

Delightful Pastries' Delightful Tea

Monday, October 3rd, 2011 at 2:43 pm | [Amber Gibson](#)



A selection of mousse and panna cotta

As the weather turns cooler, [Delightful Pastries](#) introduces an affordable luxury to warm your spirits. Their new afternoon tea package, complete with a trio of mini pastries and looseleaf tea, is just \$10.

Chef Dobra Bielinski wants to introduce mini pastries to Americans, since similar sweet tables with selections of almost too-pretty-to-eat pastries are popular throughout Europe.

"I like mini pastries because they afford you the ability to choose," she says. For guests at Delightful Pastries, choices include classic Italian **tiramisu**, **caramel panna cotta** with Michigan sour cherry compote, **lemon mousse parfait** with blueberries and **chocolate mousse** topped with fresh berries.

"Croissants, mousses and quiches translate very well into the American palate," Bielinski says. "But more whimsical flavors just aren't going to fly." So for her pastry options, Bielinski eschews Matcha green tea or lime basil for tried and true flavors she knows her customers love.

Along with sweets, you'll have your choice of one of twelve **Rishi organic teas**. I love the Tangerine Ginger, a great almost medicinal pick-me-up if you're feeling under the weather.

While Bielinski showcases a variety of traditional European and American pastries from eclairs and cannoli to brownies, she stays away from fads.

"You won't see bacon in any of my pastries," Bielinski says. "It's not a happy experience, in my opinion."

Delightful Pastries' afternoon tea special is available Monday through Friday from 2-5 pm exclusively at Delightful Pastries' Old Town Bakery & Cafe at 1710 N. Wells St.