ΑΘΑΝΑΣΙΟΣ ΜΟΚΚΑΣ - ΣΟΥΡΑΒ ΜΑΖΑΡΟΥΛ ΙΣΛΑΜ

AFTERNOON TEA TIME IN BRITAIN

What is this tradition?

Firstly we, must start from the begining. Catherine of Braganza brouht tea to England with her as her dowry. She came to England in 1662 to marry King Charlies the second.



Afternoon tea is a light meal served between 3:30 and 5 PM. It is served with a lot of different delicacies. The sweets are cakes, pastries, scones, bread and jam, pistachio swirl biscuits and raspberry scones. The salty are avocado on toast with smoked salmon, cheesy shrimp sandwiches, lemony crab cucumber clubs and mini salt beef bagels.

But it wasn't like that from the start .Duchess Bedfort Anna started serving food with tea because she would get hungry at the afternoun so she started eating with her tea.



It became a tradition at 1880 after queen Victoria made it popular.

Nowdays afternoon tea time happens for special occasions mostly celebrated at luxury hotels or restaurants.

The AVERAGE person in England drinks 884 cups per year.

A very good recipe for an afternoon tea party is bread butter jam.



To make bread butter jam, take 3 fresh bread slices. Apply jam on 1 slice and butter on the other. Then cover it to make a sandwich. Take the 3rd bread slice and apply jam on it. After that cover it to make a layered sandwich with 3 bread slices. You can serve it as such or toasted.



LINKS

afternoon tea traditions - everything you should know about it 20 afternoun Tea recipes for a proper British tea party