

Melissa Hemsley

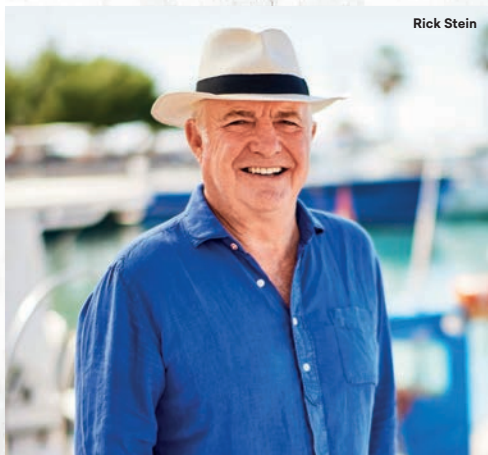


# GREAT BRITISH *Chefs Special*



30 recipes from some of  
the UK's most exciting  
cooks and chefs

Rick Stein



GREAT  
BRITISH  
*Chefs Special*



Prue Leith

Mary Berry



Tom Kerridge





# Breakfast & Brunch





## Tom Kerridge's Chilli Avocado Toast

**++Serves:** 2

**Prepare:** 10 minutes

**Cook:** 5 minutes

2 large slices wholemeal or brown sourdough bread  
2 tbsps hummus  
1 ripe avocado  
80g cherry tomatoes, thickly sliced  
4 pickled chillies or peppadew peppers, thinly sliced  
1 red chilli, thinly sliced  
A small handful of basil leaves  
¼ lime  
Sea salt and freshly ground black pepper  
Togarashi or dried chilli flakes, to sprinkle (optional)

1. Toast the sourdough bread and spread thickly with the hummus.
2. Halve the avocado, remove the stone and gently loosen the skin away from the flesh, using a large spoon. Thinly slice each avocado half, gently flatten with the palm of your hand and lift onto the toast.



“We all know that avocado on toast is one of the most popular breakfasts – it’s been around for some years now – but adding a layer of hummus and spiking it with some chilli will turn it up a notch”

3. Sprinkle with salt and pepper and top with the cherry tomatoes, pickled chillies, red chilli and basil leaves.
4. Squeeze over the juice from the lime half and serve at once,

sprinkled with a little togarashi or chilli flakes if you like.

Recipe taken from *Tom Kerridge's Fresh Start* (£26, Bloomsbury Absolute)



## Rick Stein's Flamenco Eggs with Tomato & Serrano Ham

**Serves:** 4

**Prepare:** 10 minutes

**Cook:** 50 minutes

4 tbsp olive or rapeseed oil  
1 small onion, chopped  
1 clove garlic, chopped  
80g serrano ham (or British alternative), chopped  
1 tsp hot smoked paprika  
8 large tomatoes (about 750g), skinned and chopped, or 2 x 400g tins of peeled plum tomatoes  
1 tsp tomato paste  
75g peas, fresh or frozen  
100g fine green beans  
4 eggs  
12 slices chorizo sausage  
1 red pepper, roasted and skinned, cut into 8 strips (or use peppers from a jar)  
Salt and freshly ground black pepper  
Small handful flat-leaf parsley, chopped

### **For the griddled bread:**

4–8 thick slices bread  
1 clove garlic, halved  
2 tbsp olive or rapeseed oil



**1.** Heat the oil in a large frying pan or shallow casserole about 28cm in diameter over medium-low heat. Cook the onion and garlic until soft, 5 to 10 minutes. Add the ham and the paprika, fry for 3 minutes, then add the chopped tomatoes and tomato paste. Cover the pan and cook until the tomatoes are reduced and pulpy, about 10 to 15 minutes.

**2.** Cook fresh peas for 3 minutes, then drain and refresh under cold water; frozen peas do not require pre cooking. Cook the green beans for 4 minutes, then drain and refresh under cold water.

**3.** Heat the oven to 200°C/ Fan 180°C/Gas 6, unless you choose to finish cooking on the hob. Scatter the peas and beans over the tomato sauce

in the pan. Break the eggs into the sauce. Arrange the chorizo slices around the eggs, and the red pepper strips over and around the eggs. Season with salt and pepper.

**4.** Bake until the egg whites are set and the yolks still soft, about 10 to 15 minutes, checking after 10. Alternatively, cook on the hob over a medium heat with a lid on the pan for 10 to 15 minutes. Meanwhile, rub the bread with the garlic, brush with the olive oil and griddle it on a ridged pan or in a frying pan. Scatter the chopped parsley over the dish and serve with griddled bread.

Recipes taken from *Long Weekends* by Rick Stein (£25, BBC Books). Photography by James Murphy



## John Whaite's Full English Shakshuka

**Serves:** 2

**Prepare:** 10 minutes

**Cook:** 20 minutes

1 tbsp sunflower oil  
2 pork sausages  
80g smoked bacon lardons  
2 thick slices of sourdough  
1 banana shallot, sliced  
5 chestnut mushrooms,  
thickly sliced  
1 garlic clove, finely sliced  
½ tsp smoked paprika  
½ tsp cumin seeds  
200g can baked beans  
200g passata  
2 large free range eggs  
Fine sea salt and freshly ground  
black pepper  
Tabasco sauce, to serve

**1.** Set a medium, deep-sided frying or sauté pan over a medium-high heat. Once the pan is hot, add the oil, sausages and bacon. Fry, stirring the bacon and turning the sausages occasionally, until the bacon is crispy and the sausages are deeply browned – a good few minutes per side.



Put the bacon and sausages onto a small plate and set aside until needed.

**2.** Put the sourdough slices into the pan – still on the heat. Fry on each side in the meaty oil until golden brown and crispy. Remove from the pan and set aside. With the pan still over a medium-high heat, add the shallot and mushroom slices, with a generous pinch of salt. Fry, stirring frequently, for a few minutes until the mushrooms are soft and the shallot is lightly coloured.

**3.** Add the garlic, paprika and cumin and fry, stirring, for a minute. Add the beans and

passata and stir to combine. Return the sausages and bacon to the pan, then reduce the heat to low and simmer, covered, for 5 minutes. Make two wells in the tomato sauce and crack in the eggs. Cover and poach for 3–5 minutes, until the whites are set but the yolks are still runny. Serve immediately with pepper and Tabasco sauce, and the sourdough toast for dunking.

Recipe taken from *A Flash in the Pan* by John Whaite (£20, Kyle Books). Photography: Nassima Rotchacker



## Cyrus Todiwala's Indian Fried Egg Toast

**Serves:** 2 as a snack

**Prepare:** 15 minutes

**Cook:** 15 minutes

1 tsp salted butter, plus 1 heaped tbsp for the toast  
 1 small brown onion, finely chopped  
 2 thick slices of bread  
 150g mature Cheddar, grated  
 2 tsps hot English mustard  
 1-2 tsps fresh coriander leaves, chopped  
 1-2 fresh green chillies, finely chopped  
 3 eggs  
 1 tbsp oil  
 Salt and freshly ground black pepper  
 Tomato ketchup to serve (optional)

**1.** Heat the butter in a non-stick frying pan over a medium heat. Once the butter has melted, add the onion and sauté until soft, about 3–4 minutes, then set aside to cool.

**2.** Toast the slices of bread lightly, spread with some butter and place on a small baking tray.



**3.** In a bowl, mix together the cooled onion, cheese, mustard, coriander, green chilli and one of the eggs. Blend together well.

**4.** Spread this cheese mixture on top of each slice of toast and grill under a medium heat for 4–5 minutes, or until set and bubbling.

**5.** Meanwhile, wipe the non-stick frying pan clean, add the oil and heat until nearly

smoking. Fry the remaining eggs for a couple of minutes, so that the white is set and there is still a lovely runny yolk.

**6.** As soon as the toasts are grilled, transfer to two plates, top with an egg, season and serve with ketchup, if desired.

