chocolate-hazelnut spread.

Pour the chocolate mixture over the cookie mixture and stir to coat. Transfer to the prepared pan and press down evenly until tightly packed. Place a piece of plastic wrap directly onto the surface and refrigerate until set, at least 6 hours or overnight.

Make the ganache: Put the chocolate in a small bowl. Heat the heavy cream and golden syrup in a small saucepan over medium heat, stirring occasionally, until the syrup dissolves and the mixture is just bubbling around the edges. Pour over the chocolate and let stand 5 minutes, then stir until smooth. Let sit at room temperature until thickened but still pourable, 30 minutes to 1 hour. (It should look like a soft pudding.)

Remove the cake from the refrigerator and let sit at room temperature, 45 minutes. Remove the springform ring and invert the cake onto a cake stand or serving plate; remove the bottom of the pan. Pour about one-third of the cooled ganache over the top of the cake and gently spread with a small offset spatula, allowing the excess to drip down the sides. Repeat with the remaining ganache in two more batches until the top and sides of the cake are covered. Sprinkle mini chocolate chips around the top edge of the cake.