

# olive

the

# effortless!

issue

**140+**

tips, shortcuts and buys

*Rhubarb  
and elderflower  
cream puff*

**STYLISH  
SHARING  
PLATTERS**

*cheat's  
dinner  
menu  
for 2*

*Relaxed  
UK escapes*

**NOURISHING  
MAIN MEAL  
SALADS**

**RAISE YOUR COOKING GAME**

Frittata di pasta • Slow-cooked lamb shawarma • Mango shrikhand pavlova

**NEFF**  
 WIN one of 12 NEFF  
 cookery courses for  
 you and a friend –  
 each worth £350!  
 See p35 for details



CAN \$13.99 US \$12.99 AUS \$14.50

Asparagus and crab mimosas • Carrot halwa millionaire bars • Mango, green bean and peanut salad • Chrissy cheisea buns • Hasselback Jerusalem artichokes

olivemagazine.com

# Top of the food chain.



**The new Weber Genesis.**

Redefine barbecuing with an extra large sear zone, integrated revolutionary Weber Connect smart technology and the Weber Crafted Gourmet BBQ System. The ultimate barbecue for endless possibilities.



DISCOVER WHAT'S POSSIBLE



# welcome



We've dedicated this issue to effortless! cooking: good looking food without the drama. Inside you'll find more than 140 ways to make life easier: shortcuts, cheat's ingredients and tricks. Turn to p62 for effortless! tips and buys from chefs and food writers; on p72 you'll find our summer supermarket taste awards featuring our favourite products, and, of course, there's our stunning seasonal cover recipe (p26), which requires minimum effort for maximum impact.

New this month is 'today's special' on the back page – each month we'll be giving you a genius idea from a restaurant to recreate at home. In May, it's a frittata made with spaghetti on the menu at Shoreditch's *Passione Vino*, a super versatile recipe useful for lunch or dinner and portable for picnics and BBQs. We're always on the lookout for our next favourite restaurant dish, so please share yours on social media tagging *#imcraving* for the chance to receive £100 to spend on eating out.

Finally, have you checked out *olive*magazine.com recently? We've had an upgrade and you can now add your comments and twists, and read other users' feedback on each recipe.

*lu*

Lulu Grimes, managing editor  
@olive magazine @lulugrimes

## this month I'm...

### listening

**The olive bonus podcasts.** Packed with shortcuts to make your cooking effortless!. I love Uyen Luu's Vietnamese food and always enjoy what she has to say, *olive*'s pro reviewer KS Tong sheds light on being a food influencer, and listen to Gurd Loyal's episode on trends.

### reading

**The Department of Salad: Official Bulletin.** Emily Nunn's fabulous and witty newsletter is about far more than just salad. Available via *substack.com*, search 'Emily Nunn'. Her Twitter feed is also a good follow @EmilyRNunn.

### making

The banger of a **chocolate cake** in our **cook a classic** spot on p47. Several times. Smart, modern and very achievable, this recipe is a keeper.

You can now save and rate your favourite *olive* recipes



Save now



New!

Get started at

[olive magazine.com/register](http://olive magazine.com/register)



**olive MAGAZINE PODCAST**

The *olive* podcast is now released weekly

on a Friday. In each episode deputy editor and host Janine will ask chefs and cookery writers to share 10 things we need to know about their specialist subject.



## bringing you the best



### Lucy Lord

Three inventive new ways with parmesan from the best-selling food writer (p54).



### Zaw Mahesh

The head chef shares dishes from Burmese restaurant Lahpet (p58).



### Saiphin Moore

Founder of Rosa's Thai Café, Saiphin shows us round her kitchen at home, complete with five fridges (p86).

## On the cover



Recipe  
ADAM BUSH  
Photograph  
MOWIE KAY  
Styling  
MAX ROBINSON  
Food styling  
ESTHER CLARK

HOW TO CONTACT US

General enquiries: [olive.web@immediate.co.uk](mailto:olive.web@immediate.co.uk)

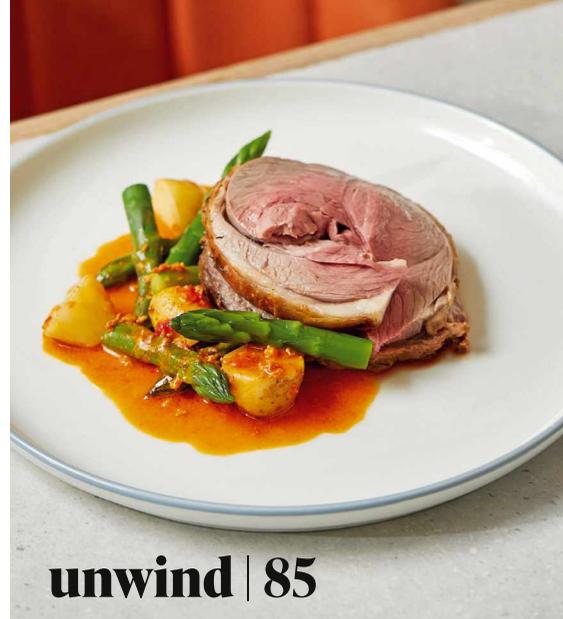
For subscription queries: please call 03330 162 127 or visit [buysubscriptions.com/contact](http://buysubscriptions.com/contact)



**cook | 15**



**discover | 57**



**unwind | 85**

# may inspiration

# contents

**Recipe  
index  
105**

7 What's new for May  
This month's best new products,  
plus citrusy chelsea buns

## cook

- 16 Cook with the season  
Use May's best produce in new dishes
- 26 Share the love  
Wow guests with fuss-free yet impressive party platters and treats
- 36 effortless!  
An easy but special summer supper for two
- 42 Sugar and spice  
Gurdeep Loyal's Indian-influenced desserts
- 47 Cook a classic  
Learn to make the ultimate chocolate cake
- 48 Everyday healthy  
Upgraded salads from Elena Silcock
- 54 Three ways with: parmesan  
Clever ideas for the hard, umami-packed cheese
- 105 Index  
Find the recipe you've been looking for
- 106 Today's special  
A frittata di pasta recipe from Passione restaurant in London's Shoreditch

## discover

- 58 Eat in, eat out  
Three recipes and a cocktail from Lahpet, a Burmese restaurant in London
- 61 Craving  
The dishes causing a stir across Instagram and on restaurant menus this month
- 62 Effortless! shortcuts  
Feed a crowd and elevate simple dishes with insider tips and tricks from the experts
- 66 Pro vs punter  
KS Tong and an **olive** reader test all-day dining restaurant Booking Office 1869 in King's Cross
- 69 Wine  
Alfresco drinks for summer
- 70 The Measure  
A guide to bourbon, cocktail shakers to try and a classic mint julep recipe
- 72 Summer Supermarket Taste Awards  
Discover the best ready-made products for picnics and BBQs, as tested by the **olive** team
- 76 Cook like a local: Portugal  
Experience the flavours of this Iberian country through its fresh dishes and rich puddings
- 80 10 things I love about...  
Roy Ner shares the highlights of lively, food-obsessed Tel Aviv

## unwind

- 86 Kitchens to covet  
Chef Saiphin Moore's sleek, functional space
- 90 Bolthole  
Treat yourself to a stay at The Lord Crewe Arms
- 92 Weekend menu  
A seasonal three-course meal from acclaimed restaurant Lorne in Pimlico, London
- 96 Kitchen therapy  
Our guide to the ultimate lemon tart
- 98 At home with Rosie Birkett  
Using wildflowers and British asparagus
- 100 On the **olive** podcast  
Argentinian cooking with Fernando Trocca

## & don't miss

- 24 Subscribe today  
Get six issues for £19.99 and receive a bundle of baking tins worth £23.50
- 79 Coming next month  
A sneak peek at our June issue
- Reader offers
- 75 Save 20% on Samuel Groves copper pans
- 84 Get a two-for-one offer on potted fuchsias from YouGarden



**olive** is brought to you by the same team as BBC Good Food, Britain's leading food media brand. As you'll see from Our Commitment on page 104, we're committed to improving diversity and inclusivity, and work with a wide range of contributors to drive authentic change. There's so much more to explore beyond the pages of your magazine, including recipes, award-winning podcasts and videos showcasing cooking skills and techniques on [olivemagazine.com](https://www.olivemagazine.com).

Make  
**DINNER**



*a spectator*  
**EVENT**



**SHOP NOW**

*Make*  
**PIZZA**



[OOONI.COM](https://www.ooni.com) OVENS • TOOLS • INGREDIENTS • KNOW-HOW

# ocado

Make mealtimes magical



Feed a family of 4 for £8 or less

Inspired by **Disney**

Choose from our range of well-balanced meal bundles at **ocado.com**

MAY

*inspiration*

This month's unmissable new products, the standout restaurants worth making a reservation for, and where to hunt down must-try pistachio cream-filled pastries

*Gurdeep discovers...  
fiori di Sicilia*



Trends expert Gurdeep Loyal experiments with this Italian aromatic citrus flavouring

*What is it?*

Fiori di Sicilia is a highly fragrant Italian citrusy extract used in traditional bakes such as panettone and pandoro, to flavour marzipan sweets, and often mixed into ricotta to fill cannoli. Meaning 'flowers of Sicily', it has flavours of lemons, orange, bergamot and woody vanilla with hints of liquorice.

*How to use it*

It varies in strength but can be used in the same way you might use rose water or orange blossom. It's a favourite ingredient among baking bloggers online – particularly used in cookies, loaf cakes and brioche buns.

*Where to find it*

The hottest Italian delis in London – such as Lina Stores, Eataly and Terroni – are stocking it or products flavoured with it. We got ours online from [bakerybits.co.uk](http://bakerybits.co.uk).

Turn over to find out how to use fiori di Sicilia to make **citrusy chelsea buns** →

SHOOT DIRECTOR: GILLIAN MCNEILL. PHOTOGRAPH: MONIE KAY. STYLIST: FAYE WEARS. FOOD STYLIST: ADAM BUSH



## Citrusy chelsea buns

**Fiori di Sicilia** is a fragrant citrus extract used in marzipan sweets and Italian bakes such as panettones. Meaning 'flowers of Sicily', it tastes of lemon, orange, bergamot and vanilla, with hints of liquorice. It varies in strength but can be used in the same way you'd use rose or orange blossom water. In the UK, you can find it at [bakerybits.co.uk](http://bakerybits.co.uk).

1 HOUR + PROVING | MAKES 10 | A LITTLE EFFORT

**mixed dried fruit and peel** 250g  
**lemon** 1, zested and juiced (you'll need 2 tsp of zest and 3 tbsp of juice)  
**fiori di Sicilia** 2 tsp  
**whole milk** 225ml, warmed  
**fast-action dried yeast** 10g  
**unsalted butter** 125g, softened, plus extra melted butter for brushing  
**strong white bread flour** 500g  
**caster sugar** 135g  
**egg** 1, plus 1 egg yolk, beaten  
**marmalade** 4 tbsp, warmed

**1** For the filling, mix together the dried fruit and peel, lemon juice, 1 tsp of lemon zest and 1 tsp of fiori di Sicilia. Whisk together the milk and yeast in a jug and leave somewhere warm for 10 minutes until frothy. Meanwhile, melt 75g of the butter over a low heat with the remaining fiori di Sicilia and lemon zest.

**2** In the bowl of a stand mixer fitted with a dough hook, mix the flour with 70g of the sugar and 1 tsp of fine sea salt. Add the milk, melted butter mixture and beaten egg. Mix slowly to form a rough dough, then increase the speed for 5-6 minutes, kneading until the dough is smooth and elastic.

**3** Brush with some melted butter, cover and prove for 1 hour in a warm place until doubled in size. Punch down, then roll out into a 40cm x 40cm square. Heat the oven to 180C/fan 160C/gas 4. Spread 50g of butter over the dough, then top with 65g of sugar and the filling. Roll tightly from the top edge downwards into a log, then slice into 10 large buns.

**4** Arrange in a deep 20cm x 30cm baking tray lined with baking paper, cover with a tea towel and leave to prove for 30 minutes. Bake for 18-20 minutes or until golden. Cool on a rack and brush with warm marmalade.

**PER BUN** 459 kcal | fat 13.7G  
saturates 7.5G | carbs 74G  
sugars 31G | fibre 2.9G  
protein 8.5G | salt 0.7G



**Gurdeep Loyal** is a food and drink trends specialist who built his career working at Harrods Food Halls, Innocent Drinks and M&S Food. He's also a food writer and curator of online platform Mother Tongue, with his first recipe book set for release next spring. [@gurd\\_loyal](https://twitter.com/gurd_loyal)

# kitchen shelf

This month's must-try goodies



## effortless!

### Preserved lemon rose harissa

Packed with vibrant citrus from the lemon, heat from the chilli and subtle sweet notes from the rose and maple syrup, this is an easy marinade for meat and veg dishes. £4.20 (110g), [wycombechefstable.co.uk](http://wycombechefstable.co.uk)



### Lilk plant-based milks

Blending oat, coconut and quinoa to create a creamy, vegan milk alternative, Lilk is very similar in taste and texture to dairy milk. £2.20 (1 litre), [ocado.com](http://ocado.com)



### Fatso chocolate

These chunky bars combine retro flavours such as marmalade and toast, or pretzel and honeycomb, with sustainably sourced, ethically made dark chocolate. £5.95 (150g), [sofatso.com](http://sofatso.com)



### Mermaid Confetti No 2

Gathered from the Welsh coast, laver and dulse seaweed varieties are toasted and combined with sea salt flakes. Sprinkle over fried eggs or chips, or mix with breadcrumbs for a taste of the sea at home. £4.50 (50g), [beachfood.co.uk](http://beachfood.co.uk)



### Barries mayo

Available in a range of flavours (including miso and sesame, rosemary and thyme, or scotch bonnet), this vegan mayo has a light, silky texture and subtle tang that mimics its egg counterpart. £3.20 (300ml), [daylesford.com](http://daylesford.com)



## effortless!

### RedLoon seasoning

Developed from a family recipe, RedLoon contains cumin, paprika, green cardamom and fennel for an earthy, salty mix with a hint of sweetness. Use it on chicken or aubergines for an easy dinner. £2.49 (100g), [redloon.co.uk](http://redloon.co.uk)



### Belazu smoked chilli nut mix

Smoky with a kick from paprika, cayenne pepper and bird's-eye chillies, this mix of cashews, almonds and corn is brilliant over salads or on its own at a picnic. £3.95 (120g), [belazu.com](http://belazu.com)



## effortless!

### Crosta & Mollica pistachio & almond tartufo gelato

Light almond gelato encases an ice cream centre, creating an indulgent dessert. Hand-rolled in pistachio crumb, they're delicately sweet and make a great dinner party dessert. £5 (2 x 104g), [Waitrose](http://Waitrose)



## effortless!

### Charlie Bigham's chicken en croûte

These individual crisp pastry parcels are generously packed with chicken breast, creamy white wine sauce, spinach and chunks of smoky ham hock. The pretty lattice pattern means it looks good enough to pass off as your own. £7.50 for two, [Waitrose](http://Waitrose)



### Cambozola

Milder than gorgonzola yet still with a touch of sharpness, this cambozola has a brie-like texture with soft, blue ripples. Add this to a summery spread with cherries for a sophisticated but approachable cheeseboard. £5.45 (240g), [mousetrapcheese.co.uk](http://mousetrapcheese.co.uk)

## MUST TRY TREND: Pistachio cream



### What we've spotted

Pistachios, broken into pieces or crumbs, are the stars of classic bakery products such as baklava, halva and biscotti. Right now, we are seeing pistachio cream – typically a mixture of pistachios, sugar and milk powder, or sometimes white chocolate and cream – take the spotlight.



### Where to find it

Speciality Cafetière, based in east London's Colombia Road, has its flaky pistachio croissant decorated and filled with pistachio cream. In Peckham's 081 pizzeria, you can find freshly fried doughnuts smothered in pistachio cream and finished with a pistachio crumb. If you're looking to bake your own pistachio cream-filled pastries, Black Milk sells jars of pistachio cream ([blackmilkcereal.com](http://blackmilkcereal.com)), as does Sicilian-owned Strazzanti, with its crema di pistachio Siciliano ([strazzanti.co](http://strazzanti.co)).

## Your olive favourites



### RED THAI CURRY NOODLE SOUP

"This soup had remained firmly on my 'to make' list, partly for its flavour profile, and partly because it looked like a perfect Friday night supper... quick, simple and tasty as heck." [@oscardarling](#)

### CHOCOLATE ORANGE BROWNIES

"Rich and gooey with a citrus kick from the chocolate orange, these indulgent brownies are perfect with a morning coffee, or served with a scoop of hazelnut gelato for an easy dinner party dessert!" [@ellieedwards1](#)

### BLOOD ORANGE LOAF CAKE

"The addition of marzipan to this cake creates a lovely fudgy texture – plus the subtle almond flavour is completely delicious when paired with the zingy blood orange zest and blood orange glaze." [@elisha.eats](#)

Find these recipes at [olive-magazine.com](http://olive-magazine.com) and share your favourites on [#olive-magazine](#)



# listen up!

## WHAT'S NEW on the olive podcast?



Have you heard the new **olive** podcast? Each week deputy editor and podcast host Janine asks characters from the food world to share the top 10 things we need to know about their specialist subject, and there's also a bonus Effortless! episode where they give us their best kitchen hacks, cheats and tips. Brand new episodes are released every Friday – listen out for Yeshi Jampa and Julie Kleeman on Tibetan food and cooking, and Morgan McGlynn on being a cheesemonger.



## MAKE A RESERVATION

3 must-visit restaurants

RECENTLY OPENED...

Walter's, London SE21



Rob Hampton and Matt Lovell, responsible for Covent Garden's seafood bar and kitchen, Oystermen, have opened a neighbourhood spot in West Dulwich. A range of British produce is showcased by chef Khalid Hassan, including bloody mary crab salad and eight-hour braised ox cheek with hickory smoked mash. The large central bar has an extensive drinks menu with a focus on English wine. [waltersdulwich.co.uk](http://waltersdulwich.co.uk)

REVISITING...

Fordwich Arms, Kent

This Michelin-starred pub is not short of accolades and is revamping its swish outdoor terrace and garden for the spring. Tuck into the likes of south coast brill with clam chowder, lamb saddle with confit breast, and pig cheek with lardo and Périgord truffle on the peaceful banks of the River Stour. The 1930s bar and oak-panelled dining room are lovely for snuggling up by open fires on colder days. [fordwicharms.co.uk](http://fordwicharms.co.uk)



COMING SOON...

Six by Nico, Aberdeen



Scottish-Italian chef Nico Simeone will take his evolving tasting menu concept further north to Aberdeen this spring. As at Nico's other restaurants, the menu theme will change every six weeks to create unique dining experiences, which in the past have included the likes of a Route 66 tour, picnic feasts and reliving childhood flavours. [sixbynico.co.uk](http://sixbynico.co.uk)

## Competition

Share your **effortless!** ideas with us and WIN!

Each month on our **effortless!** feature we share genius buys and clever tips to make entertaining a breeze. Tell us your own that you use at home for the chance to win a casserole set worth £249!



Deputy food editor Adam Bush says:

"This month we've quick-pickled blueberries to perk up a rotisserie chicken salad and there's an easy take on a sgroppino using bought sorbet and pink fizz."

HOW TO ENTER:

1. Tell us your best **effortless!** idea that you use at home.
2. Send a photo showing us what you do.
3. Use **#oliveeffortless!** or email us on [oliveweb@immediate.co.uk](mailto:oliveweb@immediate.co.uk).
4. We'll feature the winner in a future issue!

Win this stunning ProCook cast iron casserole set

WORTH  
£249!



ProCook®

A ProCook cast iron casserole dish is the perfect vessel for cooking casseroles, soups, stews and sauces, roasting various meat joints and even baking bread. Enamelled inside and out, each dish has a rich, glossy, premium finish, making it highly covetable cookware that looks great in any kitchen. ProCook's cast iron casseroles boast exceptional non-stick qualities, even heat distribution and incredible performance on all hobs (including induction), and come with a 25-year guarantee.