Recipe taken from *Simple Spice Vegetarian* by Cyrus Todiwala (£20, Mitchell Beazley) [Octopusbooks.co.uk](http://Octopusbooks.co.uk)



## Cyrus Todiwala's Bombay-style Masala French Toast

**Makes:** 6

**Prepare:** 10 minutes

**Cook:** 20 minutes

3-4 eggs

1 onion, very finely chopped

1 plum tomato, very finely  
chopped

2-3 fresh green chillies,  
finely chopped

2 tbsps fresh coriander  
leaves, finely chopped, plus  
extra to serve

½ tsp ground turmeric

¼ tsp red chilli powder

¼ tsp cumin seeds, finely  
crushed

100ml single cream or  
full-fat milk

2 tbsps oil

3-4 tbsps butter

6 thick slices of bread

100g Cheddar cheese,  
finely grated

Freshly ground black pepper

¼ tsp salt

1. Preheat the oven to 140°C/  
Fan 160°C/Gas 1.
2. Beat the eggs in a bowl  
and add in all the ingredients  
except for the oil, butter, bread  
and cheese. Stir until well  
combined.
3. Heat a non-stick frying pan



### Brunch Gets Exciting

“Bombay is notorious for copying different styles from various regions of the world and then adapting them to suit its palate. Eating sandwiches on the pavements of Bombay is part and parcel of our city’s culture, and the Bombay sandwich is well known among Indians.”

and add a little less than a tsp of the oil and some butter and let the two melt. When the butter bubbles and heats up, stir the eggs, take a slice of the bread and dip the whole slice into the egg mixture.

**4.** Remove from the egg mixture, and place the slice in the frying pan. Let cook until lightly browned, about 3–4 minutes, then flip over and cook until the other side is brown. If not enough of the other ingredients in the egg mixture have stuck to the slice, spoon some onto the cooked

side and flip to cook again. Once cooked, place each slice on a baking tray and repeat with the remaining slices of bread, oil and butter.

**5.** Once all six slices are done, sprinkle the cheese over the top and place in the oven until the cheese has melted, about 4–5 minutes.

**6.** Serve hot with some tomato ketchup and chilli sauce.

Recipe taken from *Simple Spice Vegetarian* by Cyrus Todiwala (£20, Mitchell Beazley) [Octopusbooks.co.uk](http://Octopusbooks.co.uk)



# Lunch & Snacks







## John Whaite's Bloody Mary Prawn Tacos with Celeriac & Lime Slaw

**Makes:** 4

**Prepare:** 15 minutes

**Cook:** 20 minutes

### For the prawns:

1 tbsp sunflower oil  
1 banana shallot, finely sliced  
1 celery stick, finely sliced  
2 garlic cloves, finely sliced  
½ tsp celery salt  
50ml vodka or white wine  
½ tsp Tabasco sauce  
1 tsp horseradish sauce  
1 tsp Worcestershire sauce  
150ml tomato juice  
500g king prawns, peeled and deveined  
1 tbsp parsley, finely chopped  
Freshly ground black pepper

### For the celeriac slaw:

100g celeriac, peeled  
1 tbsp lime juice  
½ tsp celery salt  
Small handful of coriander, finely chopped

### To serve:

4 flour tortillas  
Mayonnaise (use the Kewpie brand, if possible)  
2 fresh limes, cut into wedges



**1.** Set a large frying pan over a high heat. Once the pan is hot, add the oil, shallot and celery. Fry for a minute until everything starts to sizzle, then reduce the heat to medium. Fry, stirring occasionally, for about 10 minutes, until the shallot is just softened. If the shallot starts to catch, reduce the heat further.

**2.** When the shallot is soft, increase the heat to high and add the garlic and celery salt. Fry for a minute then throw in the vodka or white wine and allow the alcohol to bubble and evaporate almost entirely. Add the Tabasco, horseradish, Worcestershire sauce and tomato juice and bring to

the boil, then throw in the prawns. Fry just until the prawns are cooked through, then remove from the heat and stir in the parsley and a good grinding of black pepper. For the celeriac slaw, coarsely grate the celeriac into a mixing bowl. Add the lime juice, celery salt and coriander.

**3.** To serve, fill the tortillas with the slaw before layering with the prawns. Top with a squeeze of mayonnaise and serve with lime wedges and extra slaw.

Recipe taken from *A Flash in the Pan* by John Whaite (£20, Kyle Books). Photography: Nassima Rotchacker



## John Whaite's Fishcake Rosti

**Serves:** 4

**Prepare:** 10 minutes

**Cook:** 20 minutes

### For the rosti:

400g Maris Piper potatoes, scrubbed clean  
1 tsp fine sea salt  
3 spring onions, finely sliced  
1 tbsp non-pareil capers, roughly chopped  
150g peppered mackerel fillet, skin removed  
1 large free-range egg  
½ tsp fine white pepper  
60g unsalted butter

### To serve:

150g soured cream  
Small handful of dill, finely chopped  
1 tbsp wholegrain mustard  
Rocket leaves (as much as you like), washed  
4 pickled cucumbers, finely sliced  
2 tbsps rapeseed or extra virgin olive or rapeseed oil  
Sea salt flakes

**1.** Set the tea towel onto the worktop and grate the potatoes, coarsely, into the centre of it. Sprinkle over the salt, then draw together the edges of the tea towel,



encasing the potato flecks in a tight package, and squeeze like there is no tomorrow. The excess water from the potatoes should trickle out – do this over the sink, obviously.

**2.** When the potatoes are fairly dry, add them to a bowl with the rest of the rosti ingredients except the butter – make sure you flake the mackerel into pieces. Mix until well combined. Set a large frying pan over a high heat. Once the pan is hot, reduce the heat to medium and add the butter. Divide the rosti mixture into four. Squeeze each portion into a tight ball with your hands, then flatten into a fat disc.

Place each disc into the pan and fry for 4–5 minutes per side, until crispy and browned.

**3.** While the rosti fry, mix together the soured cream, dill and mustard in a small bowl. Toss together the rocket and slices of pickled cucumber in another bowl, then dress with a little oil and salt. Serve the rosti with a pile of rocket leaves, a dollop of the soured cream mix and a small handful of the pickled cucumbers.

Recipe taken from *A Flash in the Pan* by John Whaite (£20, Kyle Books). Photography: Nassima Rotchacker



## The Hairy Bikers' Chicken, Sage & Onion Pasties

**Makes:** 6-8

**Prepare:** 15 minutes

**Cook:** 45 minutes

200g butternut squash, diced  
 200g potatoes, diced  
 1 onion, finely chopped  
 300g Chicken meat (thighs, breasts or a mixture), finely diced  
 1 garlic clove, finely chopped  
 2 tpsps dried sage  
 2 tbsps plain flour  
 Sea salt and freshly ground black pepper

### For the pastry:

450g plain flour, plus extra for dusting  
 1 tsp baking powder  
 Pinch of salt  
 225g butter, chilled and diced  
 2 free-range egg yolks  
 Beaten egg, to glaze

**1.** First make the pastry. Put the flour and baking powder in a bowl and add a good pinch of salt. Rub in the butter until the mixture resembles fine breadcrumbs, then add the egg yolks. Mix in the yolks with a knife, then add a small



amount of chilled water, a very little at a time, until the dough comes together. Wrap in cling film and chill for half an hour.

**2.** To make the filling, put the squash, potatoes, onion, chicken and garlic in a bowl. Season with salt and pepper, then sprinkle in the sage and the flour. Toss everything together until well combined. Preheat the oven to 200°C/Fan 180°C/Gas 6.

**3.** Roll the pastry out on a floured surface. Cut out rounds of about 15cm in diameter – you should get at least 6 and probably 8 from this amount of pastry. Divide the mixture between the rounds, placing it in a line down the middle of each one and making sure you leave a good border at the

ends. Brush the exposed pastry with the beaten egg, then bring the edges together around the filling. Press the edges together firmly and crimp them like a traditional Cornish pasty.

**4.** Brush the sealed pasties with beaten egg, place them on a baking tray and bake in the oven for about 45 minutes. To check the pasties are done, pierce one with a skewer, hold it there for 10 seconds, then remove it – the tip should be too hot to hold comfortably for more than a second.

Recipe taken from *The Hairy Bikers' Chicken & Egg* by Si King and Dave Myers (Orion, £22)  
 Photography by Andrew Hayes-Watkins.



