

# Brenners' Summer Afternoon Tea + Special Recipe

This summer, Brenners Park-Hotel & Spa is offering a timeless teatime ritual outdoors in the beautiful surroundings of the Minerva Terrace. The quintessential British pastime gets an exclusive Brenners summer spinoff with homemade iced teas sweetened by honey harvested from the beehives just steps away in the garden!





To nibble, a stacked serving of colourful petit fours, canapés and scrumptious finger sandwiches is accompanied by a plate full of traditional English scones with clotted cream and jam. The summer afternoon tea at Brenners is a truly precious experience to enjoy with family and friends in Baden-Baden.

Book your **teatime**.

And if you can't make it to Germany this summer, why not create your own teatime ritual at home? These cheese filled cream puffs are easy to make and are a delicious addition to your afternoon tea. (Your guests will love them!)

Here's how they're made...

## Ingredients

### Dough:

250g water  
60g butter  
1 pinch of salt  
150g flour  
100g Emmental cheese finely grated  
4 eggs  
Parmesan to sprinkle

Filling:

150g cream cheese  
1 pinch of salt  
1 pinch of pepper  
Handful of chopped parsley and chives

Method:

Heat the water, butter and salt in a pot until the butter has melted.  
Bring to a soft boil then add the flour and cook, stirring until incorporated and the dough becomes slightly firm.  
Empty warm dough mixture into a bowl.  
Add the Emmental cheese and stir until smooth.  
Add the eggs one-by-one and stir to mix well.  
Pour the dough into a piping bag with a 12mm round mouth.  
Squeeze small rounds of mixture 3cm apart on a baking tray lined with parchment paper. Sprinkle the Parmesan cheese over top.  
Bake for 30 minutes at 180 degrees.  
Whilst the dough is baking, prepare the filling.  
Mix cream cheese, salt, pepper and herbs in a bowl and stir until smooth.  
Remove the dough rounds from the oven and allow to cool.  
Once cool, cut the cream puffs in half and add the cream cheese filling.

Enjoy your teatime!