**TERMS AND CONDITIONS** Competition open to entries from residents in the UK, over the age of 18. Send us your entries by 18 May 2022 at 23.59. For full terms and conditions, visit [olive.com/magazine.com/effortlesscomp](http://olive.com/magazine.com/effortlesscomp).



The winner of March's Effortless! competition is **olive** reader Katherine Carter, with her easy yet impressive smoked salmon mousse which serves 4-6 as a starter – simply blitz 120g of **smoked salmon**, 250g of **mascarpone**, the zest of 1 **lemon**, and some black pepper; then serve on slices of toasted **seeded bread**, with a sprig of **dill** on top. Congratulations, Katherine!



## SUSTAINABILITY

### Tinned British fish initiative

The East London Canning Co (a tiny cannery in Hackney, east London) has recently launched Sea Sisters, a range of British tinned fish. Using ethically sourced and sustainable fish and seafood, it's currently the only British fish canning company in England. The fish and seafood is harvested only when it's in season and is therefore plentiful.

Each fish is also paired with quality British ingredients, such as Somerset cider and locally produced 'nduja made with regenerative farming practices. Packaging is 100% recyclable and the cannery is careful to stay clear of plastics in its production process – it constantly rethinks ways in which it can transport the fish from the boat to cannery with the least impact on the planet.

While the tinned food industry is known for its low-waste output, the East London Canning Co is striving for its production chain to not only continue to be sustainable but zero waste as well.

New product launches in June will include a limited-edition tin of queenies (small scallops) in a rich tomato sauce to celebrate the Platinum Jubilee. These are harvested by sail boat on the Falmouth Estuary. Core products include tins of mussels in Somerset cider, salt pollock in bay and olive oil, and, our favourite, mussels with 'nduja. [eastlondoncanning.com](http://eastlondoncanning.com)

## SUPPORT SMALL

### The Yorkshire-based mum who creates authentic Indian ready meals



Monalisa Fathima was planning to set up a cooking school in 2018 when she was diagnosed with a congenital eye condition. During her post-surgery recovery, the single mum relied on ready meals and was disappointed with the range on offer. “We were unable to get a decent Indian meal,” she says. “Why could I get great Indian food in a restaurant but not a shop? So I created a range of meals based on family recipes that my grandmother Iona taught me to cook.” Saffron Tree launched in 2019 with dishes such as dum ka murg (chicken in masala sauce) and aloo methi (potatoes roasted with spices and fenugreek). When Covid-19 hit, Monalisa launched Together blends, spice mixes that could be used to make Indian meals at home. After appearing on BBC Two's *The Hairy Bikers Go North*, “the mail order side hit the roof. I'm now planning to launch new blends and a range of masala pastes”. [saffrontree.co.uk](http://saffrontree.co.uk)

## Objects of desire

Bring spring's fresh produce to your table in a new way



### THE SETTE POTAGER TABLECLOTH

£200, [glassette.com](http://glassette.com)

This unbleached linen is finished with beautiful watercolour vegetables to bring serious allotment chic to your table, whether you're dining inside or out.



### RADICCHIO OVAL PLATTER

£56, [libertylondon.com](http://libertylondon.com)

Covered with radicchio leaves, this platter is handcrafted for an irresistibly tactile finish – even the simplest of salads will look spectacular.



### STRAWBERRY FIELDS VASE

£70, [selfridges.com](http://selfridges.com)

The rustic shape and pretty strawberries will make this a favourite throughout summer, whether it's being used or simply sitting on a shelf.

# IT'S TEA TIME. WITH EXTRA FLAVOUR.

[GRUYERE.COM](http://GRUYERE.COM)



**LE GRUYÈRE®**  
**SWITZERLAND** 

THE TASTE OF SWITZERLAND SINCE 1115.



Switzerland. Naturally.

**Cheeses from Switzerland.**  
[www.cheesesfromswitzerland.com](http://www.cheesesfromswitzerland.com)



# THE SUNFLOWER OIL ALTERNATIVE

THAT'S LIGHT IN FLAVOUR,  
RICH IN HERITAGE.



Filippo Berio Mild & Light Olive Oil is perfect for frying and baking.

So light, so versatile. Filippo Berio's Mild & Light Olive Oil is perfect for everyday cooking. The light flavour won't overpower your food and is great for baking or frying. It's even perfect for cakes and desserts. For recipe and usage ideas, please visit [www.filippoerio.co.uk](http://www.filippoerio.co.uk)

For a great alternative to sunflower oil, try Mild & Light Olive Oil from Filippo Berio.

Available in 250ml, 500ml, 750ml and 1 litre.

*Filippo Berio*



# cook

Fuss-free platters to entertain friends and family, easy yet **impressive** summer suppers for two, desserts with an Indian spiced **twist**, and three ways to **make the most** of parmesan

Rhubarb, white chocolate and elderflower tart (recipe on p26)

# Cook with the season

## Make the most of May's freshest produce

Recipes ANNA GLOVER Photographs MOWIE KAY

### in season this month

*asparagus*

*crab*

*jersey royal new potatoes*

*lamb*

*mackerel*

*rhubarb*

*samphire*

*spring onions*

*watercress*

### Watercress salad with burrata and toasted walnut dressing

20 MINUTES | SERVES 2 | EASY | **V** **GF**

**watercress** 150g, washed

**radishes** a handful, sliced

**cucumber** ½, sliced

**pickled walnuts** 3, sliced

**burrata** 1

**WALNUT DRESSING**

**walnut halves** 50g

**shallot** 1 long, finely chopped

**sherry vinegar** or **pickled walnut vinegar from the jar** 2 tbsp

**dijon mustard** 2 tsp

**extra-virgin olive oil** 2 tbsp

**walnut oil** 2 tbsp

**1** For the dressing, toast the walnut halves in a dry frying pan over a low heat for a few minutes until they smell nutty. Tip out onto a board and chop into chunky pieces. Put the shallot in a bowl and cover with the vinegar and a pinch of salt. Stir in the mustard, then slowly drizzle in both of the oils, whisking continuously, until emulsified, forming a smooth, thick dressing. Add a splash more water to loosen, if needed.

**2** Roughly tear the watercress into bite-size pieces, removing any woody ends, then scatter over a platter or two plates. Top with the radishes, cucumber and pickled walnuts. Tear the burrata into chunks and arrange it down the middle of the salad, or keep whole and place it in the centre. Taste the dressing for seasoning, adding a little more salt, pepper or sugar as needed, then fold in the walnuts. Spoon this over the salad to serve.

**PER SERVING** 630 kcals | fat 59.1G  
saturates 16G | carbs 7.8G | sugars 7G  
fibre 4.2G | protein 14.6G | salt 1.4G



*watercress*

**In season from April to September, this peppery little leaf has a slight mustardy kick and crunchy, refreshing stems. Use it in salads or whizz into soups, pestos or sauces to pour over baked salmon. Buy in bunches rather than bags to keep it fresher for longer, then store in a glass of water in the fridge to keep the leaves crisp.**

## Garam masala-spiced roast mackerel with tamarind chickpeas

35 MINUTES | SERVES 2 | EASY | GF

**mackerels** 2 whole, cleaned and gutted, or use 4 fillets  
**garam masala** 1 tbsp  
**groundnut or vegetable oil** 1 tbsp  
**lemon** 1, ½ sliced, ½ wedged  
**onion** 1 small, finely sliced  
**garlic** 2 cloves, crushed  
**ginger** peeled and grated to make 2 tsp  
**cumin seeds** 1 tsp  
**green chilli** 1, chopped  
**chopped tomatoes** 400g tin  
**chickpeas** 400g tin, drained and rinsed  
**tamarind paste** 1 tbsp  
**roti or chapati, natural yogurt and coriander leaves** to serve

**1** Heat the oven to 220C/fan 200C/gas 7. Score the mackerel on both sides a few times with a sharp knife. Whisk together ½ tbsp of garam masala, some seasoning and 1 tbsp of oil. Brush this over the mackerel, rubbing it into the score lines and cavity, or over the fillets. Arrange the lemon slices over a foil-lined baking tray and put the fish on top, then leave to marinate for 10 minutes. Season with sea salt.

**2** Meanwhile, heat the remaining ½ tbsp of oil in a frying pan over a medium heat and fry the onion for 6-8 minutes or until tender. Stir in the garlic, ginger, cumin and chilli, and fry for a few minutes until fragrant. Tip in the tomatoes, then rinse out the tin with 200ml of water and add this as well. Simmer for 10 minutes until just thickened.

**3** Transfer the mackerel to the oven and roast for 10 minutes if you're using fillets or 15-20 minutes for a whole fish – the flesh should flake away from the bones and the skin will be lightly crisp when the fish is ready.

**4** Stir the chickpeas into the tomatoes and simmer for 5 minutes. Stir in the tamarind to taste and the remaining garam masala. Serve the mackerel over the tamarind chickpeas alongside some roti or chapati and yogurt, with coriander sprinkled over.

**PER SERVING** 779 kcal | fat 46.7G  
saturates 9.7G | carbs 38.2G | sugars 14.1G  
fibre 10.5G | protein 46.1G | salt 0.8G

## mackerel

**Mackerels start arriving at UK shores in April or May and they stay until the cooler months kick in. They're at their best and most locally caught in late spring/summer. Ensure the fish you buy has bright eyes, shiny skin and is firm to the touch. Its oily flesh means it can withstand strong flavours such as chilli, citrus and herbs. Roast or grill it until the skin lightly blisters and the flesh is opaque and flaky.**



## Slow-cooked lamb shawarma with pickled chilli harissa

5 HOURS + MARINATING | SERVES 4 | EASY | **GF**

**onions** 3, 1 chopped, 2 thickly sliced

**garlic** 4 cloves, peeled

**ginger** a thumb-sized piece, peeled and chopped

**olive oil** 50ml

**lemon** 1, juiced

**lamb shoulder** 1 whole (about 2.5kg)

**tahini yogurt, flatbreads or pitta** and **soft herbs** to serve

**SHAWARMA SPICE MIXTURE**

**cumin seeds** 1 tbsp

**coriander seeds** 1 tbsp

**fennel seeds** 2 tsp

**ground turmeric** 1 tsp

**ground cinnamon** ½ tsp

**ground ginger** ½ tsp

**ground cloves** a pinch

**PICKLED CHILLI HARISSA**

**pickled chillies from a jar** 75g, drained, stems removed

**garlic** 1 clove, chopped

**roasted red peppers from a jar** 2 large, drained and chopped

**red wine vinegar** 1 tbsp

**1** For the spice mixture, toast the cumin, coriander and fennel seeds in a dry frying pan until fragrant. Cool slightly, then pound with a pestle and mortar or spice grinder until finely ground. Reserve 2 tsp of the mixture, then add the rest to a blender along with the chopped onion, garlic and ginger. Pulse until a paste forms. Add the turmeric, cinnamon, ground ginger, cloves, olive oil and lemon juice, then season well.

**2** Pierce the lamb all over with the tip of a sharp knife and put in a large container or sealable food bag. Rub the marinade into the meat on all sides, then chill for at least 12 hours or up to 48 hours.

**3** Heat the oven to 160C/fan 140C/gas 3. Arrange the onion slices in the bottom of a roasting tin and put the lamb on top. Pour 500ml of water around the lamb in the tin and cover with foil. Roast for 4 hours, checking the water halfway though and topping it up if it is drying out.

**4** Remove the foil and turn up the oven to 190C/fan 170C/gas 5 and roast for 30 minutes to crisp the skin and turn the crust deep golden brown.

**5** To make the harissa, whizz the ingredients in a food processor with the reserved spice mixture. Add a pinch of sugar to balance the saltiness in the pickled chillies or some seasoning, if you like. Shred the lamb with two forks, then serve alongside tahini yogurt, flatbreads or pitta, herbs and the pickled chilli harissa.

**PER SERVING** 1,028 kcal | fat 77.2G  
saturates 31.5G | carbs 9.5G | sugars 5.5G  
fibre 4G | protein 71.8G | salt 1.4G



## *lamb*

Although available all year, lamb is prized for being at its most tender and succulent in spring. It's quite an expensive meat if you're looking for a rack or whole leg but some of the cheaper, harder-working cuts, such as shoulder, neck and breast, hold a lot of flavour - once slow cooked, they also yield meltingly tender results.



## Braised spring onions with lemon and capers

1 HOUR 20 MINUTES | SERVES 4 AS A SIDE | EASY | 

**spring onions** 2 bunches, trimmed and washed  
**chicken or vegetable stock** 400ml  
**lemon** 1, 1/2 sliced, 1/2 juiced  
**rosemary** 1 sprig, or **bay leaf** 1  
**salted butter** 35g, cubed  
**capers** 2 tbsp, drained  
**flat-leaf parsley** a small handful, finely chopped

1 Heat the oven to 180C/fan 160C/gas 4. Arrange the spring onions in a baking dish that fits them all snugly. Cover with the stock, a pinch of salt, the lemon slices and rosemary or bay leaf. Cover with foil and bake for 1 hour until the spring onions are meltingly tender when pressed.

2 Transfer the onions to a warmed lipped serving dish using tongs, discarding the lemon slices and rosemary. Pour the left-over liquid into a pan, leaving the last dregs in the bottom of the dish, as this may contain residual grit from the spring onions. Simmer the liquid over a medium heat until reduced by a quarter, then stir in the butter. Simmer and check for seasoning, adding

more lemon juice, if you like. Stir in the capers and parsley, then pour this over the spring onions to coat. Serve hot with roast lamb or chicken, or warm as a BBQ side.

**PER SERVING** 97 kcals | fat 7.7G  
saturates 4.7G | carbs 2.5G | sugars 1.8G  
fibre 1.8G | protein 3.6G | salt 1G

## *spring onions*

**Spring onions are the young shoots of standard onions, before the bulb has had a chance to grow and develop. This produces a sweeter, milder allium flavour that can be used raw in salads or as a garnish – both the green and white parts add flavour and crunch. Spring onions often get overlooked as a side dish, as they're usually just a base for flavour but, when braised, they're great with a roast.**



## Sizzling spring onion and garlic noodles

SERVES 2 | 20 MINUTES AS A SIDE | EASY | **V**

**egg noodles** 2 nests  
**vegetable oil** 50ml  
**spring onions** a bunch, cut into lengths, then shredded  
**chilli flakes** ½ tbsp  
**sesame seeds** 2 tsp  
**garlic** 2 cloves, finely chopped  
**ginger** 10g, peeled and finely chopped  
**dark soy sauce** 2 tbsp  
**caster sugar** 2 tsp

- 1 Cook the noodles in a pan of boiling salted water for 1 minute until just tender. Drain well.
- 2 Heat the oil in a wok or deep frying pan over a medium heat and fry the onions for 5-6 minutes or until dark green and starting to crisp up. Add the chilli, sesame seeds, garlic and ginger, and fry for 2 minutes until fragrant. Sir in the soy sauce and sugar.
- 3 Toss the noodles into the pan to coat in the sauce. Serve as a side dish to steamed fish, or add pork mince to the noodles along with the aromatics and fry until crispy for a main meal.

PER SERVING 491 kcls | fat 28.5G  
 saturates 2.3G | carbs 46.2G | sugars 8.1G  
 fibre 5.5G | protein 9.6G | salt 2.5G

## Love your leftovers

Make the most out of a glut of seasonal produce with our clever ideas

### Smoked spring onion and chilli butter

Toss a few whole **spring onions** in a drizzle of **oil** and season. Char on the BBQ or in a griddle pan for 10-15 minutes or until charred and tender. Finely chop, then stir through softened **unsalted butter** along with a few pinches of **smoked paprika**, 1 tsp of **chipotle chilli paste** and a generous pinch each of salt and pepper. Smother over **soda bread**, **crumpets** or savoury **pancakes**.

### Watercress and walnut pesto

Whizz a handful of **watercress** in a food processor with a small handful of **toasted walnuts**, 1 **garlic** clove, a squeeze of **lemon** juice and a chunk of **parmesan**, grated. Slowly drizzle in enough olive oil while pulsing to form a thick paste, then season well. Stir into cooked **pasta**, toss with boiled **baby new potatoes** or spoon over **natural yogurt** for a quick dip.

### Mackerel coronation salad

Make a dressing with equal parts **mayonnaise** and **natural yogurt**, a pinch of **curry powder**, **mango chutney** and a squeeze of **lemon** juice. Fold in chunks of cooked, deboned **mackerel**, sliced **celery**, **sultanas** and sliced **cucumber**. Season. Serve in **lettuce** cups or a **jacket potato**. Top with **toasted almonds**.

### Crispy lamb and pomegranate hummus

Shred left-over **lamb shawarma** or **cooked lamb**, then bake in a hot oven until crisp at the edges. Spoon over a bowl of **hummus**, then top with **pomegranate seeds**, **pine nuts**, a drizzle of **pomegranate molasses**, a pinch of toasted **cumin seeds** and chopped **coriander**.

# Get a brilliant baking bundle when you subscribe

Take your baking skills further with a subscription to **olive** magazine and receive a brilliant baking bundle from Samuel Groves. Pay just £19.99 every six issues and save 39% when you subscribe today!

Worth  
**£23.50**  
RRP



**Samuel Groves**  
MADE IN ENGLAND SINCE 1817

## GET BAKING WITH YOUR SET OF THREE TINS

Make delicious cakes, breads, muffins and more with this bundle from Samuel Groves, including:

- 9-inch springform cake tin
- 12-hole muffin tray
- 2lb loaf tin

Each Samuel Groves product is made in Britain and hand-finished to the highest standard. All bundle items are non-stick and dishwasher-safe.

Special offer



## Great reasons to subscribe:

- Save 39% on the usual shop price!
- Receive the brilliant baking bundle worth £23.50
- The convenience of free delivery direct to your door
- Delivered in plastic-free, recyclable paper packaging
- Unlock access to **olive's** top pies & tarts recipes supplement

## Subscribing is easy



SCAN THE QR CODE and subscribe right away  
ORDER ONLINE AT [buysubscriptions.com/OLP522](https://buysubscriptions.com/OLP522)  
OR CALL US ON 03330 162 127\* and quote OLP522

TERMS AND CONDITIONS This offer is available to UK delivery addresses and via direct debit only. You will pay £19.99 every six issues saving 39% on the usual shop price. You will be notified of any future price changes before they take effect. The baking bundle is subject to availability and while stocks last; we reserve the right to fulfil all subsequent orders with a product of equal value. Please allow up to four weeks for delivery. This offer closes on 19 May 2022. You will be notified of any future price changes before they take effect. Standard UK subscription price £71.50; Europe and Republic of Ireland €106; USA and Canada US\$168.87; Australia and New Zealand A\$171; rest of the world US\$143. Usual UK cover price is £5.50. \*Calls from landlines will cost up to 9p per minute. Call charges from mobile phones will cost between 3p and 55p per minute but are included in free-call packages. For overseas subscriptions, please call +44 (0)1604 973 735. Please visit [buysubscriptions.com/contact](https://buysubscriptions.com/contact) for customer service opening hours.

# Share the love

Wow your guests with these fuss-free yet impressive platters

Recipes ADAM BUSH Photographs MOWIE KAY

## Rhubarb, white chocolate and elderflower tart

**effortless!**

Using shop-bought puff pastry is such a good hack for this recipe – between this and carefully arranging the roasted rhubarb you'll create something beautiful with minimal effort.

1 HOUR + COOLING | SERVES 6 | EASY

**rhubarb** 750g, cut into 6cm pieces  
**orange** 1, juiced  
**caster sugar** 100g  
**all-butter ready-rolled puff pastry** 320g  
**white chocolate** 100g, chopped  
**cornflour** 1 tsp  
**double cream** 400ml  
**elderflower cordial** 3 tbsp  
**icing sugar** 1 tbsp  
**slivered pistachios** 2 tbsp, chopped



**1** Heat the oven to 200C/fan 180C/gas 6. Tip the rhubarb pieces into a baking dish with the orange juice and sugar, cover tightly with foil and roast for 15 minutes until the rhubarb has just softened. Once cooled slightly, carefully remove the rhubarb pieces onto a baking tray, reserving the syrup for later.