## The Hairy Bikers' Pickled Scotch Eggs

**Makes:** 6

**Prepare:** 12 minutes

**Cook:** 6 minutes

600g Cumberland sausages  
 2 tbsps celery salt  
 50g plain flour  
 100g panko breadcrumbs  
 1 packet of cheese and onion crisps, crushed  
 2 free-range eggs  
 6 pickled eggs  
 Oil, for frying  
 Sea salt and freshly ground black pepper

**1.** Remove the sausage meat from the skins and put it all in a bowl. We like Cumberland sausages for their peppery flavour, but you can use anything you fancy, from a herby Lincolnshire to a spicy chorizo.

**2.** Spread the celery salt on a plate. Spread the flour on a separate plate and season it with salt and pepper. Mix the breadcrumbs with the crisps and put them on another plate, then beat the eggs in a shallow bowl.



**3.** Take a pickled egg and roll it in celery salt, then the seasoned flour – the flour helps the sausage meat stick. Make a patty of sausage meat big enough to encase your egg, then wrap it round the egg and form it into a lovely round shape. It helps to have wet hands. Repeat until you've made all your Scotch eggs.

**4.** Now dip each sausage-coated egg into the seasoned flour, then the beaten egg and finally roll them in the crisp and crumb mixture. If you want to deep-fry the eggs, half fill a pan or deep fryer with oil

and heat the oil to 160°C. Add the eggs, a few at a time, and cook for about 6 minutes until golden. Alternatively, you can shallow fry the eggs in oil, turning them occasionally until the sausage meat is cooked through and the outsides are golden. Serve up with some good mustard and a few cornichons and onions.

Recipe taken from *The Hairy Bikers' Chicken & Egg* by Si King and Dave Myers (Orion, £22)  
 Photography by Andrew Hayes-Watkins.



## The Hairy Bikers' Leek, Asparagus & Gruyère Tart

**Serves:** 8

**Prepare:** 15 minutes, plus cooling, chilling and freezing

**Cook:** 1 hour 15 minutes

1 tbsp olive or rapeseed oil  
10g butter  
2 leeks, sliced into rounds  
200g asparagus, trimmed and cut into short lengths, diagonally  
4 free-range eggs  
300ml double cream  
150g Gruyère cheese, grated  
Sea salt and freshly ground black pepper

### For the pastry:

125g cold butter, diced  
250g plain flour  
Pinch of salt  
50g Parmesan cheese, grated  
1 tsp finely chopped thyme leaves  
1 free-range egg yolk

**1.** To make the pastry, rub the butter into the flour until the mixture has the texture of fine breadcrumbs. Season with salt and add the Parmesan and thyme. Stir in the egg yolk with a knife, then add ice-cold water a teaspoon at a time, cutting it in as you go, until the pastry starts to come together



(you will need 1–2 tablespoons of water). Form the pastry into a ball and wrap it in cling film. Chill in the fridge for half an hour.

**2.** Roll the pastry out to line a 28cm flan tin. Make sure the pastry is pushed well into the corners, then prick the base all over with a fork. If you have time, put the pastry in the freezer for 10 minutes before baking. Preheat the oven to 200°C/Fan 180°C/Gas 6.

**3.** Lay a piece of baking parchment over the pastry and add baking beans. Put the tin on a tray and bake for 15–20 minutes. Remove the beans and parchment and bake the pastry uncovered for a further 5 minutes. Take the tin and baking tray out of the oven and turn the heat down to 180°C/Fan 160°C/Gas 4.

**4.** To make the filling, put the oil and butter in a frying pan that has a lid. When the butter has melted, add the leeks. Season them with salt and pepper, then add a splash of water. Cover the pan and cook the leeks over a low heat for 10 minutes.

Add the asparagus and cook for a further 5 minutes. By now, the vegetables should be glossy and just tender. Take the pan off the heat and set aside to cool.

**5.** Break the eggs into a bowl, add the cream and whisk until smooth. Season with salt and pepper. Sprinkle half the cheese over the base of the pastry case, then add the leeks and asparagus. Pour half the egg and cream mixture over the vegetables, then sprinkle the remaining cheese on top. Put the flan tin and baking tray into the oven, then pull the oven shelf out a little so you can pour in the remaining filling. Bake the tart for 35–40 minutes, until the filling is just set with a slight wobble in the centre. Remove the tart from the oven and allow it to cool slightly before serving.

Recipe taken from *The Hairy Bikers' Chicken & Egg* by Si King and Dave Myers (Orion, £22)  
Photography by Andrew Hayes-Watkins.



## Flora Shedden's Roast Fennel, Quinoa, Orange & Sunflower Seed Salad

**Serves:** 4 as a main and 6  
as a side

**Prepare:** 10 minutes

**Cook:** 20 minutes

4 fennel bulbs, quartered  
4 tbsps rapeseed or extra virgin  
olive oil  
4 tbsps white wine vinegar  
Salt and freshly ground black  
pepper  
250g quinoa  
Juice of 1 lemon  
1 small red onion, finely sliced  
Aran house dressing, to taste  
(see box)  
4 oranges, peeled and sliced  
into discs, any escaping juice  
reserved (I like to use blood  
oranges when in season but  
regular are fine)  
1 small bunch of fresh mint,  
leaves rolled up and sliced  
into ribbons  
1 small bunch of parsley,  
finely chopped  
75g sunflower seeds

**1.** Preheat the oven to 180°F/Fan  
160°/Gas 6. Arrange the fennel  
quarters in a roasting tin  
and drizzle with the oil and  
vinegar. Season lightly and  
toss together well. Roast in the



### Aran House Dressing

**Makes:** 750ml

**Prepare:** 5 minutes

500g rapeseed or olive oil  
75g freshly-squeezed citrus juice  
125g white wine or cider vinegar  
1 garlic clove, minced

1 tsp good Dijon mustard  
Salt and freshly ground  
black pepper

Simply measure out all of the  
ingredients in one jug, whisk  
to your heart's content then  
decant into a bottle or jar.

oven for 15–20 minutes or until  
soft and tender.

**2.** While the fennel is roasting,  
place a pan of salted water  
over a high heat. Once boiling,  
cook the quinoa according to  
the packet instructions. Drain  
and set aside to cool.

**3.** Muddle the juice of the  
lemon and the red onion  
together in a small bowl to  
make a quick pickle. Leave  
for 10 minutes, then drain any  
excess liquid into the Aran  
house dressing along with any

excess orange juice.

**4.** Once the fennel and  
quinoa have cooled, you  
are ready to assemble. Place  
all the ingredients in a large  
bowl and dress lightly. Toss  
together, then pile onto a  
large platter. Serve immediately  
with any excess dressing on  
the side.

Recipe taken from *Aran* by  
Flora Shedden (Hardie Grant  
London, £22.00) Photography  
by Laura Edwards



# Main Meals





## Tom Kerridge's Malaysian-style Beef Curry

**Serves:** 4

**Prepare:** 20 minutes

**Cook:** 1 hour, 25 minutes

650g lean stewing beef  
1 tbsp vegetable oil  
1 litre fresh beef stock  
1 cinnamon stick  
2 star anise  
2 kaffir lime leaves  
150ml tinned coconut milk  
1 tbsp tamarind paste  
Sea salt and freshly ground  
black pepper

### For the spice paste:

8 shallots, quartered  
4 garlic cloves, peeled  
2 dried chillies, stalks removed  
2 long red chillies, deseeded  
2.5cm piece fresh ginger, diced  
2.5cm piece fresh galangal,  
diced  
2 lemongrass stems, coarse  
layers removed, chopped  
1 tsp ground turmeric

### To finish and serve:

500g cooked brown rice  
(freshly cooked and drained or  
2 pouches)  
A handful of coriander leaves  
1 long red chilli, finely sliced



“Here, galangal, tamarind and lemongrass introduce more subtle flavours than the often fiery heat of a classic Indian curry”

