

6 JULY 2017

COMPLIMENTARY

# metropol

*Sartorial snapshot:*

**RETRO  
VIBES**



**GLOW  
FORTH:**

**MAKEUP MUST-HAVES**

National Multi Award Winning Magazine

# HOME

EXTERIORS INTERIORS BUILDING OUTDOORS KITCHENS & BATHROOMS



# HIGH TEA

By Kate Pierson

While high tea conjures up images of Marie Antoinette style parties, lavishly catered and delightfully indulgent, the origins of this popular past-time are, in fact, far less glamorous.

1. CASA E CUCINA BILIA SERVING STAND AND CLOCHE WITH PROVENZALE TUMBLER.
2. MARIMEKKO UNIKKO APRON.
3. BLUEBELLS CAKERY BY KARLA GOODWIN.
4. LIBERTINE BLENDS RUNAWAY ROSE TEAS.

KIP & CO

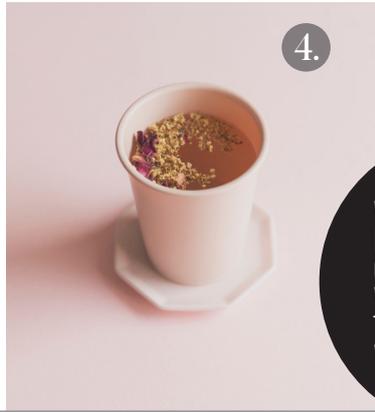


High tea began in the mid-1700s as a meal for the working man. Usually served between 3-4pm, it consisted of tea with cakes and sometimes even cheese on toast. It was a meal taken standing up, hence the name 'high' tea. Fast forward a few hundred years, and our contemporary definition and realisation of this culinary concept is definitely more regal and romantic.

From mini cucumber sandwiches with fine teas served in bone china (pinkies at the ready), through to moreish macarons and the traditional trimmings - scones with lashings of cream - these special occasion treats will seduce your sweet and savoury teeth.

Some of the most famous interpretations can be found at the Raffles Hotel in Singapore, The Ritz London and the Hopetoun Tearooms in Melbourne. We're firm members of the high tea appreciation society, so much so, that we've invested time in tracking down some of the essentials so you can bring high tea celebrations into your own home.

From divine recipes to giving your table the royal treatment, we hope you feel like a lady (or gent) of leisure with these goodies to brighten your winter days.



WE HOPE YOU FEEL LIKE A LADY (OR GENT) OF LEISURE WITH THESE GOODIES TO BRIGHTEN YOUR WINTER DAYS.