**2** Carefully unravel the pastry sheet onto a baking tray lined with baking paper. Lightly score a 1½cm border all around the pastry sheet, then prick all of the interior with a fork – this will ensure the border rises while the interior stays flat. Bake for 15 minutes until risen and golden. If the inside has risen slightly then gently flatten down using a clean tea towel.

**3** Once the pastry is cooked, melt the chopped white chocolate in a microwave or bowl set over a pan of simmering water and brush evenly over the inside of the pastry. Leave to cool completely.

**4** Pour the rhubarb cooking liquor into a small pan through a fine sieve. Mix the cornflour with 1 tbsp of cold water, then add to the pan and bring everything to a simmer until thickened and syrupy. Cool.

**5** Pour the cream into a bowl with the elderflower cordial and icing sugar, and whip to soft peaks. Spread the cream over the white chocolate.

**6** Arrange the rhubarb on top of the cream in a neat pattern. Sprinkle over the chopped pistachios. Cut into slices and serve with a drizzle of the rhubarb syrup.

**PER SERVING** 779 kcals | fat 58.8G  
saturates 32.5G | carbs 51.8G | sugars 33.9G  
fibre 4.7G | protein 8.3G | salt 0.5G



*cover recipe*



*Let these toasts sit for a minute to let all the wonderful juices sink in*

## Steak tagliata toasts party platter

**effortless!**

**Super impressive yet super easy. Need we say more?**

55 MINUTES | SERVES 6 AS A STARTER | EASY

**red peppers** 2, deseeded and quartered  
**yellow peppers** 2, deseeded and quartered  
**extra-virgin olive oil** 2 tbsp, plus a little extra for the steaks  
**cherry tomatoes** 400g  
**sirloin steaks** 2  
**sourdough** 6 slices  
**rocket** 90g  
**DRESSING**  
**garlic** 1 small clove  
**lemon** 1, zested and juiced  
**extra-virgin olive oil** 3 tbsp  
**capers** 2 tbsp, chopped

**1** Heat the oven to 220C/fan 200C/gas 7. Put the peppers onto a roasting tin, skin-side up, drizzle over 1 tbsp of the oil and season well. Roast for 15 minutes, then add the tomatoes, drizzle with the remaining oil, season again and roast for 30 minutes.

**2** Heat a non-stick frying pan over a high heat and rub the steaks with a little more oil and season heavily. Cook the steaks for 2 minutes on each side, then move to a plate to rest for 5 minutes.

**3** Toast the sourdough slices, then use the clove of garlic to rub them all over. Put onto a platter.

**4** Slice the peppers and steak, and pour any resting juices from the steak into a small bowl. Grate in the garlic clove, then add the zest and juice of the lemon. Season, add the oil and capers, and mix well.

**5** Scatter the rocket over the toasts, spoon over the roasted tomatoes, sliced peppers and steaks, any tomato juices from the roasting tray and spoon over the dressing.

**PER SERVING** 354 kcals | fat 18.2G  
saturates 4.9G | carbs 24.3G | sugars 7.8G  
fibre 4.7G | protein 20.9G | salt 0.8G





*Cutting the carrots into interesting shapes will give lovely caramelised, charred edges*

## Urfa chilli roast carrots with mixed grains and a roast garlic dressing

**effortless!**

**The urfa chilli paste is the hero in this recipe – it's smoky, deep and earthy, and super-charges the carrots in this easy veggie platter.**

1 HOUR | SERVES 6 | EASY | **V** **LC**

**carrots** 1kg, cut into pieces  
**urfa chilli paste** (we used Belazu) 3 tbsp  
**extra-virgin olive oil** 2 tbsp  
**mixed grains pouches** 2 x 250g  
**spring onions** a bunch, thinly sliced  
**dill** a small handful, chopped  
**hazelnuts** a handful, toasted and chopped  
**ROAST GARLIC DRESSING**  
**garlic** 2 bulbs, tops removed  
**extra-virgin olive oil** 5 tbsp  
**natural yogurt** 200ml  
**white wine vinegar** 2 tbsp

**1** Heat the oven to 200C/fan 180C/gas 6 and tip the carrots into a bowl with the urfa chilli paste, olive oil and plenty of seasoning. Mix together, then scrape into a roasting tin and roast for 45 minutes until charred and cooked through. At the same time, tear two squares of foil and put a bulb of garlic in each. Drizzle ½ tbsp of oil over each bulb and season both, then wrap up into two tight packages and roast for 45 minutes until really soft.

**2** Squeeze the garlic cloves out of their skins into a bowl and mash with a pinch of salt until smooth. Add the yogurt and whisk until smooth before adding 4 tbsp of oil and the vinegar, and whisking again. Season well.

**3** Heat the grain pouches following pack instructions then tip into the tray with the carrots, three-quarters of the spring onions and dill, and toss really well.

**4** Tip onto a platter then spoon over the roasted garlic dressing. Sprinkle over the remaining spring onions and dill, along with the chopped toasted hazelnuts to serve.

**PER SERVING** 437 kcals | fat 23.3G  
saturates 3.9G | carbs 42.2G | sugars 15.6G  
fibre 11.8G | protein 8.8G | salt 0.5G







## Greek-style chicken platter

effortless!

We don't like wasting anything at olive so in this recipe we're using the briny oil from the olives to roast the chicken for maximum flavour.

1 HOUR | SERVES 4-6 | EASY | **LC** **GF**

**skin-on chicken thigh fillets** 8  
**green olives in oil** 75g, halved or quartered if large  
**dried oregano** 1 tsp  
**sweet smoked paprika** 1 tsp  
**frozen french fries** 400g  
**lemon** 1, zested and juiced  
**tzatziki** 150ml  
**red onion** ½, finely chopped  
**Little Gem lettuce** 1, shredded  
**cherry tomatoes** 200g, quartered  
**chilli sauce** (we like sriracha or sambal oelek) a good drizzle  
**feta** 100g, crumbled

**1** Heat the oven to 200C/fan 180C/gas 6. Put the chicken thighs onto a roasting tin and spoon over 2 tbsp of the oil from the olive jar. Season and sprinkle over the oregano and paprika, tossing well. Ensure the thighs are skin-side up in the tin and roast for 45 minutes until cooked through and the skins are crisp – after 20 minutes put the oven chips onto a baking tray and bake until golden and crisp.

**2** Sprinkle the lemon zest into the tzatziki, and mix the lemon juice with the finely chopped onion in a separate bowl.

**3** Put the chips onto a platter, then top with the shredded lettuce. Scatter over the tomatoes, then dot over the tzatziki, olives, onion and lemon juice. Top with the chicken, then drizzle over the chilli sauce and scatter over the crumbled feta.

**PER SERVING (6)** 451 kcal | fat 26.8G  
 saturates 7.8G | carbs 26.7G | sugars 4.9G  
 fibre 4.2G | protein 23.6G | salt 1.7G

## Dark chocolate and miso ganache with caramel sauce, ice cream and sweetie shards

effortless!

In professional kitchens, this type of ganache is called a *crèmeux* – it uses custard to melt and set the chocolate, and in this case we've used shop-bought custard for maximum ease.

20 MINUTES + SETTING | SERVES 6 | EASY

**dark chocolate** 200g, finely chopped  
**white miso paste** 2 tbsps  
**vanilla custard** 500ml  
**vanilla ice cream** 6 balls  
**honeycomb chocolate bar**  
 (we used Crunchie) 1  
**salted caramel sauce** 100g

1 Put the dark chocolate and miso into a bowl. Pour the custard into a pan and heat gently until just beginning to simmer, then pour over the dark chocolate and miso. Leave for 1 minute then whisk until smooth. Pour into a deep container, cover and chill for at least 3 hours or until set.

2 Put the honeycomb bar into a reusable sandwich bag and use a rolling pin to gently bash into shards. Put a metal spoon into a jug of hot water to warm. Remove the spoon and pat dry, then use to scoop six large curls of the chocolate ganache, nestling each onto a platter. Use the back of the spoon to spread them slightly.

3 Add scoops of ice cream onto each spoonful of ganache, and drizzle over plenty of the caramel sauce. Scatter over the honeycomb shards and serve.

PER SERVING 551 kcals | fat 30.8G  
 saturates 18.4G | carbs 57.9G | sugars 49.7G  
 fibre 3.9G | protein 8.6G | salt 1.1G





# Slide & Joy

This year, NEFF's innovative Slide&Hide® oven is marking its 20th anniversary. Discover how it will make you fall in love with cooking all over again

As you're passionate about food, you'll know that spending hours experimenting with new flavours and techniques in the kitchen isn't only about the taste, it's also about the way it makes you feel. NEFF shares this same passion for cookery – and nothing illustrates that more than its iconic Slide&Hide® oven.

The first – and still the only – oven built with a unique 'disappearing' door that slides and hides under the cavity, this game-changing appliance is designed to remove the barrier between you and your cooking, allowing you to get closer to it than ever before.





### COMPETITION

NEFF is giving 12 lucky readers and their favourite cooking companions the chance to attend a cookery course at one of its partner cookery schools, Le Creuset in Andover. You'll spend the day cooking up some delicious dishes and learning top tips from the pros. To enter, go to [olivemagazine.com/competitions/neff](http://olivemagazine.com/competitions/neff)

### 20 years of inspiring creativity

For two decades, the Slide&Hide® oven has been breaking with convention to make room for inspiration and imagination. After all, without an oven door standing in your way, you've more freedom to baste, taste, trailblaze and pioneer. This clever oven has already been sold more than two million times – and that number increases every day. So, here's to nothing coming between you and your best dish yet!



advertisement feature



### The oven that keeps on giving

When you reinvent your kitchen with a suite of NEFF appliances, you'll be creating a sleek, functional space that's as perfect for mastering your dishes as it is for entertaining. The Slide&Hide® doesn't only look the part – and offer a smart solution for kitchens where space is at a premium – but it also boasts an array of clever functions, such as CircoTherm®. This technology allows you to evenly cook completely different dishes at one time, on different levels. Then there's FullSteam®, which allows you to combine oven heat with different levels of steam for superior moisture control.

### Time to vent

When it comes to NEFF's game-changing appliances, the Slide&Hide® is just the start. Those with an open-plan kitchen layout will relish the NEFF Venting Hob. It offers two appliances in one with its powerful built-in extraction system that eliminates the need for a cooker hood, saving even more space in your kitchen. Perfect for sociable areas, its FlexInduction design means it can be placed anywhere in the kitchen, such as an island to make it suitable for when you're hosting guests, or in front of a window, so you can look out and enjoy the view while cooking. Plus, the hob can be easily installed with ventilation that is ducted or recirculated, and it's available in several sizes to suit your household needs.



For inspiring food stories, cooking tips and a whole range of delicious recipes, visit [neffhome.com/uk/discover/the-ingredient](http://neffhome.com/uk/discover/the-ingredient)



# effortless!

## *dinner for two*

An easy yet impressive  
summer supper

Recipes LULU GRIMES  
Photographs JONATHAN GREGSON

Easy on the eye and simple to make, thanks to shop-bought ingredients and no fiddly techniques. These recipes can be made ahead or require 30 minutes or less of prep – they're go-to ideas for entertaining a special guest.



**effortless!** styling

A mandoline is a modest investment and will give a really smart finish to your cooking. We also used one to slice the strawberries for the sgroppino, over the page.



## Cucumber carpaccio with melted anchovy and shallot dressing

20 MINUTES | SERVES 2 AS A STARTER | EASY | **GF**

**effortless!**

Thinly slice 2 long **shallots** into rings and put them into a bowl of cold water for 5 minutes. Cut 1 medium or 1-2 small **cucumbers** into long, thin strips using a mandoline or vegetable peeler. Put these in a sieve set over the sink and leave to drain for 10 minutes. Pour 2 tbsp of the oil from a **can of anchovies** into a pan and heat gently over a low heat. Add 3 crushed **garlic** cloves and cook for 1-2 minutes, then remove the garlic and add 4 anchovies from the can, breaking them up with a spoon. Keep cooking until the anchovies start to dissolve in the oil. Remove from the heat and leave to cool, then whisk in 1-2 tbsp of **white wine vinegar** and 2 tsp of **dijon mustard**. Spoon 2-3 tbsp of **labneh** over one side of two plates, then arrange a tangle of the cucumber and shallot slices next to it. Spoon over the dressing and a few extra anchovies.

**PER SERVING** 261 kcal | fat 20G  
 saturates 1.7G | carbs 8.8G | sugars 3.6G  
 fibre 1.9G | protein 10.4G | salt 2G



LOVE  
THIS  
LOOK?

Turn to page 40  
to find this  
and other  
tableware

## Chicken salad with croutons, pickled blueberries and red onion

30 MINUTES + PICKLING | SERVES 2 | EASY

### effortless!

Put 150g of **blueberries**, ½ a finely sliced **red onion**, 2 tbsp of **golden caster sugar** and 6 tbsp of **cabernet sauvignon vinegar** in a large jar or bowl, and either shake or stir everything together. Leave in a cool place for at least 1 hour or overnight. Tear 1 large slice of **rustic white bread** into pieces, trimming off any thick

crusts, if you like, then toss the bread with 1 tbsp of **olive oil** and season. Fry the bread in a dry frying pan or grill until the edges are just golden. Warm through half a **roast chicken** in the oven to plump the skin, then cut or tear the flesh into chunks. Arrange the leaves from 1 **Cos lettuce** over two plates, tearing them if they're very big. Add the chicken, then spoon over some of the drained blueberries. Mix the pickling liquid with more olive oil to make a dressing. Dress the salad, then top with the croutons.

**PER SERVING** 759 kcals | fat 22.7G  
saturates 4.6G | carbs 78.4G | sugars 35.6G  
fibre 11.9G | protein 54.3G | salt 2.3G

## Strawberry sgroppino

5 MINUTES + FREEZING | SERVES 2 | EASY | **GF**

### effortless!

Just before serving the main, put a scoop each of **strawberry** or **raspberry sorbet** into two dessert or coupe glasses, then put the glasses in the freezer. When ready to serve, carefully pour a little **sparkling rosé** over the sorbet. Top with finely sliced **strawberries**.

PER SERVING 174 kcal | fat 0.3G  
saturates 0G | carbs 21.6G | sugars 20.8G  
fibre 1.5G | protein 0.6G | salt 0G

### effortless! buys

An elegant coupe glass transforms any drink or dessert. We like to use them for sparkling cocktails and individual servings of most sweet dishes over the summer.

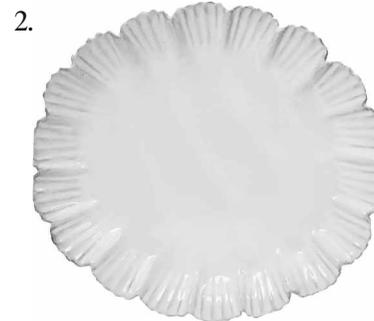
Got a clever tip to make entertaining **effortless**? Share your brilliant ideas with the **olive** team by emailing [oliveweb@immediate.co.uk](mailto:oliveweb@immediate.co.uk) and you could WIN a prize worth £249 (see page 11 for details).



get the look

**effortless!** styling  
You don't need to spend a fortune on flowers to make your date night table special. Collect small vases and put just a few stems of one flower in each – you're spoilt for choice this month.

1.



**Inspired by our tableware style? Here's how to create a similar look at home.**

1. All flowers from New Covent Garden Market in Vauxhall, London, prices vary, [newcoventgardenmarket.com](http://newcoventgardenmarket.com). 2. Astier De Villatte Drapé dinner plate, £90, [libertylondon.com](http://libertylondon.com). 3. David Mellor ash cutting board, £19 (29cm), [davidmellordesign.com](http://davidmellordesign.com). 4. Roos Van de Velde for Serax oval bowl, £42, [conranshop.co.uk](http://conranshop.co.uk). 5. Mrs Alice Grace bud vase set, £24, [mrsalice.com](http://mrsalice.com). 6. Borough cocktail saucers, £50 (set of four), [lsa-international.com](http://lsa-international.com). 7. Nordic Sand dinnerware by Broste Copenhagen, from £13, [heals.com](http://heals.com).



It's like evening wear  
for water

ADD A DASH OF  
Extraordinary 

# Sugar and spice

Gurdeep Loyal shows us three clever twists with these Indian-influenced desserts

Recipes GURDEEP LOYAL Photographs MIKE ENGLISH

## Mango shrikhand pavlova

**Shrikhand is a thick creamy Indian dessert made from strained yogurt that's flavoured with either aromatic spices such as cardamom and saffron, or with tropical fruits including ripe mangoes, coconut or lychees. This pavlova has a rose-scented crunchy-chewy meringue base and creamy mango shrikhand topping that's a little tart and zingy – with toasted almonds and coconut for some extra textural crunch on top. For a quick hack, use tinned mango pulp, which is available year-round. And you can use shop-bought meringue nests for a super-quick version.**

4 HOURS + DRAINING + COOLING | SERVES 8-10 | EASY | 

**greek yogurt** 450g  
**mango pulp** (ideally Alphonso if you can find it) 350g, tinned or fresh  
**lemon** 1, zested to make 1 tsp  
**double cream** 300ml  
**icing sugar** 4 tbsp  
**vanilla extract** 1 tsp  
**mangoes** 2 ripe medium, slivered or chopped  
**toasted almonds** 50g, to garnish  
**MERINGUE BASE**  
**white wine vinegar** a dash  
**egg whites** 185g (about 5), room temperature (keep the yolks to make custard or hollandaise)  
**cream of tartar**  $\frac{3}{4}$  tsp  
**caster sugar** 325g  
**cornflour** 2 tbsp  
**ground cardamom**  $\frac{3}{4}$  tsp  
**rose water**  $\frac{3}{4}$  tsp  
**natural pink food colouring** a few drops (optional)

**1** Strain the yogurt by resting a large sieve over a bowl and lining with muslin or cheese cloth. Tip the yogurt into the lined sieve, pull up the sides and squeeze out as much water as you can.

**2** Put back in the sieve, ensuring the muslin is encasing it completely, then put a heavy weight on top and leave for 4-5 hours in the fridge to let all the water drip out, leaving you with thick (almost solid) strained curd.

**3** Next make the rose meringue base. Draw a 23cm circle onto some baking paper, then turn the paper upside-down on a baking sheet. Heat the oven to 140C/fan 120C/gas 2.

**4** Clean the bowl of a stand mixer with just-boiled water, and then wipe the inside with some kitchen paper dipped in the white wine vinegar. Put the egg whites and cream of tartar in the bowl, then whisk for 3-4 minutes at a medium speed or until soft peaks form. In a separate bowl, whisk together the caster sugar, cornflour and cardamom. With the eggs still whisking, add 1 tbsp at a time of the dry ingredients, adding the next once fully incorporated, and increasing the speed a little after each spoonful.

**5** Finally add the rose water and pink food colouring (if using) until a pastel blush colour forms, then increase the speed to high and whisk for 1-2 minutes until very stiff peaks. Use a small dab of the meringue mixture in each corner of the baking sheet to keep the baking paper in place.

**6** Carefully form the meringue into a high-sided circle onto the paper using a spatula – avoid any big bubbles. Use the spatula to make a well in the middle, pushing the mixture to the sides (this will hold the mango cream). For an elegant finish, use a palette knife around the rim of the meringue, sliding it upwards with a flick, creating indented lines around the circumference as you go. Reduce the oven to 120C/fan 100C/gas 1 and bake the pavlova for 3 hours to 3 hours 30 minutes or until dry. Turn off the oven, open the door and allow the meringue to cool completely in the oven.