1. First, prepare the spice paste: put all the ingredients into a food processor along with 1 tsp salt and blend until smooth, adding a splash of water if needed.
  2. Cut the beef into 2.5cm cubes. Place a large non-stick saucepan over a high heat and add the oil. When hot, add the spice paste and cook, stirring, for 1 minute or until fragrant.
  3. Add the beef and cook, stirring regularly, for 5 minutes until starting to brown. Add the stock, cinnamon, star anise and lime leaves. Bring to a low simmer, cover and cook gently for 45 minutes, stirring occasionally. Remove the lid and cook for a
- further 20 minutes or until the sauce is thickened and the beef is tender.
4. Increase the heat, stir in the coconut milk and tamarind paste and cook for a further 5 minutes. Meanwhile, if using pouches of rice, heat up according to the packet instructions. Season the curry with salt and pepper to taste and discard the cinnamon stick and star anise.
  5. Divide the rice and curry between warmed bowls and top with coriander leaves and chilli slices to serve.
- Recipe taken from *Tom Kerridge's Fresh Start* (£26, Bloomsbury Absolute)





## Tom Kerridge's Monkfish & Coconut Curry

**Serves:** 2

**Prepare:** 10 minutes

**Cook:** 35 minutes

1 tbsp vegetable oil  
1 large onion, finely diced  
3 garlic cloves, finely chopped  
2.5cm piece fresh ginger, peeled and finely grated  
1 long red chilli, finely sliced (with seeds)  
A handful of curry leaves  
1 heaped tsp ground turmeric  
1 tsp ground coriander  
2 medium tomatoes, diced  
400ml fresh vegetable stock  
50g red lentils  
400g monkfish fillets  
100g green beans  
100ml tinned coconut milk  
2 tbsps roughly chopped coriander leaves  
Sea salt and freshly ground black pepper

**1.** Heat the oil in a large non-stick sauté pan over a medium-high heat. When hot, add the onion and cook for 5 minutes or until softened and starting to brown.

**2.** Add the garlic, ginger and chilli and cook for a couple of



“Monkfish is a robust, meaty fish that’s great in a curry as it holds its own well with complex spices. Red lentils and coconut provide richness and make this dish feel substantial yet it is still light – the perfect cosy feast”

minutes. Now add the curry leaves, turmeric and ground coriander and cook, stirring for 1 minute or until fragrant.

**3.** Add the tomatoes, stock and lentils to the pan. Stir, bring to the boil over a medium heat and simmer for 12–15 minutes or until the sauce is thickened and the lentils are tender.

**4.** Meanwhile, cut the monkfish into 4cm pieces. Trim the green beans and cut them in half.

**5.** Add the monkfish and coconut milk to the pan and cook over a gentle heat for 2–3 minutes. Add the beans and cook for a further 3–4 minutes. Remove the pan from the heat, taste to check the seasoning and stir in the coriander. Serve in warmed bowls.

Recipes taken from *Long Weekends* by Rick Stein (£25, BBC Books). Photography by James Murphy



## Rick Stein's Green Rice with Garlic, Parsley, Clams & Prawns

**Serves:** 4-5

**Prepare:** 10 minutes

**Cook:** 24 minutes

60ml olive or rapeseed oil  
60g shallots, finely chopped  
12 cloves garlic, finely chopped  
1 litre fish stock  
100g flat-leaf parsley, leaves finely chopped  
1 ½ tsp salt  
400g short-grain paella rice, such as Calasparra  
30 raw clams, scrubbed  
200g small raw peeled prawns  
Aioli, to serve

**1.** Heat the oil in a 28–30cm cazuela or shallow flameproof casserole over medium heat. Add the shallot and fry gently for 5 minutes until soft. Add the garlic and fry for 40 to 60 seconds, then stir in the fish stock, parsley and salt and

bring to the boil.

**2.** Sprinkle in the rice, stir once, then leave to simmer vigorously over medium-high heat for 6 minutes. Put the clams and prawns on top and shake the pan briefly so they sink into the rice a little. Lower the heat and leave to simmer gently for another 12 minutes. At the end of this time, almost all the liquid should be absorbed and the rice will be pitted with small holes. Serve with aioli.

Recipes taken from *Long Weekends* by Rick Stein (£25, BBC Books). Photography by James Murphy



## James Martin's Apple & Sage Porchetta with Apple Sauce

**Serves:** 8-10

**Prepare:** 25 minutes, plus  
resting time

**Cook:** 3-4 hours, 30 minutes

4kg pork loin with belly attached, all bones removed  
Sea salt and freshly ground black pepper  
4 medium onions, peeled, 2 finely sliced and 2 cut into quarters  
4 Bramley apples, 1 sliced and 3 peeled and roughly chopped  
1 large bunch of sage, leaves picked and roughly chopped  
2 lemons  
150g unsalted butter  
3 carrots, cut into large chunks  
2 garlic bulbs, peeled and cut in half horizontally  
1 bottle of white wine  
2-4 tbsps caster sugar  
500g tenderstem broccoli, trimmed

**1.** Preheat the oven to 220°C/ Fan 200°C/Gas 7. Season the pork flesh and skin with plenty of salt and pepper and rub it into the pork. Place the pork skin-side down and scatter the sliced onions, sliced apple, sage, lemon zest, 50g of the butter, salt and pepper over the top, pressing down gently.



**2.** Starting with the shortest side in front of you, roll the pork up into a long sausage as tightly as possible and secure with string at intervals along the length of it. Make a little noose in the end of the string, then loop it around the pork, pull the string through the noose and pull it tight. Continue down the pork, wrapping the string around, then looping it back through the string, keeping it taut all the time. Tie it at the end to secure it.

**3.** Place the quartered onions, carrots and garlic bulbs in a large deep-sided oven tray, then place the pork on top and rub in another 50g of the butter. Pour the white wine into the tray. Roast for 30 minutes, then turn the oven down to 150°C/ Fan 130°C/Gas 2 and cook for 3 or even 4 hours.

**4.** While the pork roasts, make the apple sauce. Place 20-25ml water, the chopped apples, a squeeze of lemon, 25g of the butter and a little of the

sugar in a saucepan, then cover, place over the heat and cook for 4-5 minutes until the apple has broken down. Beat with a spoon until nearly smooth, leaving a few chunks, then season to taste with the rest of the sugar and a little salt.

**5.** Remove the pork from the oven and lift it out onto a serving plate to rest for at least 30 minutes before removing the string. Place the tray on the hob over a medium heat, stirring all the time to release the juices stuck to the bottom of the tray. Check the seasoning, then strain through a fine sieve to serve alongside the pork, with a dollop of apple sauce. Bring a pan of salted water to the boil. Add the tenderstem broccoli and simmer for 3-4 minutes until just tender. Drain and toss with the last 25g of the butter.

Recipe taken from *More Home Comforts* by James Martin (£20, Quadrille) Photography: Peter Cassidy



## James Martin's Posh Seafood Pie with Samphire

**Serves:** 4-6

**Prepare:** 10 minutes

**Cook:** 40 minutes

140g unsalted butter  
2 heaped tbsps plain flour  
600ml double cream  
350ml sparkling wine  
Sea salt and freshly ground black pepper  
500g salmon, boneless and skinless, cut into chunks  
400g smoked haddock, boneless and skinless, cut into chunks  
1kg cooked lobster, shelled and cut into chunks  
8 oysters, shucked  
350g raw king prawns, shelled and deveined  
100g samphire  
1kg white potatoes, peeled and coarsely grated  
3 free range egg yolks  
200g frozen peas

1. Preheat the oven to 220°C/ Fan 200°C/Gas 7. Put 75g of the butter into a saucepan and heat until melted, then add the flour and cook for 2 minutes until thickened and light golden-brown.
2. Add the cream gradually, whisking all the time, and cook until thickened and smooth.



Pour the sparkling wine in a steady stream into the sauce, still whisking all the time, until thick enough to coat the back of a spoon, then season to taste with salt and pepper. Place the salmon, smoked haddock, lobster, oysters, prawns and samphire in a large ovenproof dish. Pour the sauce over the top to coat everything.

3. Put the grated potato into a clean tea towel and squeeze all the liquid from it. Place in a bowl. Melt 50g of the remaining butter in a saucepan, then mix with the potato and

egg yolks and plenty of salt and black pepper.

