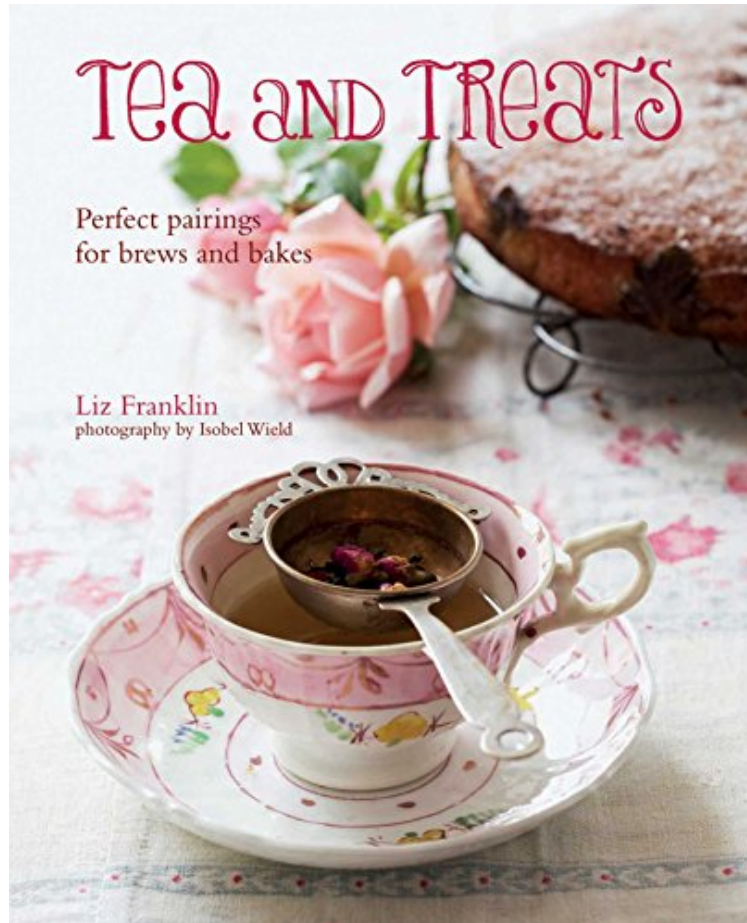


[Read free] Tea and Treats: Perfect pairings for brews and bakes

## Tea and Treats: Perfect pairings for brews and bakes

*Liz Franklin*

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**Liz Franklin : Tea and Treats: Perfect pairings for brews and bakes** before purchasing it in order to gage whether or not it would be worth my time, and all praised Tea and Treats: Perfect pairings for brews and bakes:

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have read it from cover to cover and tried one recipe which I think will be very nice but needs a bit of tweaking. I tried the Orange and Rosemary Cake. Getting the orange flavour is not difficult, but the next time I will infuse the rosemary in the milk to make sure that one really tastes the flavour. Most recipes are not very inventive. That was the reason why I ended up deciding to give this beautifully presented book three stars and not four. I have another book by Liz Franklin in my house in France, a book called Ice Cream and it is a great book. This one could have been far better if the recipes were more original and the same went for the teas. I have a book on tea in France, which would go very well in this book because it has truly amazing recipes, many of which also have health benefits.

And if you're going to be picky about your single-estate tea, you should be equally discerning about your accompanying cake, hence the appearance of fine patisserie like eclairs and macarons. In this beautiful and timely book, Liz Franklin marries the floral, fragrant, zesty, rich, and varied world of tea with the endlessly popular world of baking and offers 60 recipes matching teas and sweet treats. There are white, green and black teas, fruit teas (some of which you can make yourself with dried fruit), iced teas and bubble teas, and each one is paired with a complementary small treat. For example, olive leaf tea with pine nut cookies; sweet basil tea with white chocolate and redcurrant brownies; passionfruit and orange tea with sticky oat breakfast bars; and rooibos and vanilla tea with malted milk cookies to calm and relax you before bed. Liz also explains the history and benefits of tea so that you can become a true connoisseur.

About the Author Liz Franklin was food editor of Good Health magazine and is now a freelance cook, food writer and stylist who runs a cookery and wine education school in Italy. For Ryland Peters and Small she has also written Oils Vinegars and Cooking Italian with Kids.