**7** Tip the mango pulp into a small pan, then add  $\frac{1}{4}$  tsp of fine sea salt. Bring to a gentle simmer, stirring continuously for 20 minutes to stop it from catching, until it has reduced by half. Remove from the heat and let it cool completely. Whisk the lemon zest into the cooled mango pulp, then add the strained yogurt, whisking very thoroughly until there are no lumps and it is a smooth consistency.

**8** Whip the double cream, icing sugar and vanilla until just holding its shape, then gently fold through the mango-yogurt mixture, being careful not to deflate the cream. Top the meringue base with the mango-cream and garnish with slivers of fresh mango, toasted almonds, and some drizzles of mango pulp dripping down the meringue.

**PER SERVING (10)** 468 kcals | fat 23.8G  
saturates 13.3G | carbs 55.9G | sugars 49.8G  
fibre 1.3G | protein 6.8G | salt 0.3G



**Gurdeep Loyal** is a food and drink trends specialist who built his career working at Harrods Food Halls, Innocent Drinks and M&S Food. He's also a food writer and curator of online platform Mother Tongue, with his first recipe book set for release next spring. [@gurd\\_loyal](#)



## Gulab jamun banoffee pie

**Gulab jamun are syrup-soaked Indian milk doughnuts that have a squidgy, spongy texture and fragrantly scented flavour. This mash-up combines banana-infused doughnuts with a coconut-biscuit base, dulce de leche caramel and ripe bananas to give an extra indulgent Indian twist on the classic British dessert. Tinned caramel dulce de leche is a shorthand way of making the caramel toffee topping. And instead of making the gulab jamun from scratch, you can buy them chilled in big supermarkets and in all Indian supermarkets.**

2 HOURS | SERVES 8-10 | A LITTLE EFFORT

**unsalted butter** 150g, melted, plus extra for the tin  
**Nice** or **digestive biscuits** 300g  
**nutmeg** grated to make 1 tsp  
**ground cinnamon** 1 tsp, plus extra to serve  
**caramel dulce de leche** 397g tin  
**bananas** 2-3 large ripe, sliced  
**double cream** 300ml, whipped to soft peaks  
**cocoa powder** to serve (optional)  
SUGAR SYRUP  
**caster sugar** 750g  
**green cardamom pods** 6, bashed  
**lemon** 1, juiced to make 1 tbsp  
GULAB JAMUN  
**semolina** 75g  
**whole milk powder** 375g  
**plain flour** 65g  
**baking powder** 1 tsp  
**banana milkshake powder** 3 tbsp (optional)  
**saffron** 20 strands  
**ghee** 2 tbsp  
**double cream** 75ml  
**sunflower oil** for deep-frying

**1** Start by making the biscuit base. Butter and line the base and sides of a 20cm springform cake tin with baking paper. In a food processor, whizz together the biscuits, nutmeg, cinnamon and  $\frac{1}{2}$  tsp of fine sea salt until you have very fine crumbs. With the processor pulsing slowly, gently trickle in the melted butter until a damp sandy rubble forms. Tip the crumbs into the tin, then use the bottom of a small cup to press into the bottom and up the sides of the tin until evenly compressed around the tin. Put in the freezer to set for 1 hour.

**2** Next make the sugar syrup and gulab jamun. In a small pan, bring the sugar, cardamom pods and 950ml of water to a boil for 2-3 minutes. Mix through the lemon juice, cover with a lid and leave to simmer on a very low heat. In a small bowl, mix the semolina with 4 tbsp of water and leave it to swell for 5 minutes. Next, in a large bowl, mix together the milk powder, flour, baking powder and milkshake powder (if using). Stir through the semolina, using your hands to break up any clumps.

**3** Separately, pour 100ml of just-boiled water into a small jug along with the saffron strands and ghee – whisk well so the ghee melts totally, and let it infuse for 1 minute. Then pour the cream into the same jug and whisk again. Slowly stir the wet ingredients into the dry, using your hands to gently bring together the ingredients into a soft, supple dough. Cover with a damp tea towel and leave in the fridge to rest for 20 minutes.

**4** Fill a pan no more than a third full with oil and heat to 150C or until a cube of bread browns in 45 seconds. Roll the dough into 24 tightly compacted spheres – ensuring there are no cracks on the surfaces. Fry five or six at a time for 5-6 minutes, gently turning them with a metal frying spoon, until they are cooked through and dark golden brown on the outside.

**5** Drain on kitchen paper, let them cool for 1 minute then drop them into the sugar syrup, submerging them fully, and let them absorb the syrup for 10 minutes before emptying onto a tray.

**6** To assemble, remove the biscuit base from the freezer and line with halves of gulab jamun, placed flat-side down.

**7** Gently spoon over the caramel dulce de leche, ensuring it gets into all of the gaps. Top the caramel with chopped banana, spoon or pipe over the whipped cream, and decorate with more banana and gulab jamuns. Sprinkle with a dusting of cocoa powder and serve.

**PER SERVING (10)** 907 kcals | fat 59.7G  
saturates 32.8G | carbs 74.3G | sugars 47.3G  
fibre 2.1G | protein 16.9G | salt 1.4G



## Carrot halwa millionaire bars

Carrot halwa, also known as gajrela, is a labour of love made from grated carrots, milk, sugar and spices that are slowly heated and stirred for a long time until they thicken to become rich and fudge-like. It can be eaten warm with ice cream or set chilled into carrot burfi – usually topped with pistachios and rose petals. This decadent hybrid recipe combines a buttery pistachio shortbread base with a layer of kewra (or pandan extract) scented caramel, and moreish carrot halwa topping. The milk powder is a quicker way of getting the milk solids into this dessert. And for an even easier, deconstructed version of these bars, make the carrot halwa then top with tinned caramel, crushed shortbread biscuits and toasted pistachios.

1 HOUR 55 MINUTES + COOLING + SETTING  
MAKES 14-16 BARS | EASY

### PISTACHIO SHORTBREAD

**unsalted butter** 250g, softened, plus extra for the tin  
**caster sugar** 125g  
**lemon** 1 large, zested  
**vanilla extract** 1 tsp  
**plain flour** 400g  
**cornflour** 2 tbsp  
**pistachio nibs** 100g, plus 25g to garnish (and dried rose petals, if you like)

### CARAMEL FILLING

**unsalted butter** 100g  
**kewra water** (available in Indian shops and online) 1 tsp (optional)  
**golden syrup** 50g

**soft light brown sugar** 50g

**condensed milk** 397g tin

### CARROT HALWA TOPPING

**carrots** 900g, grated  
**ghee** 2 tbsp  
**caster sugar** 100g  
**ground cardamom** 1½ tsp  
**whole milk** 125ml  
**whole milk powder** 100g  
**lemon** 1, juiced to make 1 tbsp

**1** Heat the oven to 170C/fan 150C/gas 3. Butter and line a deep 23cm x 30cm tin with baking paper.

**2** Pour the sugar into the bowl of a stand mixer along with the lemon zest. Using your fingers, rub the zest into the sugar to extract the lemony oils. Add the butter, vanilla extract and ¾ tsp of fine sea salt, and beat with a paddle attachment for 2-3 minutes or until the sugar dissolves and it's light and creamy.

**3** In a separate bowl, mix together the plain flour, cornflour and pistachio nibs, then tip the dry ingredients into the butter mixture. With the speed low, mix for 1-2 minutes or until you have even sandy breadcrumbs.

**4** Tip the mixture into the tin and press down gently to an even layer. Bake for 45-50 minutes, turning in the oven halfway, until lightly golden on top. Remove from the oven and cool.

**5** For the caramel filling, put the butter, kewra water, golden syrup and sugar in a pan and heat gently, whisking, until the sugar has dissolved. Add the condensed milk and quickly bring to a boil, whisking the entire time. Let it bubble for 45-60 seconds or until it has tinted slightly in colour, then remove from the heat and thoroughly whisk again. Pour over the top of the shortbread base and leave to cool.



**6** Tip the grated carrots onto a clean tea towel, then cover with another tea towel, press down and leave for 15 minutes to remove as much water as possible.

**7** Heat the ghee in a large non-stick wok, then cook the carrots over a high heat for 10 minutes, stirring and scraping continuously so they don't catch. Add the sugar and ground cardamom, and cook for 5 minutes over a medium heat, again stirring so it doesn't catch. Add the milk, cooking down again for another 5 minutes. Finally, add the milk powder, cooking and stirring for 5-7 minutes or until it starts to come together. Stir through the lemon juice to finish, mix well, then spoon out and spread on top of the shortbread-caramel base.

**8** Sprinkle with more pistachio nibs and dried rose petals, if you like, then leave to set in the fridge for 1-2 hours. Carefully cut into bar shapes (each about 5cm x 6cm) and enjoy with a cup of chai.

**PER BAR (16)** 530 kcal | fat 27.2G  
saturates 15.5G | carbs 61.5G | sugars 39.9G  
fibre 3.9G | protein 7.9G | salt 0.4G

# cook a classic

## Chocolate cake

A glossy chocolate drip ganache takes this ever-popular cake to the next level – perfect for celebrations and parties

Recipe ADAM BUSH Photograph MIKE ENGLISH

**1 HOUR 5 MINUTES + COOLING + CHILLING**  
**SERVES 10-12 | EASY**

**unsalted butter** 200g, softened, plus extra for the tin

**golden caster sugar** 200g

**eggs** 4

**cocoa powder** 4 tbsp

**self-raising flour** 200g

**baking powder** 1 tsp

**whole milk** 1-2 tbsp

**CHOCOLATE BUTTERCREAM**

**unsalted butter** 200g, softened

**icing sugar** 400g

**cocoa powder** 4 tbsp

**CHOCOLATE DRIP GANACHE**

**dark chocolate** 100g, finely chopped

**double cream** 200ml

**1** Heat the oven to 180C/fan 160C/gas 4 and butter and line two 20cm loose-bottomed cake tins. Put the butter and sugar into a bowl and use electric beaters to whisk until light and fluffy. Whisk in the eggs, one at a time, alternating with 1 tbsp of the cocoa powder between each addition. Tip in the flour and baking powder with a pinch of salt, and whisk briefly until smooth. If the batter is a little stiff, and fails to drop from a spoon, beat in 1-2 tbsp of milk. Scrape into the two tins and bake for 20-22 minutes or until risen and firm. Cool in the tins.

**2** To make the buttercream, put the butter into a bowl and use electric beaters to whisk until really light and fluffy. Mix together the icing sugar and cocoa powder, then add to the butter a spoonful at a time, whisking between each addition, until you have a light, fluffy buttercream. Add 1-2 tbsp of just-boiled water if it's a little thick.

**3** Put one of the sponges onto a cake plate or stand and spread a thick layer of icing across it, then sandwich the other sponge on top. Ice the top of the sponge with another thick layer of icing, then use the remaining icing to cover the sides of the cake in an even layer. Chill the cake for 30 minutes.

**4** Make the chocolate drip ganache by tipping the chocolate into a bowl and pouring the cream into a small pan. Heat the cream until almost simmering before pouring it over the chocolate. Leave to sit for 1 minute and then stir to a smooth, thin ganache. Transfer to a squeeze bottle with a thin nozzle or a jug with a lip. Leave to cool slightly.

**5** Remove the cake from the fridge and pour some of the glaze onto the top of the cake to cover. Then use the lip of the jug or squeeze bottle to tease some of the ganache gently down the sides of the cake, to create drips. The ganache will set hard on the cold cake. Cut into slices to serve.

**PER SERVING (12)** 684 kcal | fat 43G  
saturates 26.2G | carbs 66.8G | sugars 52.3G  
fibre 2.4G | protein 6.3G | salt 0.3G



# Everyday *healthy*

Make salads that go beyond just leaves to bring colour and crunch to your table

Recipes ELENA SILCOCK Photographs CHLOE HARDWICK



Look out for  
the following

high fibre  
high protein  
low cal  
low fat  
low salt  
low sugar  
nourish

Craving something nutritious? Look out for the new Nourish tag on our healthy recipes. We'll also spotlight high fibre, high protein, low cal, low fat, low salt, and low sugar. For more information, go to [olivemagazine.com/olive-nourish](https://www.olivemagazine.com/olive-nourish) (ingredients listed as serving suggestions are not included in the nutritional analysis).

## Prawn cocktail salad

**Drizzle over a little dressing to serve, then dish up the rest on the side, ready for everyone to soak their portions with. For a vegan alternative, swap the prawns for tempeh and use vegan mayonnaise.**

20 MINUTES | SERVES 4 AS A STARTER | EASY

**lemons** 2, juiced and 1 zested  
**large raw peeled prawns** 500g  
**fresh breadcrumbs** 50g  
**garlic** ½ clove, crushed  
**olive oil** 5 tbsp  
**chilli powder** a pinch  
**cucumber** 1 large, sliced  
**Little Gem lettuces** 2, leaves separated  
**capers** 3 tbsp  
**dill or flat-leaf parsley** (or use a mixture) a small bunch, leaves picked  
**mayonnaise** 2 tbsp  
**sriracha or tomato ketchup** 1 tbsp

**1** Bring a large pan of water to the boil and fill a bowl with iced water. Season the pan of boiling water generously with salt and add half of the lemon juice. Drop in the prawns and cook for 30-60 seconds, depending on their size, until they turn pink. Use a slotted spoon to quickly transfer them into the iced water. Once cooled, drain and pat dry using kitchen paper, then cover and set aside in the fridge until ready to assemble the salad.

**2** Toss the breadcrumbs, garlic and 1 tbsp of olive oil in a bowl. Add the chilli powder and some salt. Put the mixture into a frying pan over a medium heat and fry for 6-8 minutes or until golden. Transfer the crumbs to a plate lined with kitchen paper to drain, then transfer to a bowl with the lemon zest and mix well. Leave to cool.

**3** Whisk the remaining 4 tbsp of olive oil and the rest of the lemon juice with some seasoning in a bowl. Put the cucumber and lettuce in a large bowl, along with the capers and most of the herbs. Add half of the dressing and season. Gently toss, then transfer to a large plate. Top with the prawns.

**4** Mix the remaining dressing with the mayo and sriracha or ketchup. Taste and season, then drizzle this over the salad. Top with the remaining herbs and the toasted breadcrumbs.

PER SERVING 330 kcals | fat 23.6G  
 saturates 2.7G | carbs 10G | sugars 4.4G  
 fibre 3.4G | protein 17.7G | salt 2.2G

high protein



Recipes extracted from *Salads Are More Than Leaves* by Elena Silcock (£20, Hamlyn).



## Miso noodle, avo and cucumber salad

**This salad is speedy and fresh, and I'm a sucker for the tahini dressing, which I recommend making extra of so it's ready to toss through any veg you cook over the next few days.**

15 MINUTES | SERVES 4 | EASY | **V**

**soba noodles** 400g  
**frozen edamame beans** 250g  
**avocados** 2, cubed  
**cucumber** 1 large, deseeded and sliced  
**coriander** a small bunch, leaves picked  
**soy sauce** 2-3 tbsp  
**toasted sesame seeds** 30g  
**chilli flakes** a pinch  
**sriracha** to serve  
**DRESSING**  
**white miso paste** 1 tbsp  
**limes** 2, juiced, plus wedges to serve  
**runny honey** 1 tsp  
**sesame oil** 3 tbsp  
**tahini** 2 tbsp

**1** Cook the noodles in a large pan of boiling salted water following pack instructions. Put the edamame in a bowl of iced water. Drain the noodles, rinse with cold water and add to the bowl. Set aside.

**2** Whisk together the dressing ingredients, adding a splash of water to loosen, then add the avocados, cucumber and most of the coriander. Drain the noodles and edamame, and add these. Add the soy, then toss, taste and season. Add a splash of water if the salad looks at all clumpy.

**3** Transfer to a platter or bowls and top with the rest of the coriander, the toasted sesame seeds and chilli flakes. Serve with lime wedges and sriracha for extra heat.

PER SERVING 789 kcals | fat 36G  
 saturates 6.1G | carbs 84.1G | sugars 5.9G  
 fibre 9.1G | protein 27.7G | salt 3.4G

## Shaved fennel and orzo salad

**I make a version of this as a hot spaghetti dish but it works so well as a fresh salad. I know it seems like a lot of dressing but I usually use it all.**

30 MINUTES | SERVES 4 | EASY |  

**orzo** (or other small wholemeal pasta) 250g  
**olive oil** 6 tbsp  
**lemons** 1½, juiced  
**currants or raisins** 90g  
**dijon mustard** 1 tsp  
**dried oregano** 1 tsp  
**fennel bulbs** 2 large  
**capers** 4 tbsp, drained  
**pine nuts** 75g, toasted  
**soft herbs** (I use a mixture of dill, flat-leaf parsley and tarragon) 30g, leaves picked  
**sardines** 1-2 x 120g cans, to serve (optional)

**1** Bring a large pan of salted water to the boil and cook the orzo following pack instructions. Drain and rinse under cold water until completely cooled, then drain well – this rinses away the starch so the pasta doesn't stick together when tossed into the salad.

**2** Whisk together the olive oil and lemon juice in a large serving bowl, season, then pour off about a quarter of it and set aside for later. Add the currants or raisins, mustard and oregano. Set aside.

**3** Shave the fennel as thinly you can – use a mandoline if you have one but, if not, finely slice with a very sharp knife. Add to the bowl and toss well. Add the capers, orzo and most of the toasted pine nuts. Add the herbs and toss again. Taste and season, adding the remaining dressing if it needs it. Top with the remaining pine nuts and serve alongside some sardines, if you like.

**PER SERVING** 548 kcal | fat 30.9G  
saturates 3.5G | carbs 51.7G | sugars 18.8G  
fibre 10.5G | protein 10.5G | salt 0.7G

low cal | low salt | nourish

**olivemagazine.com**  
• Head to **olivemagazine.com**  
for more vibrant salad recipes.





## Mango, green bean and peanut salad

This salad is salty and savoury thanks to the dressing, chilli and heavy measure of salted peanuts but the mangoes give it a sugary punch that I can't get enough of.

20 MINUTES | SERVES 4 | EASY | **V** **LG**

**green beans** 300g, trimmed  
**long-stemmed broccoli** 200g  
**mangoes** 2  
**spring onions** a small bunch, finely sliced  
**roasted salted peanuts** 100g, roughly chopped  
**coriander** ½ a small bunch, leaves picked  
**mint** ½ a small bunch, leaves picked  
**chilli flakes** a pinch  
**DRESSING**  
**white miso paste** 1 tbsp  
**limes** 2, juiced  
**runny honey** 1 tsp  
**sesame oil** 3 tbsp  
**red chilli** 1, finely chopped

**1** Whisk together the ingredients for the dressing in a large bowl. Bring a large pan of salted water to the boil and cook the beans and broccoli for 2-3 minutes or until bright green. Drain and rinse under cold water until completely cooled, then drain well. Set aside on kitchen paper to dry.  
**2** Peel each mango, then slice off each cheek on either side of the flat stone and finely slice. Add the drained greens and mango to the dressing. Add the spring onions and most of the peanuts to the bowl. Roughly chop the herbs and add most of them to the bowl. Season and toss well. Transfer to a plate and top with the remaining herbs and peanuts, then add the chilli flakes for an extra touch of heat.

**PER SERVING** 345 kcal | fat 22.6G  
 saturates 3.8G | carbs 18.1G | sugars 10.6G  
 fibre 10.2G | protein 12.2G | salt 0.7G

low cal | low salt | nourish



## Spicy pasta salad

Use any small pasta shape you like here. The smoked almonds make a great finishing touch, adding crunch. Omit the second chilli if you're not big on heat.