4. Sprinkle over the top of the fish, then place on a baking sheet in the oven and bake for 30 minutes until golden and hot through. Bring a pan of salted water to the boil, add the peas and cook for 2-3 minutes until tender. Drain and return to the pan, add the remaining butter and season to taste. Serve with the fish pie.

Recipe taken from *More Home Comforts* by James Martin (£20, Quadrille) Photography: Peter Cassidy



## Diana Henry's Paprika Roast Chicken with Caraway Potatoes, Quick-pickled Cucumber & Soured Cream

**Serves:** 6-8

**Prepare:** 20 minutes, plus pickling time

**Cook:** 1 hour, 15 minutes

### For the cucumber:

1 cucumber  
¼ tbsp sea salt flakes  
2 tbsps rice vinegar  
3 tbsps caster sugar  
2 tbsps chopped dill

### For the chicken:

30g unsalted butter, softened  
½ tbsp paprika  
¼ tsp cayenne pepper  
Leaves from 4 sprigs of thyme,  
plus 6 whole sprigs of thyme  
1 whole chicken (about 1.8kg)  
Salt and pepper  
2 garlic bulbs, halved  
horizontally  
Soured cream, to serve

### For the potatoes:

400g baby waxy potatoes  
10g unsalted butter  
1½ tpsps caraway seeds,  
lightly crushed



**1.** Cut the ends off the cucumber and slice the rest into very fine slices – they should be almost transparent. Layer in a colander with the salt, place a plate on top and set over a bowl so that the juices can run out. Leave for two hours. Rinse the cucumber and carefully pat dry. Mix the cucumber with the rest of the ingredients and keep, covered, in the fridge until ready to serve.

**2.** Preheat the oven to 180°C/ Fan 160°C/Gas 4. For the chicken, mix the butter with the paprika, cayenne and thyme leaves. I usually pound it in a mortar and pestle to make sure all the flavours are mingled well. Put the chicken into a roasting tin and spread the butter all over, rubbing it over the legs as well as the breast. Season with salt and pepper. Put the whole sprigs of thyme and the garlic into the cavity of the bird. Roast in the hot oven

for 1 hour 15 minutes, basting from time to time.

**3.** The potatoes will take about 20 minutes to cook, so back-time them to be ready when the chicken is done and has rested for about 15 minutes. Boil the potatoes in water until they are tender right through, then drain. Melt the butter in the pan in which they were cooked, add the caraway and cook for about 30 seconds, then return the potatoes and toss with the butter and seeds. Season with salt and pepper.

**4.** Serve the chicken with the roasting juices (they're lovely and garlicky as well as full of paprika), a bowl of soured cream sprinkled with cayenne or paprika, the potatoes and cucumber.

Recipes taken from *A Bird in the Hand* by Diana Henry, photography by Laura Edwards, (£20, Mitchell Beazley)



## Diana Henry's Roast Leg Of Lamb with Basil, Pecorino, Garlic & Wine

**Serves:** 6-8

**Prepare:** 10 minutes

**Cook:** 1 hour

120g Pecorino cheese (White Lake Cheese make a fantastic English version), finely grated  
6 garlic cloves, finely grated  
Sea salt flakes and freshly Ground black pepper  
3 tbsps rapeseed or extra virgin olive oil, plus more if needed  
Leaves from a small bunch of basil, plus more to serve (optional)  
1.8kg leg of lamb  
2 medium red onions, cut into wedges  
600g small waxy potatoes, scrubbed, then halved or quartered, depending on size  
350g red and yellow tomatoes, halved or quartered  
250ml white wine

1. Preheat the oven to 240°C/ Fan 220°C/Gas 8. Put the cheese, garlic and some salt into a mortar and pound to a rough purée, gradually adding the oil. Tear the basil leaves, add them to the mortar and pound them, too.
2. Place the leg of lamb in



a roasting tin. Make deep incisions all over it and push the paste from the mortar down into them. You can also loosen the meat around the bone to make a pocket and push the paste into that, too. Season all over and put into the oven.

3. Roast for 15 minutes, then reduce the oven temperature to 180°C/Fan 160°C/Gas 5. Add the onions, potatoes and tomatoes to the roasting tin, toss them in the fat in the pan, adding a little more oil if it's needed to moisten them, then season and roast for a final 45 minutes, adding the wine after 20 minutes. The lamb will be pink. If you prefer it more well done, cook it for a little longer.

4. Remove the lamb to a plate, cover with foil, insulate well (I use old towels or tea towels) and leave to rest for 15 minutes. If the potatoes are tender, cover them and keep warm in a low oven while the lamb rests; if they're still a bit firm, increase the oven temperature to 220°C/ Fan 200°C/Gas Mark 6½, return the vegetables to the oven, uncovered, and cook until they're ready. Serve the lamb with the potatoes, tomatoes and onions, scattered with a few basil leaves, if you like.

Recipe taken from *From the Oven to the Table* by Diana Henry (£25.00, Mitchell Beazley) octopusbooks.co.uk  
Image Credit: Laura Edwards



# Veggie Meals





## Prue Leith's Black Bean Chilli With Corn & Lime Salsa

**Serves:** 4-6

**Prepare:** 15 minutes

**Cook:** 45 minutes

1 onion  
3 garlic cloves  
1-2 green chillies  
2 tbsps rapeseed or olive oil  
plus 2 tsp  
1 red pepper, deseeded and  
finely chopped  
1 carrot, peeled and diced  
2 celery sticks, finely diced  
1 tsp chipotle paste  
1 tsp smoked paprika  
1 tsp ground cumin  
2 tsp tomato purée  
2 x 400g tins black beans  
1 x 400g tin chopped tomatoes  
500ml vegetable stock  
Salt and black pepper, to season  
100g drained tinned sweetcorn  
Juice of ¼ lime  
¼ red chilli, deseeded and  
finely chopped  
A small handful of coriander,  
finely chopped

1. Finely chop the onion, garlic cloves and green chillies.
2. Heat 2 tablespoons of oil in a large saucepan over a medium heat, add the onion, garlic and green chillies and sauté for 3-4 minutes until the onion is soft



“This is a really hearty, warming chilli, perfect for a cold night. I always think it’s a very good sign of a vegan dish when a non-vegan wouldn’t want to add anything. This is definitely one of those dishes”

and translucent, then add the red pepper, carrot and celery. Sweat for a few minutes more, then add the chipotle paste, smoked paprika, cumin and tomato purée.

**3.** Stir to coat the vegetables evenly, then add the drained black beans, tinned tomatoes and vegetable stock. Season with salt and black pepper, bring to the boil, then reduce the heat and simmer for 30 minutes, stirring occasionally.

**4.** Remove from the heat and season to taste.

**5.** To make the salsa, mix together the sweetcorn with the lime juice, red chilli and coriander. Stir through 2 teaspoons olive oil. Serve the chilli piping hot, with the salsa on top.

Recipe taken from *The Vegetarian Kitchen* by Prue and Peta Leith (Bluebird, £25)





## Rick Stein's Lentil, Beetroot & Goats' Cheese Salad

**Serves:** 2 as a main course  
or 4 as a starter

**Prepare:** 15 minutes

**Cook:** 1 hour

175g small beetroots, washed  
but not peeled  
2 tbsps rapeseed oil  
1 shallot, finely chopped  
1 garlic clove, finely chopped  
100g Puy lentils, rinsed  
1 fresh thyme sprig  
Small handful flatleaf parsley,  
chopped  
1 ripe pear  
100g goats' cheese log  
2 small handfuls rocket leaves  
4 walnut halves, roughly  
chopped  
Salt and black pepper

### For the dressing:

2 tbsp rapeseed or olive oil  
1 tbsp walnut oil  
1 tbsp sherry vinegar

**1.** Preheat the oven to 190°C/  
Fan 170°C/Gas 5. Put the  
beetroots on a baking tray  
and roast them for up to an  
hour, depending on size. They  
should be tender to the point  
of a knife when done. Leave  
them until cool enough to  
handle, then peel off the skins



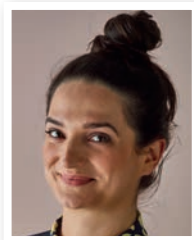
and cut them into wedges.  
Set aside.

