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Inspiring Life, Italian Style

CHRISTMAS SPECIAL

Tea Time®

TEAROOMS • FOOD • CHINA • TABLE SETTINGS

87

**RECIPES &
TIPS FOR
THE HOLIDAYS**

**GREAT DESSERTS,
APPETIZERS & OTHER PARTY IDEAS**

November/December 2009
Southern Lady Presents Tea Time
\$4.99 US



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SEASON'S GREETINGS SERVED WITH TEA

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pesto and mozzarella, beating until combined. Divide mixture evenly among the tortillas, and spread mixture, leaving a 1/2-inch border. Divide the basil leaves and pepperoni slices among the tortillas.

2. Roll filled tortillas into a cylinder, and wrap tightly with plastic wrap. Refrigerate for 4 hours.

3. Remove rolls from refrigerator, carefully unwrap, and set seam side down. Cut crosswise into 1/4- to 1/2-inch-thick slices. Serve immediately, or refrigerate, covered, for up to 3 days.

GINGERBREAD PUZZLE COOKIES

Makes about 18 cookies

- 1/4 cup butter-flavored vegetable shortening
- 1/4 cup sugar
- 1 large egg
- 1/2 cup unsulfured molasses
- 1/2 teaspoon vanilla extract
- 1 1/2 cups all-purpose flour
- 1 teaspoon ground ginger
- 1 teaspoon Chinese five-spice powder
- 1/4 teaspoon baking soda
- 1/8 teaspoon salt

1/8 teaspoon ground nutmeg
Royal Icing (recipe follows)

Garnish: pearlized sugar* and edible lustre spray†

1. In a medium bowl and using an electric mixer at medium-high speed, combine the shortening and sugar, and beat until light and fluffy, about 5 minutes. Add the egg, molasses, and vanilla extract, beating until well combined. In a medium bowl, sift together the flour, ginger, five-spice powder, baking soda, salt and nutmeg; set aside.

2. Gradually add flour mixture to shortening mixture, beating until just combined. Divide dough in half; wrap each half in plastic wrap. Refrigerate for at least 2 hours, and up to overnight.

3. Preheat oven to 350°. Line 2 baking sheets with parchment paper; set aside.

4. Remove 1 half of dough from refrigerator. On a lightly floured surface, roll dough to 1/8-inch thickness. Using a 3 1/2-inch puzzle-piece cutter, cut cookies, rerolling dough no more than twice. Using a spatula, carefully move cookies to prepared baking

sheets, spacing approximately 1 inch apart. Repeat with remaining dough.

5. Bake for 10 minutes, or until edges are just beginning to brown. Remove from oven, and cool on baking sheets for 10 minutes; transfer to wire racks to cool completely.

6. Using a small paintbrush, coat cookies with half of Royal Icing. Place remaining icing in a pastry bag fitted with a small round tip. Pipe details onto cookies.

7. Sprinkle with pearlized sugar, and spray with edible lustre spray, if desired. Set aside to dry for 1 hour before serving.

Note: For testing purposes, our test kitchen used a 3 1/2-inch puzzle-piece cookie cutter from fancyflours.com.

**For testing purposes our test kitchen used Wilton Pearlized Sugar, which can be purchased at craft stores or at wilton.com.*

†For testing purposes, our test kitchen used PME Arts and Crafts Edible Lustre Spray in bronze, pearl, and pink, which can be purchased at globalsugarart.com.

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ROYAL ICING

Makes about ¼ cup

1 tablespoon cold water
3 teaspoons meringue powder
½ cup confectioners' sugar
½ teaspoon vanilla extract
Assorted food coloring gel pastes*

In a medium bowl, whisk the water and meringue powder until frothy. Whisk in the confectioners' sugar and vanilla extract until smooth. Divide icing among 3 small bowls. Add food coloring gel pastes until desired color is reached.

**For testing purposes, our test kitchen used Wilton Icing Color in Copper, Ivory, and Rose Petal. Food coloring gel pastes can be purchased at craft stores or at wilton.com.*

SIMPLE STRAWBERRY PINWHEELS

Makes 12 pinwheels

½ (15-ounce) package prepared pie dough
1 large egg
2 tablespoons water
1 cup prepared strawberry frosting
Garnish: pink sanding sugar

1. Preheat oven to 425°. Line a baking sheet with parchment paper; set aside.
2. On a floured surface, roll pie dough to ¼-inch thickness. Using a 2½-inch square cutter, cut as many squares as possible. Place squares on prepared baking sheet. Using a paring knife, cut 1-inch diagonal slits in corners of each square.
3. In a small bowl, whisk together egg and water. Using a pastry brush, lightly coat each square. Fold alternat-



ing corner flaps toward the center of each square, and press to adhere, creating a pinwheel shape. Bake for 8 to 10 minutes, or until lightly golden brown. Cool on pan for 5 minutes; transfer to a wire rack to cool completely.

4. Place frosting in a pastry bag fitted with a small star tip. Pipe a dollop of frosting in the center of each pinwheel. Garnish with pink sanding sugar, if desired. Store in an airtight container at room temperature for up to 3 days.

PEANUT BUTTER AND BANANA TEA SANDWICHES

Makes 24 sandwiches

1 cup creamy peanut butter
¼ cup honey
48 slices cinnamon-swirl bread
4 bananas, peeled and sliced into ¼-inch-thick rounds
Garnish: dried currants

1. In a small bowl, whisk together peanut butter and honey; set aside. Using a 3-inch gingerbread-man cutter, cut bread. Spread 1½ teaspoons peanut butter mixture onto each of half of bread cutouts; top with banana rounds, trimming to fit if necessary.
2. Top with remaining bread cutouts. Garnish with currants, if desired.