30 MINUTES | SERVES 4 | EASY | **V**

**olive oil** 6 tbsp  
**garlic** 1 clove, sliced  
**red chillies** 2 (deseeded if you like), 1 sliced, 1 finely chopped  
**hot smoked paprika** 2 tsp  
**runny honey** 1 tbsp  
**roasted red peppers from a jar** 460g, drained and sliced  
**lemons** 2, juiced  
**pasta** (wholemeal if you prefer) 350g  
**flat-leaf parsley** a small bunch, leaves picked  
**feta** 100g  
**smoked almonds** 50g

**1** Heat 2 tbsp of the oil in a large frying pan over a medium-high heat and cook the garlic, sliced chilli, paprika and a big pinch of salt for 1 minute. Remove from the heat. Add the honey, peppers and half of the lemon juice. Season and set aside to cool.  
**2** Meanwhile, make the dressing by whisking together the remaining 4 tbsp of oil and the rest of the lemon juice in a large bowl. Stir in the chopped chilli (if using) and season well.  
**3** Cook the pasta in a large pan of boiling salted water following pack instructions. Drain and rinse under cold water until completely cooled, then drain well and add to the dressing bowl.  
**4** Add the red pepper mixture. Roughly chop the parsley, then add most to the bowl. Season well and toss. Add the feta, breaking it into chunks with your hands, then gently toss again. Spoon into bowls or onto a platter and scatter with the remaining parsley. Roughly chop the smoked almonds and sprinkle on top.

**PER SERVING** 581 kcal | fat 30.3G  
 saturates 6.7G | carbs 56.8G | sugars 7.1G  
 fibre 8G | protein 16.2G | salt 0.6G

low salt



# A slice of paradise

Discover the diverse food scene of Nassau Paradise Island, including a lively Caribbean fish fry, oceanside fine dining and island rum tastings

Looking for your next foodie holiday? Nassau offers an infinite array of cuisines and dining options to delight every palate, from casual beachfront cafés and fine dining restaurants to convivial beach bars and Bahamian grills. Plus, there's accommodation to suit every budget, friendly locals and some of the world's most stunning beaches.

Blending the laid-back vibe of the tropics with the liveliness of the big city, the capital island of The Bahamas has all the makings of an ideal gastronomic getaway. Alongside world-renowned restaurants that serve tasting menus with a side of incredible ocean views, there are plenty of local dishes and delicacies to eat on gourmet food tours and at Bahamian beach joints.

Read on to discover just some of the culinary treats that await you in this beautiful corner of the world...

**EAT LIKE A LOCAL**

To get a true taste of paradise, head to Arawak Cay (also known as The Fish Fry) on West Bay Street, an area that's home to a host of authentic Bahamian restaurants. Each one specialises in unique national dishes (which vary across the 700 islands of The Bahamas), including grilled shrimp, lobster tails, 'cracked' battered snapper and guava duffs washed down with the local sky juice or beers. Try the national dish, cracked conch (sea snails battered and fried) or conch served sushi-style, spiced with lime, onions and peppers.

**EXPERIENCE A BAHAMIAN FOOD TOUR**

Eat and drink your way through this historic island on the Savor Old Nassau Dining Stroll. On this fantastic tour, you'll wander down to local hotspot Talking Stick Bar & Restaurant for a full Bahamian Sunday lunch, which includes peas 'n' rice, fried plantain and conch fritters. Even better, it's served alongside classic Bahamian cocktails, including Planter's Punch and Bahama Mama. When you're done, you'll head over to one of the island's finest restaurants at the Graycliff Hotel and finish at Nassau's first and only winery, Bahama Barrels.



**ENJOY ECLECTIC FINE DINING**

From traditional French cuisine to the freshest local seafood, Nassau's vast and varied dining scene offers something for everyone. For sushi in the most glamorous of settings, head to Nobu inside the Atlantis Paradise Island casino, while contemporary steakhouse Carna at Baha Mar serves prime cuts with legendary butcher Dario Cecchini at the helm.

**TASTE SMALL-BATCH RUMS**

The Caribbean is renowned for its white and dark rum, so take the opportunity to sample the range Nassau has to offer. At John Watling's Distillery, you'll get to try small-batch rums from the comfort of a charming 18th-century estate with stunning harbour views. At the Luna Rum Distillery, you'll get to taste three rums that are fermented, distilled, barrelled and bottled on the island, plus sample some of its iconic rum cake.

**BLEND YOUR OWN WINES**

If wine is more your thing, how about becoming a winemaker for the day and creating your own personal bottle with a wine-blending class at Bahama Barrels? To help concoct the perfect bottle, an experienced Californian winemaker will provide all the information you need to create your wine, with tips on tannins, acidity, balance and finish.

**ACCOMODATION FOR EVERYONE**

When you think of The Bahamas, you'd be right to imagine luxury resorts such as The Ocean Club, A Four Seasons Resort, or the stunning Rosewood at Baha Mar. At the recently reopened, reimagined Sandals Royal Bahamian, you'll find your own personal island oasis, with Hollywood glamour and European elegance all rolled into one. But Nassau Paradise Island has a great range of accommodation to suit different budgets and tastes.

In the heart of Nassau, there's the newly opened Margaritaville Beach Resort, a fun resort for all ages, complete with a mini water park and amazing views of the cruise harbour. At Comfort Suites Paradise Island, you'll find affordable relaxation combined with unlimited access to Aquaventure and all the other attractions at Atlantis Paradise Island, while Bay View Suites' self-catering villas and townhouses provide a comfortable base for the more independent traveller.



**GETTING TO PARADISE**

Tempted to start planning your Nassau getaway? You'll be glad to know that getting there just got even easier. Virgin Atlantic has added a direct service from London Heathrow twice a week, departing on Mondays and Fridays, while British Airways flies direct from Heathrow to Nassau four times a week. So, what are you waiting for?



For more inspiration, visit [nassauparadiseisland.com](http://nassauparadiseisland.com), or book your trip at [ba.com/bahamas](http://ba.com/bahamas)





# 3 ways with parmesan

Clever ideas for using the hard, umami-packed Italian cheese

Recipes LUCY LORD

## 1 Miso, chilli and lime-buttered corn on the cob

25 MINUTES | SERVES 6 AS A STARTER | EASY

**corn cobs** 6 whole  
**unsalted butter** 60g, softened  
**white miso paste** 40g  
**limes** 2, zested and juiced  
**red chilli** 1, deseeded and finely chopped  
**vegetable oil** 1 tbsp  
**flat-leaf parsley** a handful, chopped  
**parmesan** 30g, grated

**1** Cook the corn cobs in a pan of boiling salted water for 10 minutes. Drain and set aside.  
**2** Mix together the butter and miso in a small bowl until smooth and even in colour. Mix in half the lime zest and all of the chilli. Heat a griddle pan or large frying pan over a high heat. Pat the corn cobs dry and brush all over with the oil. Griddle for 6-10 minutes, turning often, until golden and charred.  
**3** Remove the corn cobs from the pan and brush all over with the miso butter. Sprinkle with the rest of the lime zest, the parsley and parmesan. Squeeze over the lime juice.

**PER SERVING** 204 kcal | fat 12.9G  
saturates 5.6G | carbs 13.2G | sugars 3.3G  
fibre 6.4G | protein 5.6G | salt 0.8G



## 2 Panko and parmesan-crusted salmon

The combination of panko, parmesan, thyme and lemon packs loads of flavour and texture into this salmon dish. The crust is pushed into the top of salmon fillets, then the skin is pan-fried until golden and crisp, and it's finished off in the oven. Crunchy on the outside and soft in the middle.

20 MINUTES + RESTING | SERVES 4 | EASY

skin-on salmon fillets 4  
 dijon mustard 2 tsp  
 runny honey 4 tsp  
 panko breadcrumbs 60g  
 parmesan 60g, coarsely grated  
 flat-leaf parsley chopped to make 2 tbsp  
 thyme leaves 2 tsp  
 lemon ½, zested, plus extra wedges to serve  
 olive oil 4 tbsp

- 1 Heat the oven to 220C/fan 200C/gas 7. Pat the salmon dry with kitchen paper to remove excess moisture – this will give a crispy skin and allow the breadcrumbs to stick more easily to the top of the fillet. Mix together the mustard and honey in a small bowl.
- 2 In another small bowl, mix together the breadcrumbs, parmesan, parsley, thyme and lemon zest, and season. Pour over 2 tbsp of the olive oil and stir to combine.
- 3 Spread the honey-mustard mixture on to the top of each salmon fillet, then use your hands to press the breadcrumb mixture on top, pressing down firmly.
- 4 Heat the remaining olive oil in an ovenproof frying pan or pan over a medium-high heat. Once hot, cook the salmon fillets, skin-side down, for 4 minutes until the skin is crisp. Transfer the pan to the oven and bake for 6-8 minutes or until the crust is golden. Cover and rest for 10 minutes. Serve with lemon wedges on the side for squeezing over.

PER SERVING 570 kcals | fat 36.6G  
 saturates 8.4G | carbs 17G | sugars 6.6G  
 fibre 0.7G | protein 42.9G | salt 0.9G



## 3 Spinach, pea and potato soup with parmesan crisps

40 MINUTES | SERVES 4 | EASY | LG

olive oil 3 tbsp  
 onion 1, finely chopped  
 leek 1, finely chopped  
 garlic 1 clove, finely chopped  
 celery 2 sticks, finely chopped  
 white potatoes 2, peeled and finely chopped  
 vegetable stock 1 litre  
 baby spinach 250g  
 frozen peas 120g  
 parmesan 80g, finely grated  
 lemon 1, a squeeze of juice  
 flat-leaf parsley or chives chopped, to garnish

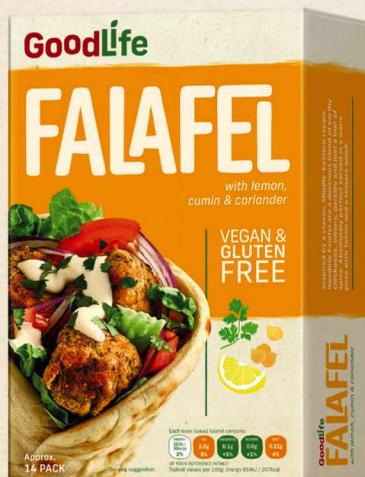
- 1 Heat the oil in a heavy-based pan over a medium heat and fry the onion and leek for 3-5 minutes or until soft and translucent. Add the garlic, celery and potatoes. Reduce the heat to low and cook, covered, for 10 minutes, stirring often.
- 2 Pour in the stock and turn up the heat to a gentle simmer. Cook for 15 minutes until the potatoes are tender. Reduce the heat to low, add the spinach and peas, and cook for 3 minutes until the spinach has wilted. Use a hand blender to blitz until smooth. Season to taste.
- 3 Meanwhile, heat the oven to 220C/fan 200C/gas 7 and line a baking sheet with baking paper. Spoon heaped tablespoons of parmesan on the sheet so you have eight mounds. Shape into circles (or use a round cutter as a guide), press down gently on each mound with the back of the spoon and sprinkle with black pepper. Bake for 5-8 minutes or until crisp and golden. Remove and cool completely before peeling off the paper. Top the soup with a squeeze of lemon juice, the fresh herbs and parmesan crisps just before serving.

PER SERVING 311 kcals | fat 15.6G | saturates 5.2G  
 carbs 25G | sugars 7.6G | fibre 7.2G | protein 13.9G | salt 1G



Recipes extracted from *Cook for the Soul* by Lucy Lord (£16.99, HarperCollins).

# FALAFEL YOU'LL FALL FOR



Living your best life means finding the right balance of eating well while still having time to enjoy what life has to offer. We've made it our mission to create a range of delicious, nutritious veggie food that doesn't take all day to prepare, so you can simply pop the oven on, sit back and live your life.

Available in key retailers, visit [goodlife.co.uk](http://goodlife.co.uk)

**GoodLife**  
SERVING UP YOUR BEST LIFE



# discover

Recreate the flavours of Burma with a menu from London's Lahpet, tap into the **know-how** of industry experts for the ultimate home cooking cheats, and the winners of **olive's** Summer Supermarket Taste Awards **revealed**



# eat in, eat out

## Lahpet

The acclaimed Burmese restaurant is now bringing the authentic flavours of Myanmar to Covent Garden

Recipes ZAW MAHESH  
Photographs CLARE LEWINGTON

### MENU DECODER:

#### Fish sauce

Small fish are packed into wooden barrels with salt to ferment, allowing bacteria to break down the fish and creating a savoury condiment.

#### Cassava

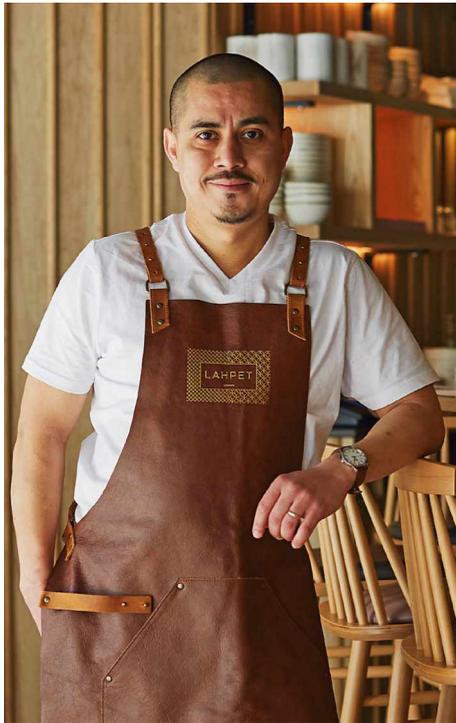
A starchy, tubular root vegetable that is native to South America.

#### Betel leaves

These are heart-shaped leaves with a fresh, peppery taste that are used in a variety of ways throughout Asia.

#### Jaggery

This is a form of sugar made by evaporating the water from sugarcane juice or palm sap.

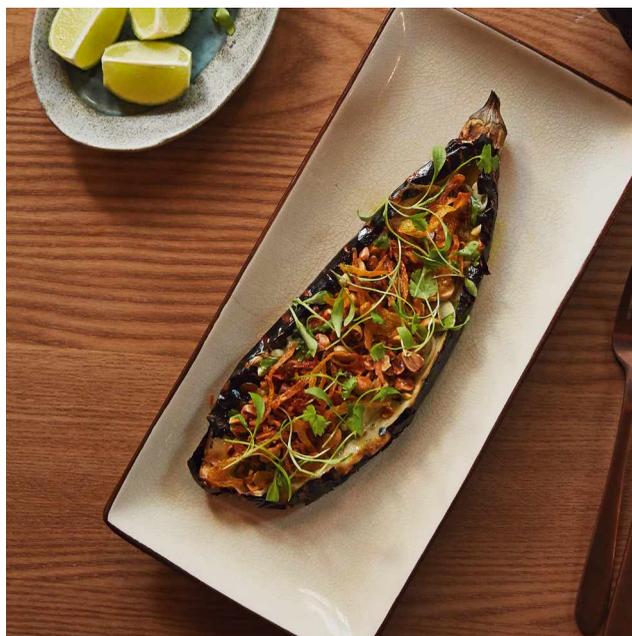


As one of few restaurants offering Burmese cuisine in London, Lahpet changed the culinary scene when it opened its first permanent location in Shoreditch in 2018. Now, with a second site in Covent Garden, co-founder Dan Anton and head chef Zaw Mahesh – both of Burmese heritage – aim to draw even more attention to the varied dishes of Myanmar.

The menu comprises shareable small plates such as sweetcorn and shallot fritters, black tiger prawn skewers and grilled aubergine (see recipe, opposite) alongside larger mains and bowls. These showcase Myanmar's regional specialities, such as shan rice with bream, from the area bordering China. Desserts range from banana parfait with ginger tuile to cassava cake with jackfruit sorbet and crystallised pineapple (see recipe, opposite).

An extensive drinks list features refreshing twists on classics, such as a turmeric and yuzu sour, or the kumquat, lime leaf and pink peppercorn G&T, that are fun ways to explore new flavours. [lahpet.co.uk](http://lahpet.co.uk)





## Grilled aubergine

25 MINUTES | SERVES 2 AS A STARTER OR SIDE | EASY

**aubergine** 1 large  
**sunflower oil** 1-2 tbsp  
**roasted peanuts** chopped to make 2 tbsp  
**ready-made crispy shallots** 3 tbsp  
**coriander** a handful of leaves  
**DRESSING**  
**sunflower oil** 4 tbsp  
**garlic** 1 small clove, thinly sliced  
**shallot** 1 long, peeled and finely sliced  
**bird's-eye chilli** 1, finely sliced  
**coriander** a small handful, chopped  
**lime** 1, juiced to make 2 tbsp  
**fish sauce** 2 tbsp

**1** Heat the grill to high. Brush the aubergine with the oil, put on a baking tray and cook under the grill for 20 minutes, turning every 5 minutes, until the skin is charred and the aubergine is soft.  
**2** Mix together all of the dressing ingredients in a bowl.  
**3** Put the grilled aubergine on a large plate and cut a large incision down its length, then open it up as you would a jacket potato. Spoon over the dressing and garnish with the peanuts, crispy shallots and coriander leaves before serving.

**PER SERVING** 417 kcal | fat 35.6G  
 saturates 6.6G | carbs 12.3G | sugars 5.9G  
 fibre 6.9G | protein 8.3G | salt 4.4G



## Cassava cake

**At Lahpet, this is topped with jackfruit sorbet and served with crystallised pineapple. But you can simply serve with cream or ice cream, if you like.**

50 MINUTES | SERVES 8-10 | EASY | **GF**

**ghee or clarified butter** 50g, plus extra for the tin  
**cassava** 500g, grated  
**coconut milk** 200ml  
**caster sugar** 175g  
**egg** 1

**1** Heat the oven to 200C/fan 180C/gas 6. Butter an 18cm springform cake tin and line with baking paper. Mix together all of the ingredients in a bowl with 2 tsp of salt, then tip into the tin. Bake for 35-40 minutes or until the top is caramelised and a skewer inserted into the middle comes out clean.  
**2** Cool completely on a wire rack, then cut into slices to serve.

**PER SERVING** (10) 229 kcal | fat 8.8G  
 saturates 6G | carbs 35.7G | sugars 18.6G  
 fibre 1.1G | protein 1.3G | salt 0.2G

## Lahpet margarita

(pictured, opposite)

**To make the jaggery syrup, mix one part jaggery with one part water in a pan, bring to the boil, then cool.**

**5 MINUTES + INFUSING**  
**SERVES 1 | EASY**

**tequila** (we used Ocho Blanco) 50ml  
**betel leaves** 4, thinly sliced (available at most Indian or Bangladeshi supermarkets)

**pink himalayan salt** for the rim  
**lime juice** 40ml, plus extra for the rim  
**jaggery syrup** 15ml (see intro)

**1** Pour the tequila into a clean, sealable container and add the betel leaves. Leave to infuse in a cool, dark place for four to five days.  
**2** Pour some pink himalayan salt onto a plate and some lime juice into a bowl. Dip half the rim of a coupe glass into the lime juice, then the salt to coat.  
**3** Shake the infused tequila, jaggery syrup and lime juice in a cocktail shaker with ice, then strain the drink into the glass.

## Ohn-no kauk swé (coconut noodles with chicken)

45 MINUTES | SERVES 4-6 | EASY

**peanut oil** 4 tbsp  
**onions** 2 small or medium, finely chopped  
**ginger** 50g, peeled and finely chopped  
**green or red bird's-eye chilli** 1, finely chopped  
**garlic** 4 large cloves, finely chopped  
**skinless chicken thighs fillets** 1kg, diced  
**paprika** 3 tsp  
**ground turmeric** 5 tsp  
**fish sauce** 50-60ml, plus extra to taste  
**chicken stock** 1.5 litres  
**coconut milk** 400g tin  
**asian or round shallots** 4-6, peeled  
**toasted chickpea flour** 4 tbsp  
**cooked egg noodles** (can use dried or fresh, cooked according to pack instructions) 400g

### TOPPING

**medium-boiled eggs** halved or quartered  
**asian or round shallots** a handful, peeled and sliced  
**spring onions** 4, finely sliced  
**coriander** a handful, chopped  
**limes** 2, cut into wedges  
**dried roasted chillies** (optional)  
**flat medium rice noodles** a handful, fried in a deep fryer until puffed (optional)

**1** Heat the oil in a large, sturdy pan over a medium-low heat and cook the onions, ginger, chilli and garlic for 10 minutes until soft and just golden.