**2.** Meanwhile, heat the oil in a  
pan and sweat the shallot and  
garlic over a medium heat until  
softened. Add the lentils,  
300ml of water, thyme, half a  
teaspoon of salt and plenty of  
black pepper, then simmer for  
23 minutes. You may need to  
add a little more water, but the  
object is for it all to become  
absorbed. Leave the lentils  
to cool down, then add the  
chopped parsley.

**3.** Core and slice the pear,  
leaving the skin on. Cut the  
cheese in half horizontally or  
into 4 slices, depending on

how many you are serving.  
Preheat the grill and grill the  
cheese on one side.  
**4.** Mix the oil, walnut oil  
and vinegar to make the  
dressing. Put the lentils in  
a wide dish, then top with  
some rocket leaves. Nestle  
beetroot wedges and pear  
slices among the leaves  
and top with the grilled  
goats' cheese and dressing.  
Sprinkle over the walnuts  
and serve at once.

Recipe extracted from *Rick  
Stein's Secret France* (BBC  
Books, £26). Photography by  
James Murphy.



## Elly Curshen's Spiced Paneer, Spinach & Pea Grain Bowl with Mint Yoghurt Sauce

**Serves:** 4

**Prepare:** 5 minutes

**Cook:** 15 minutes

2 tbsps coconut oil  
2 x 225g packs of paneer, cut  
into 2cm cubes  
1 garlic clove, peeled and grated  
or crushed  
2cm piece fresh root ginger,  
peeled and grated or crushed  
1 tsp cumin seeds  
2-4 tbsps tandoori curry paste  
250g frozen peas, defrosted  
4 tbsps boiling water  
2 x 220g pouches of mixed rice  
and grains  
130g baby leaf spinach  
Lemon wedges, to serve  
Red chilli slices, to serve  
Naan bread, to serve

### **For the yogurt sauce:**

250g Greek-style yogurt or plain  
coconut yogurt  
1 tsp ground turmeric  
2 tpsps lemon juice  
3 tpsps mint sauce  
1 tsp caster sugar (or to taste)  
2 heaped tpsps finely chopped  
fresh coriander  
½ tsp flaked salt



**1.** Heat the coconut oil in a large frying pan over a medium-high heat. Add the paneer cubes to the pan and fry until golden, in batches if necessary. Allow the paneer to form a crust on each side of the cubes before turning them over.

**2.** This takes about 10 minutes, but it stops the paneer from breaking up and also adds a lot of important flavour and texture. Remove from the pan and set aside.

**3.** Lower the heat to medium-low then gently fry the garlic, ginger and cumin seeds for 1 minute. Return the paneer to the pan, add the curry paste, stir and fry for 1 minute over a medium heat. Add the peas along with 4 tablespoons of boiling water and stir everything together.

**4.** If you have a microwave, you can speed things up by

warming the pouches of rice and mixed grains according to the packet instructions. If not, simply add the rice and grains to the pan, separating them with your fingers to break up any clumps as they tumble in.

**5.** Add the spinach to the pan, toss it all together, then cover with a lid and cook for 2-3 minutes until the spinach has wilted and everything is piping hot. Meanwhile, make the mint yoghurt sauce. Place the yoghurt in a small bowl and stir in all the other ingredients.

**6.** Divide the rice and grains mixture between 4 bowls. Serve with lemon wedges, red chilli slices and naan bread, alongside the bowl of mint yoghurt sauce.

Recipes taken from *Green* by Elly Curshen is on sale now (£14.99, Ebury Press)



## Melissa Hemsley's Parsnip Dahl Topped with Roasted Parsnips & Pink Pickled Onions

**Serves:** 6

**Prepare:** 15 minutes

**Cook:** 35 minutes

4 tbsps ghee or oil  
5 large parsnips (about 900g)  
1 tbsp maple syrup  
2 large onions, thinly sliced  
4 garlic cloves, finely chopped  
1 thumb of ginger, finely grated  
400g split red lentils, rinsed  
2 large handfuls of fresh coriander, leaves and stems finely chopped separately  
3 tbsps tomato purée  
1 × 400ml tin of full-fat coconut milk  
200g leafy greens, like chard, leaves and stems finely chopped  
Yoghurt, to serve (optional)

### For the spice mix:

1¼ tsp ground turmeric  
2 tbsps ground cumin or 1¼ tbsp cumin seeds, roughly ground  
2 tbsps ground coriander or 1¼ tbsp coriander seeds  
2 tbsps black mustard seeds, roughly ground  
A pinch of chilli flakes or chilli powder



A big pinch of sea salt and black pepper

### For the pink pickled onions:

2 large red onions, thinly sliced  
Juice of 2 limes or 4 tbsps vinegar

A big pinch of sea salt  
2 tpsps maple syrup (optional)

**1.** Preheat the oven to fan 220°C/200 220°C/Gas 9 and melt 2 tablespoons of the ghee or oil on a large baking tray in the oven.

**2.** Meanwhile, mix the spice mix in a small bowl and slice up three of the parsnips into about 18 wedges, say 5cm × 1.5cm, then toss the parsnip wedges in the oil on the tray with half of the spice mix. Pop in the oven for about 30–35 minutes, tossing halfway through with the maple syrup, until golden and going crispy at the edges.

**3.** In a large pan, fry the onion in the remaining 2 tablespoons of ghee over a medium heat for 10 minutes, stirring occasionally, while you get on with everything else. Add the remaining half of the spice mix, plus the garlic and ginger and fry for 3 minutes.

**4.** Add the diced parsnips and

lentils, the chopped coriander stems and the tomato purée and let fry. After a minute, add the coconut milk, then fill up the tin four times with hot water (1.6 litres) and pour in, stirring well. Pop the lid on, bring to the boil and immediately turn down to a medium heat and let simmer for 20 minutes. Stir a few times throughout to make sure the lentils don't stick. Add more liquid if you think it needs it or if you like your dahl soupier, like I do.

**5.** Meanwhile, scrunch and massage the red onion in a bowl with the lime juice, salt and maple syrup, if using, for 30 seconds, then leave to bathe in the salty lime juice. Once the lentils and parsnips in the pan are cooked, add the chopped greens, pop the lid on so they steam for 3–5 minutes until just tender, then taste for seasoning.

**6.** Serve up each bowl, topped with the roasted parsnips, coriander leaves, pink pickled onions and their juices and a dollop of yoghurt, if you like

Recipe Extracted *From Eat Green* By Melissa Hemsley (Ebury Press, £22) Photography by Philippa Langley



## Melissa Hemsley's Fried Chermoula Cauliflower on Herby Bean Dip with Slaw

**Serves:** 2 with leftovers

**Prepare:** 10 minutes

**Cook:** 20 minutes

1 medium cauliflower, save the leaves (about 800g)  
2 tbsps ghee or oil  
Sea salt and black pepper

### For the chermoula spice mix:

2 tpsps ground cumin  
1 tsp sweet paprika  
2 tpsps ground coriander  
Chilli flakes or ¼ tsp cayenne,  
to taste

### For the herby bean dip:

240g cooked white beans or chickpeas (1 × 400g tin, drained and rinsed)  
1 garlic clove  
2 tpsps tahini  
Juice of 1 lemon  
1 big handful of a mix of fresh parsley and coriander, leaves and stems roughly chopped separately  
Extra virgin olive oil, to serve

### For the slaw:

½ red cabbage (150g), finely shredded



1 green apple, cut into matchsticks  
1 celery stick and leaves, sliced  
2 tpsps extra virgin olive oil  
1 tbsp apple cider vinegar  
1 tsp mustard

**1.** Preheat the oven to fan 220°C/Fan 200°C/Gas 9. Slice two 2–3cm thick steaks off the cauliflower and roughly chop the remaining cauliflower florets and the leaves, keeping them separate.

**2.** Mix together all the ingredients for the chermoula. Put the cauliflower florets in a roasting tray with 1 tablespoon of the ghee or oil, half of the chermoula spice mix, sea salt and pepper. Roast in the oven for 15–20 minutes, adding the chopped cauliflower leaves halfway through and tossing everything together.

**3.** Melt the remaining ghee or oil in a large frying pan and fry the cauliflower steaks for

2 minutes on each side, then add the remaining spice mix and carefully turn again, coating the steaks in the spice. Cook for a further 2 minutes until just tender (you could now pop in the oven to keep warm).

**4.** Meanwhile, mix all the slaw ingredients together with the parsley and coriander leaves in a medium bowl and season to taste. Blitz all the dip ingredients in a food processor with the parsley and coriander stems and taste for seasoning. Add 2–4 tablespoons cold water until nice and thick. Divide the green bean dip between the plates, drizzle with olive oil and top with the hot cauliflower steak and the florets and leaves. Serve the slaw on top or on the side.

Recipe *Extracted From Eat Green* By Melissa Hemsley (Ebury Press, £22) Photography by Philippa Langley



# Bakes & Puddings





## Prue Leith's Grapefruit Treacle Tart

**Serves:** 12

**Prepare:** 30 minutes, plus  
cooling time

**Cook:** 1 hour

3 pink grapefruit  
3 large free-range eggs  
450g golden syrup  
50ml double cream  
100g coarse fresh white  
breadcrumbs  
2 tbsps caster sugar

### For the pastry:

140g cold unsalted butter, cut  
into cubes  
250g plain flour, plus extra  
for dusting  
A pinch of salt  
2 large egg yolks  
2–3 tbsps iced water

**1.** To make the pastry, put the butter, flour and salt in a large mixing bowl and rub the butter into the flour lightly using your fingertips until the mixture resembles fine breadcrumbs. Use a butter knife to mix in the egg yolks and enough water to bring it together to a crumbly dough – it should only just hold together. Wrap the dough in cling film, and chill it in the fridge for at least 1 hour, until firm.



**2.** Finely grate the zest of one grapefruit. Cut the fruit in half and extract the juice. Put the grapefruit juice into a saucepan and bring to the boil. Boil rapidly until the juice has reduced by about two thirds and has become syrupy. Peel and segment the other two grapefruit, removing all pith.

**3.** To make the filling, whisk the eggs in a medium bowl until yolks and whites are smoothly combined, then add the golden syrup, cream, reduced grapefruit juice and zest, and the breadcrumbs. Stir vigorously to combine.

**4.** Heat the oven to 190°C/Fan 170°C/Gas 5. Place a baking sheet in the oven to heat up. Grease a 24cm loose-bottomed flan tin.

**5.** Unwrap the pastry and roll it out as thinly as you can on a dusted surface, ideally to a thickness of only 1mm. Line the greased tin with the pastry, then put it in the freezer for 20

minutes to chill.

**6.** Trim the excess pastry from the top of the pastry case, then fill it with the treacle mixture. Put it directly onto the preheated baking sheet in the oven. Bake in the middle of the oven for 40–50 minutes, covering it with foil towards the end of cooking if it is browning too much on top.

**7.** While the tart is baking, dry the grapefruit segments on a piece of kitchen paper, then place them on a sturdy metal baking tray and sprinkle the caster sugar liberally over them. Use a kitchen blowtorch to caramelize the sugar.

**8.** Remove the tart from the oven and allow it to cool until it is just lukewarm, not hot. Arrange the caramelized grapefruit segments on top of the warm tart.

Recipe taken from *The Vegetarian Kitchen* by Prue and Petra Leith (Bluebird, £25)



## Flora Shedden's Chocolate Rye Cake

**Serves:** 8

**Prepare:** 20 minutes

**Cook:** 30 minutes

100g dark chocolate,  
70% cocoa solids  
100g unsalted butter  
4 eggs  
75g caster sugar  
50g light brown sugar  
50g rye flour  
25g cocoa powder, plus extra  
for dusting  
6 tbsps amaretto or Kahlúa  
Crème fraîche, to serve

**1.** Preheat the oven to 160°C/  
Fan 140°C/Gas 4. Grease and  
line a 20cm loose-bottomed  
cake tin.

**2.** Melt the chocolate and  
butter in a heatproof bowl over  
a half-filled pan of boiling water,  
making sure the bowl doesn't  
touch the water. Alternatively,  
you can do this directly over a  
very low heat, just be sure to  
stir it all the time to prevent the  
chocolate from burning. Set  
aside to cool.

**3.** In the bowl of a free-standing  
mixer, whisk the eggs and  
sugars until thick and pale. Mix



the rye and cocoa together in a  
small bowl. With the mixer on  
a low speed, carefully add the  
cocoa mixture to the eggs, a  
spoonful at a time. Next, whisk  
your chosen booze into the  
cooled chocolate, then pour  
this mixture in a slow stream  
into the egg mixture.

**4.** Turn off the mixer, then  
stir gently by hand once fully  
combined to make sure no  
chocolate has sunk to the  
bottom. Pour into the prepared

tin from a low height so as not  
to lose any aeration. Bake for  
20–25 minutes, until the cake  
has nearly set but still has a  
wobble in the middle.

**5.** Allow to cool completely in  
the tin. Dust with a little cocoa,  
then serve with a big dollop of  
crème fraîche.

Recipe taken from *Aran* by  
Flora Shedden (Hardie Grant  
London, £22.00) Photography by  
Laura Edwards



## Nadiya Hussain's Ras Malai Cake

**Serves:** 8

**Prepare:** 25 minutes

**Cook:** 25 minutes + cooking time

### For the cake:

10 strands of saffron, dropped into 4 tbsps of warm milk  
250g unsalted butter  
250g caster sugar  
5 medium eggs, beaten  
250g self-raising flour  
1 tsp baking powder

### For the milk drizzle:

100g milk powder  
150ml boiling water  
Cardamom seeds, removed from the pods and ground

### For the buttercream:

2 cardamom pods, crushed  
3 tbsps whole milk  
300g unsalted butter, softened  
600g icing sugar, sifted

### To decorate:

edible rose petals, mixed with 100g roughly chopped pistachios

**1.** Preheat the oven to 170°C/ Fan 150°C/Gas 3 ½. Grease and line two 20cm sandwich tins. Make the saffron milk. Place the butter and sugar in a bowl and whisk until light and fluffy and almost white.



Add the eggs a little at a time, making sure to keep whisking. Then add the flour, baking powder and saffron milk, and fold the mixture until you have a smooth, shiny batter. Divide the mixture between the two tins and level the tops. Bake for 20–25 minutes.

**2.** Meanwhile, make the milk drizzle by mixing the milk powder with the boiling water in a bowl. Add the ground cardamom seeds and mix. As soon as the cakes are out of the oven, drizzle some of the milk all over the top of both cakes and leave in the tin for at least 10 minutes before turning them out and removing them to cool on a rack.

**3.** To make the buttercream, put the crushed cardamom pods in a small bowl of the milk and leave to infuse.

**4.** Meanwhile, put the butter into a mixing bowl and whisk until very soft and light in

colour. Add the icing sugar a little at a time, whisking after each addition, until all combined. Then pour the cardamom milk through a sieve into the buttercream and whisk until really light and fluffy.

**5.** Once the cakes are totally cool, place one cake on your serving dish and spread an even layer of buttercream over it. Put the other cake on top. Flip the cake over so the milk drizzle top becomes the bottom and sandwiches the buttercream. Spread some buttercream evenly across the top and the sides and use a ruler to level off the edges. Then gently take the rose petals and pistachios and press them into the bottom edge of the cake.

Image and text taken from *Time To Eat* by Nadiya Hussain (£20, Michael Joseph). Photography by Chris Terry.





## Nadiya Hussain's Chocolate Bar Puffs

**Makes:** 16

**Prepare:** 15 minutes

**Cook:** 30 minutes

2 x 320g sheets of ready-rolled puff pastry a little flour, for dusting

8 full-size chocolate bars, the kind that lend themselves to being melted, halved

1 egg, beaten

Cocoa powder, for dusting

**1.** Dust your rolling pin with a little flour. Roll out one of the sheets of pastry, leaving it on the backing paper, and pop it on to a baking tray. Have another baking tray ready close by. Place the bars evenly in line on the pastry, 5 across, 3 up, making sure to leave a good gap between the pieces of chocolate. There will be one extra – you're welcome, that's for you!