**2** Add the chicken followed by the paprika, turmeric and fish sauce. Keep stirring until the surface of chicken has turned white.

**3** Add the stock and cook for a further 10 minutes over a medium heat before adding the coconut milk and whole shallots. Reduce the heat to

low and cook for a further 15-20 minutes or until the chicken is meltingly tender.

**4** Whisk 500ml of just-boiled water with the toasted chickpea flour in a jug until smooth. When the chicken and coconut broth is velvety and aromatic, gradually add the chickpea flour mixture, whisking continuously until the broth just begins to thicken – but be careful it doesn't become too thick.

**5** Taste and add more fish sauce to season, if needed, or a little more water if it needs to be diluted slightly. Bring to a simmer and cook gently for a further 5 minutes.

**6** Ladle the broth into large, deep bowls along with 60-70g of cooked egg noodles each and the chicken pieces. Top with the boiled eggs, sliced shallots, spring onions, coriander, dried chillies and puffed rice noodles, if using. Squeeze over a lime wedge and serve with extra lime wedges on the side for squeezing over.

**PER SERVING** (6) 736 kcals | fat 32.3G  
saturates 14.9G | carbs 56.6G | sugars 4G  
fibre 6.8G | protein 51.5G | salt 4.6G



# CRAVING

The restaurant dishes we can't wait to eat again. Share your favourites with us\*

## *The spice is right*

**Hoppers, London**

Lamb shank gets the Sri Lankan treatment in this fragrant slow-cooked kari from the Hoppers Marylebone branch.



## *Mixed grill*

**Mangal 2, London**

This clever riff on a Turkish beyti kebab sees minced chicken mixed with aged cull yaw fat, then grilled, wrapped in lavash bread and served with a grilled onion salad.



## *Milk and honey*

**Wreckfish Bistro, Liverpool**

Mini doughnuts get an upgrade here, served with honeycomb ice cream and dark chocolate sauce on Gary Usher's laid-back menu.



## *Rhubarb rhubarb*

**Pensons, Worcestershire**

Sweet and tart meet in this dessert featuring pink rhubarb, blood orange, almond and crème fraîche, from this ingredient-led, Michelin-starred restaurant.



## *Breakfast of champions*

**Rothay Manor, Ambleside**

Visitors to this boutique Lake District hotel can start the day in style with an epic pile of truffled mushroom on crisp sourdough toast and a perfectly poached egg.



## *Cheese please*

**The Royal Oak, Whatcote**

Light-as-air puffs of choux with a creamy, cheesy twist make these cheese and onion gougères a must-order snack.



\*What are YOU craving? Share your favourite eats on social media using #imcraving and by email at [oliveweb@immediate.co.uk](mailto:oliveweb@immediate.co.uk) for a chance to receive **£100 towards a restaurant on your hit list.** For more restaurant news and recommendations, visit [olive.com/magazine/restaurants](http://olive.com/magazine/restaurants).

# effortless! shortcuts

Fuss-free ways to feed  
a crowd with minimal hassle  
for maximum flavour

Words TONY NAYLOR

*"Negative space  
shows off  
natural shapes  
- smaller  
portions look  
daintier"*

Whether it's an impromptu party, casual dinner with mates or lazy Sunday with the family, we often need quick ways to feed a group. We asked the experts for shortcuts – tips, best buys and simple recipes – that do all the heavy lifting, so you can kick back and chill out.

## STYLE IN SECONDS

From sitting colourful hero ingredients atop dishes (“Vivid blood orange on salads”) to not overcrowding plates (“Negative space shows off natural shapes – smaller portions look daintier”), stylist Frankie Unsworth, author of *The New Art of Cooking* (£30, Bloomsbury), knows how to sharpen food's look.

At the dining table, use lamps and candles (“The right lighting creates instant ambience”), simple flowers (“Bouquets get in the way”) and, rather than tablecloths, cheaper lengths of haberdashery fabrics. Let the ends fray in the wash: “For texture, and to avoid ironing, go for the crumpled, line-dried approach.”

## DAZZLING DIPS

Be it jalapeño dip for tortilla chips (blitz 200g of **soured cream**, 2 crushed **garlic cloves**, the juice of 1 **lime**, 1 chopped **jalapeño** and 100g of chopped **coriander**) or a creamy gochujang dip for toasted pittas (blitz 150g of **gochujang paste**, 3 crushed **garlic cloves**, 300g of **soft cheese**, 20ml of **rice wine vinegar** and 50ml of **sesame oil**), Sam Grainger, menu master at Liverpool's Belzan and Madre, loves to blitz ingredients into smooth deliciousness. His go-to butter bean creation (blitz 2 drained tins of **butter beans**, 1 crushed **garlic clove**, the leaves from 4 **rosemary sprigs** and 100ml of **extra-virgin olive oil**) is “great on sourdough toast, like super-moreish Italian white bean hummus”.

## FUSS-FREE SUNDAY ROAST

In terms of crowd-pleasers, does anything beat a perfectly bronzed bird? Richard Sandiford, openings chef at London group Cubitt House, rubs butter into the flesh of a chicken and seasons it before roasting. You can add herbs to the cavity but “don't over-pack it – you want air circulating.” Rest for 20 minutes on the breast, then “to create a sauce, sieve any juices into a pan with a dollop of **crème fraîche**, squeeze of **lemon**, **sage** and seasoning”.

## SLICK SALADS

For a sassy salad to serve alongside chicken, Nina Matsunaga, chef-owner at Sedbergh's Black Bull, suggests shredding a small **white cabbage** and six **spring onions**, then dressing the veg in a combination of 4 tsp of **soy sauce**, 2 tsp of **caster sugar**, 8 tsp of **vegetable oil** and 5 tsp of **rice wine vinegar**.

At home, Aktar Islam, chef-owner at Birmingham's Opheem, uses the brand MDH's chaat masala seasoning (“a perfect mix of salty, spicy and acidic”) to season grilled vegetables or Little Gem lettuces dressed in olive oil: “amazing with roast chicken”. →





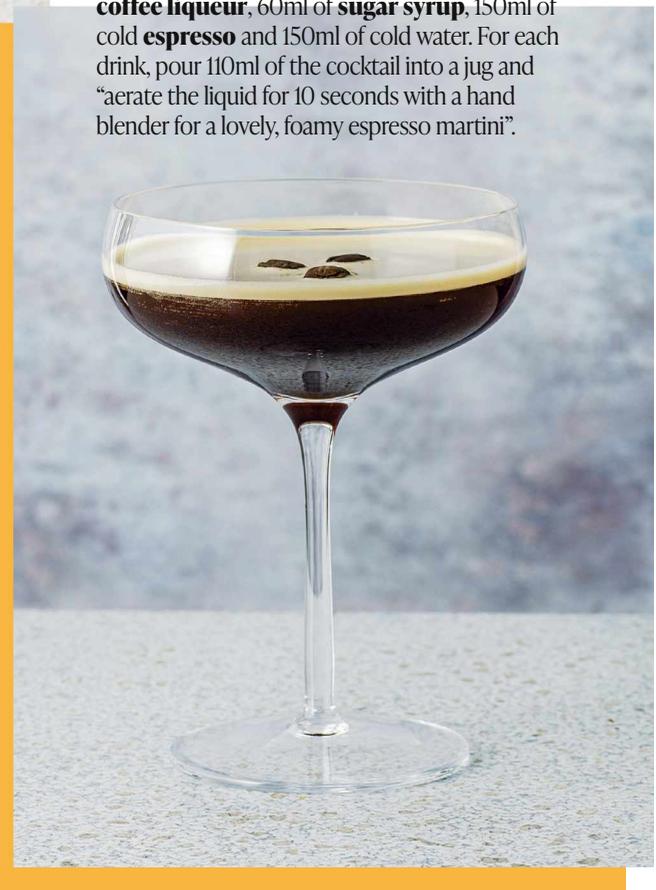
*"Effortless hosting often means clever shopping. For example, serve baked brie or camembert with sourdough toast"*

## FAST BATCH COCKTAILS

At Sheffield bar-restaurant Bench, co-owner Jack Wakelin is a big fan of quality batched cocktails: "Minimum fuss and maximum flavour is our drinks ethos."

His fail-safe home martini recipe serves six: stir together 460ml of **gin**, 125ml of **dry vermouth**, 140ml of water and 25ml of **sugar syrup** (warm two parts sugar with one part water to make your own). Pour the cocktail into a clean screw-cap wine bottle, freeze for an hour and "it'll pour perfectly".

"Espresso martinis are a faff," Jack continues. But he has a no-ice, no-shake hack that serves six: combine and chill 210ml of **vodka**, 90ml of **coffee liqueur**, 60ml of **sugar syrup**, 150ml of cold **espresso** and 150ml of cold water. For each drink, pour 110ml of the cocktail into a jug and "aerate the liquid for 10 seconds with a hand blender for a lovely, foamy espresso martini".



## EASY CHEESY

Effortless hosting often means clever shopping. For example, creamy **burrata** is a "great blank canvas" that can be garnished with anything from **peas**, **mint** and a **lemon juice** and **olive oil** dressing, to (potentially shop-bought) **romesco sauce** and **za'atar**, says chef Josh Overington, owner of York's Cave du Cochon.

Alternatively, serve **baked brie** or **camembert** with **sourdough toast**. Josh goes full Alpine, studding seasonal **mont d'Or** with **rosemary** and **garlic**, splashing **white wine** over and serving it with **new potatoes**, **charcuterie** and **pickles**. Baking the cheese for 8 minutes at 180C/fan 160C/gas 4 should produce a "fondue-like texture".

## MEAT BOARD MOVES

A charcuterie platter defines effortlessness but making it look impressive takes thought. "As a former designer, odd numbers work for me in look," says Susie Anderson, who now runs Edinburgh's East Coast Cured. Start with two salamis and sliced ham, adding different cuts for larger groups. Fold and ruffle meats, mixing colours: "One of my ridiculous pet hates is sliced ham taken out of a vac-pack and popped flat on boards. I separate everything. Height is good."

Meats should be served at room temperature, preferably on a wooden board, and while bread is optional, Susie craves olives and cornichons: "A little green sharpness is good." Let guests tuck in freely: "We use fingers or maybe a napkin or sheet of kitchen paper in our house. It's supposed to be relaxed."



"Drench it in drizzle!"

## CAKE WALK

Baking can be complex but there are stress-free ways to bring a "homemade aspect" to puddings, says dessert expert Benjamina Ebuehi.

In *A Good Day to Bake* (£22, Quadrille), Benjamina roasts strawberries with mint and black pepper – a snazzy way to intensify flavour, and it can be easily varied using different fruits and seasonings. To feed four, mix 400g of **fruit** with 30g of **caster sugar** and roast at 200C/fan 180C/gas 6 for 10-20 minutes, depending on the fruit's ripeness and density. Serve with **cream** or **yogurt**. "Crush some biscuits on top, too," says Benjamina.

Shop-bought puff pastry (Benjamina rates Sainsbury's butter-enriched Taste the Difference option) can be quickly layered with fruit and whipped cream. Done right, classics such as lemon drizzle cake also never fail. Benjamina's advice? "Drench it in drizzle!"

## ONE-POT WONDERS

To save time, invest in cookbooks that use single pots or trays to create low-intervention meals. Rebecca Seal, co-author of *LEON Happy One-Pot Vegetarian* (£17.99, Conran Octopus), is constantly cutting out prep. In a pasta bake, she asks: "Why pre-cook pasta that then sits in tomato sauce for half an hour?"

Some of this work is miraculous. Rukmini Iyer's soy-honey salmon with asparagus and sugar snap peas recipe from *The Quick Roasting Tin* (£17.99, Square Peg) simply requires assembly, aside from making the dressing and some blanching. As Rukmini says, it's "perfect for a quick dinner".

## CHEFFY SHORTCUTS

The storecupboard standbys pros love.



"**Bibigo frozen steamed dumplings**," says Judy Joo, chef-owner at London's Seoul Bird restaurants. "Boil or pan-fry from frozen, serve with soy sauce. Easy."



**Lee Kum Kee chilli garlic sauce** offers, says Tanya Gohil, founder of Glasgow's Silk Road Deli, "flavour explosions with minimal effort. I use it on battered cauliflower or as a chilli paneer shortcut".



"The world's greatest sauce, **Lao Gan Ma**," says Belzan's Sam Grainger, who loves using the black bean version of this chilli oil on plain rice or grilled vegetables.



"A 15-minute feast of **Kohinoor** packet curries and **Haldiram's** frozen samosas and parathas," says Alex Rushmer, chef-owner at Cambridge's Vanderlyle.



**Tilda microwave pure basmati rice**

pouches are essential to Miguel Barclay's instant fried rice. "Fry onion and garlic, chuck in this cooked rice and (once thoroughly heated, about 4 minutes) you've done it," says the author of *Green One Pound Meals* (£16.99, Headline Home). "Throw in an egg, scramble it, finish with soy sauce."



**Gourmet Spice Company's togarashi**

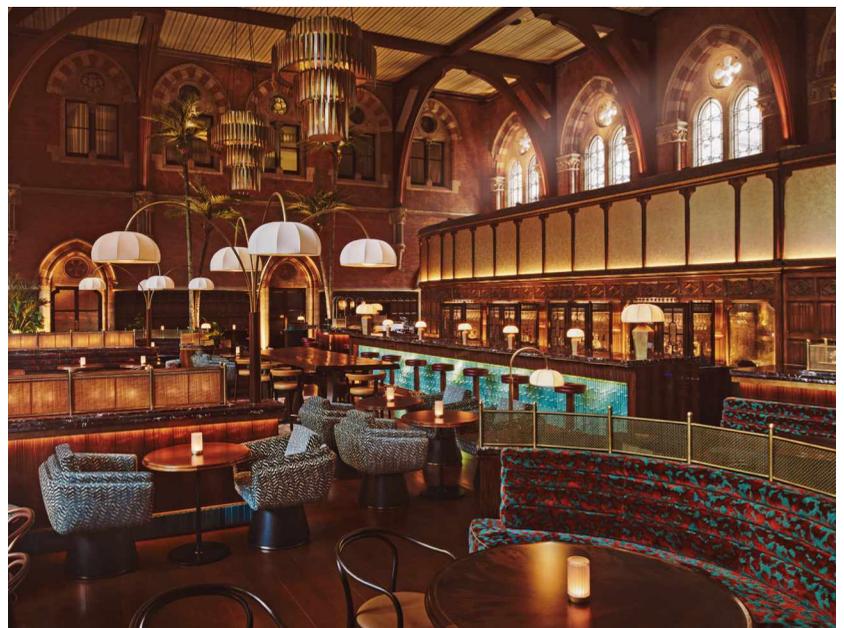
(a seven-spice mix including chilli, sesame and seaweed) makes anything from stir-fries to steaks "taste amazing", says Si Toft, chef-owner at Abersoch's Dining Room.



African fermented locust bean powder, **dawa dawa**, imparts "incredible depth" to soups and sauces. "People will think you've been simmering for hours," says Akwasi Brenya-Mensa, owner of London's Tatale.



Leyli Homayoonfar, chef-owner at Caerphilly's Bab Haus, is "obsessed" with **Walkerswood jerk seasoning**: "Mostly to marinate chicken thighs that I then roast with onions, peppers and chicken stock for a quick, tasty traybake."



**pro vs punter** Critic KS Tong and **olive** reader Taran Dulai give their verdicts on this all-day dining restaurant offering a menu of modern classics in impressive surroundings

# Booking Office 1869



**Kar-Shing 'KS' Tong** works in the City by day but spends his free time exploring and eating wherever his palate takes him. From street food to Michelin-starred, nothing is off the table, and he shares it all on Instagram @ks\_ate\_here.

## Our pro says

There are certain restaurants you go to that are more than just a meal – they're an overall experience. That's exactly what you'll find at Booking Office 1869.

From the moment you walk into the 120-seat dining room, you're stunned. Whether it be one of the eight huge palm trees, pendant lights with brass leaves or 22-metre-long bar surrounding the original ticket office, there's no shortage of eye-catching features to take your breath away. Acclaimed Parisian architect Hugo Toro and renowned hotelier Harry Handelsman have managed to bring a real sense of intimacy to this otherwise cavernous room.

The extensive all-day à la carte menu – that the friendly staff are happy to walk you through – has something for everyone. With Patrick Powell (previously of Chiltern Firehouse) at the helm, there's quality in every dish.

An order of tuna skewers with daikon, shiso leaf, white soy and sesame from the raw bar menu proves to be an early (if not the) highlight of the night, with the freshness of the daikon and richness of the tuna a perfect marriage. It's made especially enjoyable with a lovely glass of chablis 1er cru from the comprehensive wine and cocktail list, curated with an emphasis on combining the old and new.

For starters, the fried chicken with lime zest seasoning is a delight – each bite cooked flawlessly, with an addictive, tangy edge. But it's served with yogurt, which I found unnecessary. The steak tartare – made with beef from the renowned O'Shea's Butchers – with salsa verde and beef dripping toast has a great depth of flavour but I would have liked an egg yolk for richness.

Mains include a seasonal fried fish sandwich with spicy tartar sauce (on this night, it was made with lemon sole) and a grilled pork collar with ravigote and caramelised lemon (I found this too tart and a touch dry). In hindsight, I regret not getting the slow-roasted lamb shoulder cooked in chermoula spices, which sounds sensational.

The salted caramel tart with vanilla cream and bitter chocolate, and brioche doughnut with rhubarb and burnt cinnamon cream, both paired well with an espresso martini – exactly the right finish for this impressive meal.

**Bill for two, including service:** £213.75

**Atmosphere:** 9

**Service:** 8

**Food:** 7

**Total:** 24/30

Booking Office 1869 is the re-imagining of the original 19th-century ticket hall that has greeted the many travellers visiting St Pancras Station since its opening in 1869. But Harry Handelsman – lead behind the redesign – is no stranger to grand undertakings, having been responsible for past projects including the Chiltern Firehouse. This relaunch coincides with the 10-year anniversary of stewardship of the St Pancras Renaissance Hotel, where the restaurant is located. With décor that embraces its Victorian heritage and celebrates the building's rich history, plus a menu that highlights classic dishes and gives them a modern twist, Booking Office 1869 is establishing itself as the place to be for all-day dining in London's King's Cross, whether it be for an early breakfast or late-night supper. [booking-office.co.uk](http://booking-office.co.uk)



**Taran Dulai** is a business consultant who eats out twice a week. Her favourite food is Thai and one of her most memorable meals was at Core by Clare Smyth, although she rates her local Thai food stall in Brixton Market just as highly.

## Our punter says

The grandeur of St Pancras Renaissance Hotel sets the scene perfectly as you enter through the lobby and into Booking Office 1869. The 1920s prohibition-style bar at the front is classy and full of City workers socialising after a long day, juxtaposed with the reminder of the 24-hour transport hub a few steps away behind the rear restaurant tables. The theme is a little lost though, with palm trees and beach club music added into the mix.

The drinks menu is extensive and includes classic cocktails alongside others with exciting twists. The clear margarita is divine: smoky and sharp, and served with an ice sphere. The beers are tasty and ice-cold but surprisingly served as schooners. The wine menu is reasonable and offers a variety of by-the-glass options.

The snacks are a little pretentious, with a 'raw bar' consisting of two lonely items: market oysters and Asian-style tuna skewers. But these are well worth the £4-5 price tag – they come in large portions with well thought out condiments. The soft sourdough with whipped salted butter is a great start. Starters are eye-wateringly expensive classics, such as a £15 caesar salad. The mains and sides are posh pub-style

dishes with a few twists but we felt we were missing vegan options.

The catch of the day sea bass arrives as described in a huge portion that's chunky, meaty and filleted. Grilled to perfection, with the flesh flaking away beautifully, it soaks up the fennel and shallot escabeche juices and pairs well with the crispy fries. The poussin is crisp but a little on the dry side, and served with simple grains, similar to something from your local high street chicken chain.

Unfortunately, the delicious dinner doesn't compensate for the incredibly slow service, delayed drinks and inconsistent theme. But it's a great opportunity to enjoy the architecture of London's most beautiful train station.

**Bill for two, including service: £122.63**

**Atmosphere: 8**

**Service: 6**

**Food: 7**

**Total: 21/30**



Ramblers enjoying a foodie walk. Inset: Star of *Jamie and Jimmy's Friday Night Feast*, Jimmy Doherty, joins the Let's Walk Together campaign

# Tasty trails

The Ramblers helps make it possible to indulge our twin hobbies of walking and discovering ultimate foodie destinations

What's not to love about lacing up your walking boots and venturing outdoors? Better still, if your local route lets you sample an array of food and drink along the way. If you're a keen traveller, you'll know the way to get under the skin of somewhere new is often to take a foodie stroll, sampling plenty of local specialities.

Whether you want a countryside walk with local ales and seasonal produce, or an urban meander round some of London's most iconic pubs, there's likely to already be a well-trodden walking route for you thanks to the Ramblers. Its 85 years of campaigning have done so much to establish, protect and preserve our right to access thousands of miles of paths across the country. And joining the Ramblers for its new Let's Walk Together campaign is farmer and foodie fanatic Jimmy Doherty!

## Great journeys, great destinations

Ramblers members get access to a library packed with walks, such as Chatsworth House to Bakewell, where wonderfully authentic Bakewell tarts and puddings are sure to tempt you. The Old Original Bakewell Pudding Shop is one of the biggest crowd-pullers as it claims to have the original recipe. At Chatsworth House's Cavendish restaurant, a seasonal menu showcases the best



of estate and local produce, while the Flying Childers serves up the finest afternoon teas with decadent sandwiches and sweet treats.

On London's Parliament Hill route, you can end your walk in Hampstead Heath with the ultimate Sunday roast at the Spaniard's Inn. Each roast is served with a generous portion of succulent meat and sides and its Yorkshire puddings have become somewhat legendary. Whether it's world-class seafood and coastal views in North Berwick you're after, or seeing the nation's favourite cheese on the Cheddar Gorge route, the Ramblers has a treasure trove of foodie walks just waiting to be discovered.



## WHAT DOES THE RAMBLERS DO?

As a member of the Ramblers, for just £3.05 per month, you'll get unlimited access to the Ramblers' library of tried and tested walking routes, plus its fun and friendly group walks. But that's far from all there is to the Ramblers. Your membership will help increase access to green spaces, open up more places to walk and boost Britain's wellbeing one step at a time. After all, there's plenty to do.

### With its members' support, the Ramblers...

- helps thousands more people every year broaden their horizons on foot because walking in nature makes us happier and healthier.
- maintains paths to prevent them being blocked or becoming overgrown, provides advice to walkers, and helps individuals overcome more personal obstacles, like a lack of confidence to explore or knowledge of where they can walk, because the Ramblers is committed to removing all barriers to walking.
- helps protect walking access rights. As a result of over 85 years of hard work by the Ramblers, we are now free to roam across millions of acres of land, including national parks and national trails.



To find out more about the vital work the Ramblers does, and pledge your walking miles in 2022 for the chance to win some amazing prizes – including £1,000 towards a family walking holiday – go to [letswalktogether.co.uk](https://letswalktogether.co.uk)

The Ramblers is generously supported by Players of the People's Postcode Lottery, as part of the lottery's Climate Challenge Initiative. People's Postcode Lottery manages lotteries on behalf of 20 Postcode Trusts.



# Alfresco drinks for summer

Smart buys and genius tips to make the most of entertaining outdoors

Wines for summer entertaining should be more about pleasing easy drinking than serious contemplation of costly bottles, and, if they offer great value for money, so much the better.

Fizz is always fun, and there are many ways to add pizzazz to a bottle of cheap cava or prosecco. Aperol spritz, of course, perhaps replacing the Aperol with Campari (less sweet and more bitter) or an off-dry white vermouth. Or add a dash of fruity liqueur – crème de cassis (blackcurrant) is the classic in a kir but framboise (raspberry) also works really well, as does elderflower cordial. Garnish with, respectively, a fresh raspberry or a sprig of mint to add a celebratory flourish.

Bear in mind that long lunches in the sun can be dehydrating, so consider serving drinks that quench the thirst while delivering their hit of alcohol at a gentle pace. Mix white wine with ice and soda to make a simple spritzer, or make a white sangria (more refreshing and less sticky than those made with red wine). Mix 150ml of

triple sec or other orange liqueur with a bottle of wine in a couple of large jugs, add ice, top up with a mixture of ginger beer and soda, then garnish with slices of fruit and a few sprigs of mint.

While so many fresh summery dishes go well with crisp white wines, barbecues tend to cry out for something red, especially if meat is involved. Having said that, big and beefy red wines can become a bit soupy in hot weather, so look for something light and serve it slightly chilled – gamay or pinot noir are generally good bets, or maybe an on-trend frappato from Sicily.

For boozy picnics, when lugging glass bottles can be a pain, try wine in pouches or bag-in-box (*bibwine.co.uk* and *morewine.co.uk* have great ranges), while canned wine is really handy, too, being light to carry and fast to chill. Make sure they're very cold before you set out, and wrap in a damp towel to keep them cool. And everything tastes better out of glass, so go for IKEA's Storsint tulip-shaped wine glasses, a bargain at £10 for six.

**Kate Hawkings** is a writer and wine consultant. Her debut book, *Aperitif*, was published in 2018. Follow her on Twitter @katehawkings.

## olive magazine.com

• Check out our best bargain supermarket buys with meal pairings at [olivemagazine.com/supermarket-wine-awards](https://www.olivemagazine.com/supermarket-wine-awards)

## five alfresco wines to try



### Tank #10 VinNatur

£25 (1.5 litres),

[morewine.co.uk](https://www.morewine.co.uk)

Groovy biodynamic orange wine made from airen and macabeo grapes fermented with their skins in clay amphorae. Crunchy and slightly nutty with a tangerine zest; try it with the cucumber carpaccio on p37.



### Grüner Veltliner 2020

16.50 (3 x 250ml cans),  
[cannedwine.co](https://www.cannedwine.co)

Lovely grapefruit zestiness with some peachy richness and grüner's characteristic white pepper finish. Perfect for a picnic or with the asparagus and crab mimosa on p99.



### Codorníu Cava Rosado

£9.49, [Waitrose](https://www.waitrose.com)

Pretty pink bubbles bursting with red berry fruits and a lemony tang. Great by itself to get a party going, or with the watercress salad with burrata and toasted walnut dressing on p16.



### Ponte de Lima Vinho Verde 2021

£6.95, [thewinesociety.com](https://www.thewinesociety.com)

Bright and herbaceous with a gentle spritz, this is cracking value and versatile with so many summery things. The chicken salad with croutons, pickled blueberries and red onion on p38 would be very good.



### Dealuri Pinot Noir

£4.99, [Aldi](https://www.aldi.com)

Brilliant value for this bright, juicy pinot noir with a gentle 12.5% ABV. A go-to standby to see you through the summer, it's an ace match with the roast lamb leg, green asparagus, Jersey Royal potatoes and 'nduja butter on p94.

# THE *Measure*

This month is all about mint juleps, bourbon and elderflower cocktails

Words HANNAH GUINNESS @hannahguinness

Drinks decoder  
IPAs and pale ales:  
What's the difference?



These two types of pale ale are quite different in style. IPA (India pale ale) was traditionally brewed with more hops and at a much higher ABV than standard pale ale in order to survive the journey from the UK to India during the time of the Raj - hops and alcohol are preserving agents. Modern IPAs remain hoppier but often cut down the alcohol to session level (though there are still a lot of 7-8% beasts out there). Pale ale started out in Britain more than 300 years ago and was then adopted as a beer style in the US by brewers using indigenous hops that result in beers with distinct citrus, resin, pine and tropical fruit flavours. English pale ales, in comparison, have a maltier character, with floral, earthy, grassy notes.

## Mint julep

5 MINUTES | SERVES 1 | EASY

**effortless!**

An easy three-ingredient drink, a mint julep is the perfect whisky cocktail for summer. Make sure you use crushed ice for this recipe as it dilutes more quickly, which is essential for the final taste of the cocktail. Don't have bourbon? Cognac or dark rum would be just as delicious.

**caster sugar** 200g  
**bourbon** 50ml  
**mint leaves** 8-10, plus an extra sprig to garnish  
**crushed ice**

**1** Put the sugar in a pan with 100ml of water and stir over a low heat until the sugar has dissolved. Cool completely and pour into a sterilised bottle. This sugar syrup will keep in the fridge for up to a month.

**2** Gently muddle together the bourbon, 1 tbsp of the sugar syrup and mint leaves in a julep cup, then half fill with crushed ice. Gently stir with a long spoon, then top with more crushed ice and gently stir again until the outside of the cup feels cold. Garnish with a mint sprig.



SHOOT DIRECTOR: GILLIAN MCNEILL PHOTOGRAPH: MIKE ENGLISH STYLIST: VICTORIA ELDRIDGE FOOD STYLIST: ROSIE REYNOLDS

**olive drinks  
newsletter**

Sign up for the latest drinks trends delivered straight to your inbox.

Create your own cocktail bar at home with expert knowledge, exclusive cocktail recipes and unique drinks hacks each week from our essential drinks newsletter. **Scan the QR code to sign up.**



## 3 to try... cocktail shakers



**Outline cocktail shaker**  
(£40, [The Conran Shop](#))  
If you're looking to buy your first shaker then this sleek, minimalist piece is a great investment.



**Blue Pheasant Hamilton cocktail shaker**  
(£77, [amara.com](#))  
This smart leather and canvas shaker is perfect for whipping up alfresco drinks at your next garden party.



**Cocktail shaker set**  
(£39.50, [Oliver Bonas](#))  
This shaker comes with all the key kit you need for whipping up cocktails, including a jigger, strainer, muddler and bar spoon.

## Drink of the month: bourbon

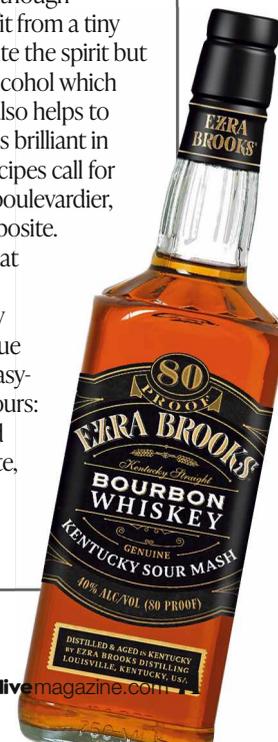
Like scotch whisky, bourbon is governed by strict legal requirements. It must be made within the US with at least 51% corn in the mash bill (the blend of grains that is cooked, fermented and distilled into bourbon), distilled to a maximum of 160 proof, aged in new charred oak barrels and bottled at a minimum of 40% ABV. The vast majority of bourbon is made in Kentucky but you can find distilleries across the country.

Bourbon doesn't have a minimum ageing requirement but if a bottle is labelled as 'straight bourbon' then it's been aged for at least two years. If a bourbon has been aged for less than four years it must have an age statement on the bottle. Other terms you may come across are 'small batch' – which tend to be bourbons blended from a carefully curated selection of barrels – while 'single barrel' is bourbon from just one barrel. 'Cask strength' is where bourbons are bottled without dilution so these will be more alcoholic.

Because of its high corn content, bourbon usually tastes sweet in character, with other factors such as barrel ageing giving flavours and aromas of vanilla, caramel, baking spice, maple, toasted oak, nuttiness and cocoa. As well as the 51% corn requirement, the mash bill can be made up of other grains such as rye, malted barley and wheat, and this will impact how the bourbon tastes. High-wheat bourbons will be soft and sweet in character, while high-rye bourbons are spicier.

It's delicious sipped neat, although higher-ABV spirits may benefit from a tiny splash of water – this will dilute the spirit but also softens the kick of the alcohol which can numb the taste buds. It also helps to open up the spirit. Bourbon is brilliant in cocktails and many classic recipes call for it. Try it in an old fashioned, boulevardier, highball or the mint julep opposite. Find more info on bourbons at [olive](#)magazine.com.

**Try it:** Ezra Brooks Kentucky Straight Bourbon. A great-value straight bourbon, this is an easy-going affair with familiar flavours: big, mellow butterscotch and vanilla, with hints of chocolate, and a soft, smooth texture. Try it in cocktails (£29/70cl, [ocado.com](#)).



## Seasonal star

The UK's short elderflower season runs from May to June, and it's likely you'll come across these heady blooms in hedgerows and parks. They make a perfumed floral cordial that works brilliantly in cocktails. Add a dash to cava, prosecco or champagne, or use in a G&T. Gin – and vodka – are natural bedfellows for elderflower but it also works really well with blanco tequila in a margarita, or white rum in a daiquiri, and with lighter whiskies. It also pairs well with fruits such as apple, pear and gooseberry.

## We still love... jug cocktails



Easy and crowd-pleasing, jug cocktails are great for alfresco entertaining – make lower-ABV drinks so guests can pace themselves in warm weather. Mix dry sparkling cider with orange juice for a mimosa; try white port with grapefruit tonic for a zesty cooler; or freeze two bottles of rosé wine and then blitz with sugar syrup and raspberries to make a raspberry frosé. Search 'easy jug cocktails' on [olive](#)magazine.com for more ideas, including a peach and bourbon slushy and spicy cucumber margarita.

# Summer Supermarket Taste Awards 2022

We've chosen our favourite ready-made products to raise your picnic and BBQ game this summer

Words LUCY ROXBURGH  
Photographs NEIL WATSON



**HUMMUS**  
**Joint winner M&S Lamb Shawarma Houmous, £5 (450g)**  
The hummus is smooth and well seasoned, and the gently spiced, chewy lamb makes an interesting twist on the classic.



**HUMMUS**  
**Joint winner Morrisons The Best Pesto and Parmesan Hummus, £1.75 (170g)**  
The strong basil pesto and smooth hummus worked together perfectly for a moreish dip.



**BEST SUMMER SEAFOOD**  
**Tesco Finest Garlic & Parsley Butter King Prawns, £5.50 (210g)**  
These plump prawns were juicy and firm with plenty of classic garlic butter to mop up with bread.

**VEGGIE SAUSAGE ROLLS**  
**Tesco Finest 4 Cheddar & Caramelised Onion Rolls, £2.30 (188g)**  
Really good flaky, golden pastry, notes of mature cheddar, while the nigella seeds add light crunch.



**SAUSAGE ROLLS**  
**Waitrose No 1 Pork and Apple Roll, £2.75 (160g)**  
With very buttery, flaky pastry, this large sausage roll makes a hearty picnic main course. The coarse meat had a good flavour with a gentle sweetness.



**SHARING BREAD**  
**Co-op Irresistible Hand Finished Rosemary and Rock Salt Focaccia, £2 (300g)**  
A good crisp crust and light and chewy within. It's generously flavoured with lots of strong rosemary.



**SCOTCH EGG**  
**Co-op Irresistible Scotch Eggs, £1.50 (120g)**  
These had a thin breadcrumb coating with good flavour, nicely seasoned meat and a well cooked egg in the middle.



## How we chose the winners

The **olive** team chose 23 categories having researched which products you, our readers, would be most likely to buy this summer. We invited all the big supermarkets to select the products they wanted to nominate (just one entry per category, so they had to choose carefully). Our expert panel of judges blind-tasted them, rating each on taste, texture and appearance. We then awarded winner accolades to our favourites. Visit [olive.com](http://olive.com) for the full results, including highly commended products (prices correct at time of print).

**SAUSAGES**

**Joint winner Morrisons  
The Best Italian Style  
Sausages, £2 (400g)**

A classic, versatile sausage with a generous amount of herbs, perfect for hot dogs or toad-in-the-hole.



**VEGGIE BURGERS**

**Joint winner Tesco Fire  
Pit 2 Quarter Pounder  
Halloumi Burgers,  
£3 (228g)**

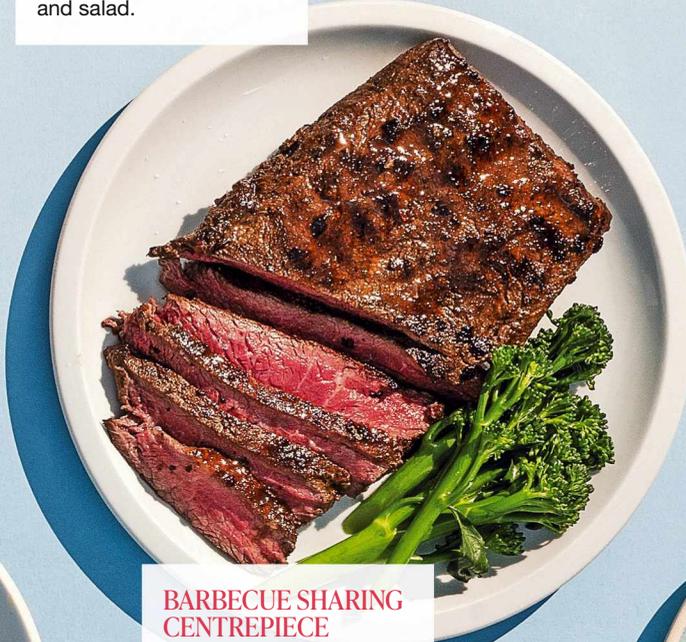
This halloumi would work well layered into a veggie burger with grilled veg and salad.



**VEGETARIAN  
SAUSAGES**

**Sainsbury's Plant  
Pioneers Cumberland  
Shroomdogs, £2.50 (300g)**

A good meaty texture, this herby, mushroom-based option would work well in BBQ hot dogs.



**BARBECUE SHARING  
CENTREPIECE**

**Sainsbury's Taste the  
Difference Flat Iron Beef  
Steak with Teriyaki  
Glaze, £8 (560g)**

A spicy, peppery crust, juicy meat and caramelised at the edges.

**SAUSAGES**

**Joint winner Waitrose  
4 Pork Chorizo &  
Manchego Sausage  
Whorls, £4 (360g)**

These chorizo-style sausages are smoky and peppery with a hit of paprika.



**VEGGIE KEBAB**

**Co-op GRO Cauli  
Shawarma Kebab,  
£3 (240g)**

These had a lovely light masala flavour, gentle spicing and a soft texture that would grill nicely on a BBQ.



**VEGGIE BURGERS**

**Joint winner M&S  
Masala Cauliflower  
Bhaji Burgers, £3 (240g)**

This firm patty had nice chunks of chickpea, gentle spicing and subtle notes of coconut.



**VEGAN BURGERS**

**M&S Vegan Steak  
Burgers, £5 (340g)**

A solid meat alternative, this thick burger had a very meaty texture and slightly smoky flavour. It would easily work with ketchup in a bun. →

**BURGERS**

**Aldi Specially Selected Ultimate Burger, £2.69 (340g)**

For a classic burger, these were our pick – juicy, highly savoury burgers with a good flavour and texture.



**MEAT KEBAB**

**Joint winner Iceland Chiquito Mega Chicken Skewers, £6 (700g)**

Really juicy chicken with crispy skin, these kebabs had a great balance of spice and sweet notes, and a sticky glaze.

**HANDHELD ICE CREAM**

**Aldi Specially Selected Ice Cream Mini Pots, £2.49 (4 x 110ml)**

Highlights were the tangy blackcurrant and chocolate, and the smooth salted caramel.

**MEAT KEBAB**

**Joint winner Aldi Ashfields Grill Sweet Chilli Jam Beef Kebabs, £2.99 (400g)**

The chilli jam adds pleasing sweetness and plenty of fragrant spices to these simple kebabs.