**2.** Take the second sheet of pastry and roll it out to 1.5cm bigger on each side than the other sheet. (This has to go over the chocolate, so it needs a bit more give.) Brush all the edges of the first sheet of pastry



around the chocolate with most of the egg. Now place the other piece of pastry on top. Using the side of your palm, press down gently around the cubes of chocolate to attach the top to the base. Once it is all sealed, pop it into the fridge for 5 minutes.

**3.** Preheat the oven to 200°C/ Fan 180°C/Gas 6. Take the pastry off the tray and cut out the little chocolate-filled cubes. Brush with the leftover egg. If you want a slightly more grown-up taste, you can sprinkle them with sea salt flakes. Divide them

between the two trays and pop them into the oven for 30 minutes, switching the trays around halfway so they get an even bake and even golden-ness.

**4.** Once they are out of the oven, dust them with a little cocoa powder. If you are planning to freeze some, don't dust those with cocoa. Let them cool, then freeze in a freezer bag.

Image and text taken from *Time To Eat* by Nadiya Hussain (£20, Michael Joseph). Photography by Chris Terry.



## Mary Berry's Apricot Frangipane Tart

**Serves:** 8-10

**Prepare:** 15 minutes

**Cook:** 50 minutes

### For the pastry:

175g plain flour, plus extra for dusting

75g cold butter, cubed

25g caster sugar

1 free range egg, beaten

### For the filling:

75g butter, softened

75g caster sugar

2 free range eggs, beaten

75g ground almonds, plus extra for sprinkling

¼ tsp almond extract

2 x 400g tins of apricot halves in natural juice, drained

(reserving the juice), sliced and dried

### For the topping:

About 125g icing sugar, sifted  
1-2 tbsps apricot juice, from the tin

1. Preheat the oven to 190°C/ Fan 170°C/ Gas 5, and slip a heavy baking sheet inside to heat up.
2. First make the pastry, either by mixing the flour and butter in a food processor or by hand – rubbing the flour and butter



together with your fingertips, until the mixture resembles breadcrumbs. Add the sugar and mix in briefly, then add the egg and ½-1 tablespoon of water. Mix until the dough just holds together.

**3.** Roll the pastry out on a floured surface as thinly as possible, about 1-2mm, and use to line a 28cm round, loose-bottomed fluted tart tin that's 3-4cm deep, making a small lip around the top. Prick the base of the pastry all over with a fork.

**4.** Next make the frangipane filling. Place the butter and sugar in the food processor and whizz until creamy. Blend in the eggs, then mix in the ground almonds and almond extract. Alternatively, beat together with a wooden spoon

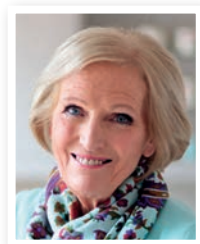
if making by hand.

**5.** Arrange the apricot slices over the base of the pastry and spoon the frangipane mixture on top, spreading it evenly to cover the apricots. Sit the tart tin on the hot baking sheet, and cook in the oven for 45-50 minutes until the pastry is crisp and the tart is golden brown.

**6.** To finish, make a glacé icing by mixing together the icing sugar and apricot juice, adding enough juice to give a pouring consistency and for the icing to hold its shape. Using a spoon, zigzag the icing over the tart and leave to set.

**7.** Remove the tart from the tin and transfer to a serving plate.

Recipe taken from *Mary Berry's Absolute Favourites* (£25, Ebury)



## Mary Berry's Malted Chocolate Cake

**Makes:** 8-10

**Prepare:** 10 minutes

**Cook:** 25 minutes

30g malted chocolate drink powder  
30g cocoa powder  
225g butter, softened, plus extra for greasing  
225g caster sugar  
225g self-raising flour  
1 tsp baking powder  
4 free range eggs

### For the icing:

3 tbsps malted chocolate drink powder  
1¼ tbsps hot milk  
125g butter, softened  
250g icing sugar, plus extra for dusting  
50g dark chocolate (at least 50 percent cocoa solids), melted  
1 tbsp boiling water  
About 20 Maltesers, to decorate

**1.** Preheat the oven to 180°C/Fan 160°C/Gas 4. Grease 2x20cm round sandwich tins with butter and line the bases with baking paper.

**2.** Measure the malted chocolate drink powder and



cocoa powder into a large bowl, pour over 2 tablespoons of water and mix to a paste. Add the remaining cake ingredients and beat until smooth.

**3.** Divide evenly between the prepared tins and bake in the oven for 20-25 minutes. Set aside in the tins to cool for 5 minutes, then turn out on to a wire rack to cool completely.

**4.** To make the icing, measure the malted chocolate drink powder into a bowl, add the hot milk and mix until smooth. Add the butter, icing sugar and melted chocolate and mix

again until smooth, then add the boiling water to give a gloss to the icing.

**5.** Place one cake on a plate and spread over half the icing. Sandwich with the other cake and spread (or pipe) the remaining icing on top, using the tip of a rounded palette knife to create a swirled effect from the centre to the edge of the cake. Arrange the Maltesers over the top and dust with icing sugar before serving.

Recipe taken from *Mary Berry's Absolute Favourites* (£25, Ebury)



## Diana Henry's Cherries in Wine with Cardamom Cream & Rose Pistachio Shortbread

**Serves:** 6

**Prepare:** 25 minutes, plus  
chilling/ cooling time

**Cook:** 20 minutes

### For the cherries:

250g granulated sugar  
600ml Valpolicella, Pinot  
Noir, or other cherryish  
red wine  
2 broad strips of lemon zest  
900g cherries  
3 tbsps kirsch (optional)  
Squeeze of lemon juice  
(optional)

### For the shortbread:

185g unsalted butter,  
slightly softened  
75g icing sugar, plus more to  
serve, and more for the cream  
Pinch of sea salt flakes  
Finely grated zest of  
1 unwaxed lemon  
175g plain flour, plus more  
to dust  
75g cornflour  
1 tsp rose water  
1 free-range egg, lightly beaten  
50g shelled unsalted pistachio  
nuts, chopped  
Candied rose petals (optional)



### For the cream:

Seeds from 4 green  
cardamom pods  
300ml whipping cream

**1.** Put the sugar for the cherries into a large saucepan with the wine, 200ml of water and the strips of lemon zest. Bring to the boil, stirring to help the sugar dissolve, then boil for 8 minutes. Reduce the heat, add the cherries and simmer for 4 minutes. Lift the cherries out with a slotted spoon on to a tray or rimmed baking sheet; they will stop cooking if they're not touching each other.

**2.** Leave the syrup to cool, then taste and add a slug of kirsch if you want to, or a good squeeze of lemon juice; sometimes the syrup needs this to cut the sugar a bit, it depends how sweet your cherries are. Put the cherries in a bowl and pour over the red wine syrup.

**3.** To make the biscuits, beat the butter and icing sugar until creamy, then add the salt and zest. With the mixer on a low speed, add the flour, cornflour and rose water and beat them together. Take the dough out of the mixer and, on a lightly

floured surface, shape it into a log about 6cm in diameter. Brush with beaten egg, then roll it in pistachios. Carefully wrap in foil and chill for 1 hour or so.

**4.** Preheat the oven to 180°C/ Fan 160°C/Gas 4. Cut the log into biscuits, 3–4mm thick, and lay them, 2.5cm apart, on baking sheets. Bake for 15 minutes – they will just turn a little golden round the edges – then leave to cool for 10 minutes. Carefully lift them on to a wire rack with a palette knife: they are very fragile, so be careful. Before serving, sift a little icing sugar over the top and sprinkle on some candied rose petals, if you like.

**5.** Grind the cardamom seeds in a mortar, or in a heavy bowl with the end of a rolling pin. Put the cream in a bowl, add the cardamom, then whip the cream until it's holding its shape, adding icing sugar to taste. Serve the cherries with the shortbread and cardamom cream.

Recipe taken from *How To Eat a Peach* by Diana Henry (£25, Mitchell Beazley)