**PORK PIE**

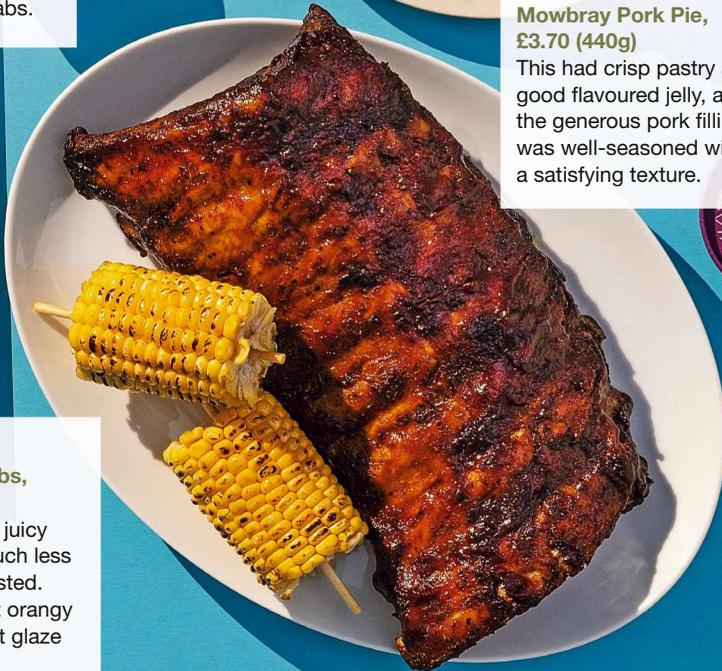
**M&S Collections Melton Mowbray Pork Pie, £3.70 (440g)**

This had crisp pastry and good flavoured jelly, and the generous pork filling was well-seasoned with a satisfying texture.

**RIBS**

**Asda Ultimate Ribs, £9 (830g)**

These had tender, juicy meat and were much less dry than others tested. The sweet, almost orangy sauce added great glaze and stickiness.



**BEST SWEET PICNIC TREAT**

**Iceland TGI Fridays Mini Brownie Obsession, £3.50 (240g)**

These molten chocolate cakes take just 15 seconds in the microwave for an irresistible snack.



**CHICKEN WINGS**

**Iceland TGI Fridays Crispy Nashville-Style Chicken Wings, £4 (600g)**

A fun choice for chicken nugget fans, these battered wings had a crispy coating and gentle Nashville-style spicing.



**olive**  
reader  
offer

# Luxury British-made copper-clad cookware

Save 20% on high-quality Samuel Groves pans, for a limited time



Save  
**20%**  
Prices start  
from £40

Give your entertaining a professional finish with these new British-made speciality mini copper and frying pans from Samuel Groves.

#### Mini copper pans

The perfect stylish serving ware for any special celebration. These mini pans will help you create the look and finish of the very best restaurants in your own home. They are expertly designed for the professional presentation of sauces, soufflés or crème caramels. Available in 7cm, 8cm, 9cm and 10cm sizes.

PHOTOGRAPH: BART VAN DER LEE

#### Copper-clad frying pans

These premium, well-engineered copper-clad frying pans guarantee the best results every time you cook. The flat bottom and sloped sides allow for oil, sauces and other liquids to cook evenly. Available in 20cm and 26cm diameter sizes.

Made exclusively in the UK by Samuel Groves, each copper-clad pan is made with 90% copper, and is lined with 10% stainless steel. They also benefit from riveted stay-cool polished stainless cast handles. The copper and stainless steel work in conjunction to distribute heat quickly and evenly throughout the cookware, preventing hot spots and sticking during cooking.

The stainless-steel interior makes the pan easy to use and clean, and the external layer of copper gives the pan a stunning appearance.

Copper allows the cookware to reach high temperatures quickly and cool down as soon as it is removed from the heat source – giving you maximum control when cooking.

The range is supported by a lifetime guarantee and the unique Samuel Groves Pans for Life refurbishment service (see [samuelgroves.com](http://samuelgroves.com) for more details).



**MADE IN  
BRITAIN**

**Samuel Groves**  
MADE IN ENGLAND SINCE 1817

## HOW TO ORDER

Don't miss out on this limited-time offer. Visit [samuelgroves.com](http://samuelgroves.com), search for 'mini copper clad saucepan' and/or 'copper clad frying pan', add to basket and use the code **COPCLAD20** at the checkout to receive your exclusive 20% discount.

TERMS AND CONDITIONS Offer closes 30 May 2022. Prices are based on website prices at the time of printing. Orders of more than £50 qualify for free postage and packaging, orders under £50 will cost an additional £3.95 for delivery on the UK mainland. For orders outside the UK visit [samuelgroves.com](http://samuelgroves.com) for more information. Products are made to order and Samuel Groves aim to dispatch in 28 working days. If you are not completely satisfied with your order, please return goods in mint condition, sealed in the original packaging for a refund within 30 days of receiving your order (postage costs will not be refunded unless faulty). A signature is required on delivery. Your contract for supply of goods is with Samuel Groves Ltd.

cook like a local

# Portugal



Experience the flavours of this historic Iberian country, from the freshest seafood and shellfish to rich custard-based puddings

Words and recipes LEANDRO CARREIRA  
Photographs MÁRIO AMBRÓZIO and  
RAFAEL RODRIGUES AT RAW STUDIO



Portugal has a diverse, rich culinary landscape which, together with its geographic location, makes it a paradise at the end of Western Europe. With the west of Portugal surrounded by sea it is not surprising that it has some of the best fish and seafood in the world. Think of the *cataplana de mariscos*, which is a traditional hermetic copper pot loaded with shellfish, veggies and rice from the sunny Algarve region. *Bacalhau* (salted cod) is the *fiel amigo*, the trustful friend – the Portuguese take this ingredient very seriously and they eat it in so many different ways. There are indigenous breeds of cattle and pigs that are culinary delights, including the mighty blackfoot pig. Portuguese food is built around nose to tail eating, where nothing goes to waste. These dishes have bold flavours and use simple cooking methods. *Migas à alentejana* is a perfect example: soaked bread with poached egg and an aromatic mixture of fresh pennyroyal and coriander, making use of the leftovers. Another example is *tripas à moda do Porto*, an offal stew from Porto. *Petiscos* (small plates or snacks) are everywhere – casual, affordable eating such as *pregos* (steak and mustard sandwich) and *pataniscas de bacalhau* (salted cod fritters) to name a few. Portugal is a gastronomic sleeping giant which should no longer only be known for the famous *pastel de nata* (custard tarts), which can now be found all over the world.

## Pastéis de bacalhau (salt cod fritters)

**Made of a shredded cod and potato mixture that is fried until crisp golden brown on the outside and soft on the inside, these quenelle-shaped cod cakes are sold everywhere in Portugal, from pastry shops to roadside cafés and restaurants. You can buy salt cod online or from specialist fishmongers.**

50 MINUTES + SOAKING | SERVES 4 AS A STARTER OR SNACK | EASY | **GF**

**salt cod** (preferably desalted) 280g  
**waxy potatoes** (such as Charlotte or Desiree) 450g, peeled and quartered  
**onion** 1, peeled and very finely chopped  
**garlic** 2 cloves, peeled and very finely chopped  
**flat-leaf parsley** chopped to make 2 tbsps  
**eggs** 4  
**sunflower oil** for deep-frying  
**lemon** 1, cut into wedges for squeezing

**1** To desalt the cod, put it in a bowl of cold water and leave to soak, covered, in the fridge for 12 hours, changing the water three or four times during the process. Check the cod is not too salty before cooking by frying a tiny offcut. If it is, then leave to soak for another 2 hours, then drain before using.

**2** Put the potatoes into a large pan with the cod, cover with cold water and cook over a medium heat for 10-15 minutes or until the cod flakes easily and the potatoes are soft. Drain and remove any bones from the fish, then put the cod and potatoes into a large bowl and mash well until smooth. Add the onion, garlic and parsley. Season with pepper and taste to check if any salt is needed – as the cod was salted you may not need any. Add the eggs and mix until everything is well combined.

**3** Line a large baking sheet with kitchen paper. Put the oil in a large, deep pan until no more than a third full and heat until it reaches 180C or a cube of bread browns in 30 seconds. Working in batches and using two tablespoons, take a scoop of the cod mixture in one spoon and then pass it repeatedly between the two spoons to make a quenelle. Carefully drop it into the hot oil and deep-fry for 1-2 minutes or until golden and crispy. Remove with a slotted spoon and leave to drain on the lined baking sheet. Continue until all the mixture is used up. Serve the fritters while hot with lemon wedges for squeezing over.

**PER SERVING** 450 kcals | fat 16.6G  
 saturates 2.9G | carbs 20.5G | sugars 3.2G  
 fibre 2.9G | protein 53.1G | salt 3.7G



*"the famous pastel de nata can now be found all over the world"*





## Amêijoas na cataplana (clams in the cataplana)

1 HOUR + OVERNIGHT SOAKING | SERVES 6 | EASY | **GF**

**clams** (ideally palourde or surf clams) 2.2kg  
**tomatoes** 400g ripe  
**olive oil** 600ml  
**onions** 2, peeled and cut into chunky pieces  
**garlic** 3 cloves, peeled and sliced  
**bay leaf** 1  
**flat-leaf parsley** a small bunch, roughly chopped  
**white wine** 200ml  
**chorizo** 100g, quartered  
**serrano ham** 80g, cut into small cubes

**1** The day before, scrub the clam shells to remove any dirt. Discard any that don't close when their shells are tapped. Rinse the clams several times under cold running water to remove any sand and grit, then put them into a large bowl and pour in enough water to cover. Add 2 tsp of fine sea salt to make a brine and stir well – do not add too much salt as this may kill the clams. Leave to stand in the fridge overnight or for at least 12 hours. This will help to expel any sand inside the clams.  
**2** Bring a large pan of water to the boil. Using a sharp knife, score the tops of the tomatoes with a small cross shape. Once the water is boiling, blanch the tomatoes for 30 seconds, then transfer them with a slotted spoon to a bowl of iced water and leave to cool. Once cool enough to handle, peel off the skins, cut in half and deseed, then cut the flesh into small cubes.  
**3** Heat the olive oil in a large pan over a low heat and cook the onions, garlic, bay leaf and most of the parsley for 7 minutes or until the onion is starting to colour. Add the wine and cook for 2 minutes until it has reduced. Add the chorizo, ham and tomatoes, and cook over a medium heat for 10 minutes. Transfer the mixture to a cataplana (or just keep in the pan) and then add the clams on top. Cover with a lid and seal, then cook over a medium heat, stirring halfway, for 10 minutes or until all the clams have opened. Serve immediately with extra fresh parsley.

PER SERVING 1,185 kcal | fat 109.1G | saturates 17.2G  
 carbs 11.7G | sugars 5.8G | fibre 2.4G | protein 32.6G | salt 4G



## Sericá (baked egg pudding)

This pudding – also known as sericaia, siricaia or cericá – is one of the most popular desserts in Portugal.

2 HOURS 15 MINUTES | SERVES 6-8 | EASY

**whole milk** 600ml  
**cinnamon stick** 1  
**lemon** 1, rind pared  
**eggs** 7, separated  
**caster sugar** 400g  
**plain flour** 100g  
**ground cinnamon** 2 tsp

**1** Put the milk, cinnamon stick, lemon rind and a pinch of salt into a large pan and bring to the boil. Once boiling, strain through a sieve into a heatproof bowl and set aside.  
**2** Put the egg yolks and sugar into a stand mixer fitted with a whisk attachment and whisk on a medium speed until creamy and doubled in volume.  
**3** Add the flour to the milk and stir until smooth, then stir in the egg mixture and pour into a large pan. Cook over a medium heat for 5 minutes or until thick. Leave the mixture to cool.  
**4** Heat the oven to 200C/180C fan/gas 6. Put the egg whites into a clean bowl and whisk into soft peaks, then add to the cooled milk mixture and gently fold in with a silicon spatula. Pour the mixture into a shallow ovenproof dish and sprinkle with the ground cinnamon. Bake for 1 hour or until the top is cracked and a toothpick inserted into the centre comes out clean. Remove from the oven, then leave to cool completely. Once cold, keep refrigerated until ready to serve.

PER SERVING (8) 356 kcal | fat 7.1G | saturates 2.9G  
 carbs 62.9G | sugars 53.4G | fibre 1G | protein 9.6G | salt 0.3G



Recipes extracted from *Portugal: The Cookbook* by Leandro Carreira (£39.95, Phaidon).

ON SALE  
19 May

cook discover unwind

# olive

coming next month...

## effortless!

### BANK HOLIDAY SHARING PLATES

- *BBQ kofte with whipped feta and tahini slaw*
- *Buttermilk chicken with charred courgette sauce*
- *Chilli paneer skewers with coconut raita and mango salad*

*Feel-good dishes*  
from Melissa Hemsley

Ravneet Gill's  
*frozen desserts*

**SLICE AND SHARE**  
*The UK's must-visit  
pizza joints*

**CRUDITÉS WITH  
CHIPOTLE HERB MAYO**



# 10 things I love about Tel Aviv



Israeli-born **Roy Ner**, head chef of Mayfair restaurant Jeru, shares his highlights of this lively, food-obsessed Mediterranean city



**Award-winning chef Roy Ner loves trying new, innovative flavours and textures drawn from his eclectic heritage which has exposed him to myriad herbs and spices from the Middle East and beyond. He has cooked in the restaurants of Tel Aviv and Caesarea, Israel, and for seven years led the kitchen of Sydney's Aria restaurant before co-creating Nour Restaurant, followed by Za Za Ta in Brisbane. At Jeru in London's Mayfair, Roy's menu reflects the traditions of his heritage, and yet is very contemporary. [jeru.co.uk](http://jeru.co.uk)**

## 1 Pocket pitta

Filled with everything from chicken shawarma to falafel, look out for a condiment called amba, which is a super tangy Iraqi mango sauce. I recommend you let stall holders advise on the filling and serve it how they always do as they definitely know what tastes best and, regardless, they won't listen! When they ask you if you like chilli, don't be too confident as they will blow your head off.



## 2 Vegan dishes

I think Tel Aviv is the vegan capital of the world. You can't visit Israel and not have falafel, for example. Vegetables are everywhere and these are turned into the most inventive dishes, salads and pickles.

## 3 Dinner and dancing

Head to Beit Romano where all the trendiest people in Tel Aviv go for food, drinks and great music. Dine first and then dance – everyone dances as often as possible.



## 4 Spices

Nazareth is only two hours north of Tel Aviv, where you'll find the Elbabour Galilee Mill, the oldest spice mill in the Middle East. The spices I always pick up there are sumac, liquorice root and za'atar. They're famous for their za'atar and make their own. Their version is not a mix of herbs, it's one herb, from the thyme family. I love using za'atar, especially on the breads in our bakery. It pairs amazingly with halloumi on our manoush flatbreads. On the way back, stop at Akko, one of the oldest ports in the Middle East. It has an awesome fish market and in the middle is the best hummus spot, Humus Said, which has been run by the same family for generations.

## 5 Carmel market

It's the best market in Tel Aviv. Go on a Friday – this is when the market really comes to life. There will be thousands of people enjoying life with food, drinking and dancing. There is street food plus lots of really great market restaurants showcasing more elevated cooking. I got a lot of inspiration for Jeru here, from the produce they use to the small-plate dining at the market restaurants, as well as the incredible vibe. I have tried to encapsulate all of these elements in the restaurant.

## 6 Single-dish restaurants

Tel Aviv is built on a combination of cultures and many restaurants are famous for a single dish. For example, Azura, an Iraqi restaurant, serves beef and aubergine. You won't be able to walk out of the restaurant, you'll be so full. Another of my favourite foods is jachnun, which is a Yemenite pastry slow cooked overnight at 90C and laminated with ghee. It is incredible with hot chocolate. Brik is a Tunisian pastry stuffed with egg and potato which you can pick up from street food stalls, and is another must eat.

## 7 Fresh fruit

You have to try custard apple, persimmon and prickly pear, which is Israel's national fruit. When getting pomegranates, make sure they are the size of your head and get them freshly juiced for you there and then. In season, jerusalem artichokes are great and the hasselback recipe I have included (overleaf) is proving to be one of our most popular at Jeru and was inspired by my time in the local markets – but I wanted to serve it in an unexpected way.

## 8 Shakshuka

The ultimate garlicky brunch. If you go to the flea market in Jaffa (and I suggest you do), look for Dr Shakshuka, where at least 15 cloves of garlic are used in each shakshuka.

## 9 Juice

After all the food and drink, cleanse yourself with naturally fermented juices at Cafe Levinsky 41 in Levinsky market. Everything is fermented from scratch.

## 10 Craft beers

The rise of craft beer only happened in the past 10 years. There's a great beer stand in Carmel market called the Beer Bazaar Express. →



from top, clockwise  
Spices on sale at the market; a street market in Tel Aviv; an egg-filled brik pastry; persimmon, custard apple and prickly pear; shakshuka; sabich, an Israeli sandwich; the old town and port of Jaffa



## Hasselback jerusalem artichokes

1 HOUR | SERVES 4 | A LITTLE EFFORT | **V**

### OIL (OPTIONAL)

**olive oil** 300ml  
**garlic** 6 cloves  
**lemon** 1, rind pared  
**dried aleppo pepper** 50g  
**caraway seeds** 35g  
**cumin seeds** 15g  
**cardamom pods** 10g, deseeded  
**coriander seeds** 7g

### ARTICHOKES

**jerusalem artichokes** 10  
 (about 500g)  
**unsalted butter** 250g  
**garlic** 4 cloves  
**thyme** a few sprigs  
**chickpea miso**  
 or **white miso** 20g

### SAUCE

**vegetable stock** 500ml  
**dried shiitake**  
**mushrooms** 50g  
**crème fraîche** 150g  
**dried lemon verbena**  
 a pinch (optional)

### GARNISH (OPTIONAL)

**Avruga caviar, smoked**  
**labneh, anchovies, lemon**  
**thyme, aleppo chilli oil,**

**1** For the oil, if using, warm the oil in a pan to 160C, then remove from the heat and stir in the remaining ingredients, plus 5g of salt. Leave to infuse for 24 hours.

**2** Heat the oven to 160C/fan 140C/gas 3. Cut the bottoms off the artichokes then, using two chopsticks as a guide, make thin slices all the way along the artichokes without cutting all the way through. Put them in a roasting tin, sliced-side up.

**3** Put the butter, garlic, thyme and miso in a pan and heat until the butter has melted, then pour over the artichokes.

**4** Roast for 30 minutes, then remove from the butter and leave to cool at room temperature. The butter will keep chilled for a few weeks and will work with anything savoury.

**5** Fill a pan no more than a third full with oil and heat to 190C or until a cube of bread browns in 25 seconds. Fry the artichokes, in batches, for 3-4 minutes or until really crisp, then drain on kitchen paper and season.

**6** Meanwhile, for the sauce, cook the stock and mushrooms over a high heat until reduced by two-thirds. Remove the mushrooms (keep these for another dish) and mix in the crème fraîche and dried lemon verbena, if using, and season.

**7** Spoon some of the sauce onto a plate, top with the artichokes, drizzle with the oil and serve with any of the garnishes, if using.

**PER SERVING** 751 kcal | fat 77.3G | saturates 39.5G  
 carbs 7.2G | sugars 3G | fibre 1.1G | protein 6.1G | salt 0.8G



**olive magazine.com**

• Check out more Israeli recipes at **olive magazine.com**, including chicken and lamb shawarma, and a zesty Israeli salad.

Every note. Every word.  
Every detail.

LS50 Wireless II



### LS50 Wireless II - The Ultimate Wireless HiFi

When you first listen to the new LS50 Wireless II, close your eyes. You'll find it hard to believe that a sound so pure is coming from such compact wireless speakers. That's because our unique Metamaterial Absorption Technology eliminates the high-frequency distortion inside the speaker. So keep your eyes closed and keep listening; there's a whole world of streamed music to enjoy.

AirPlay2, Spotify, Tidal, Qobuz, Internet radio, HDMI, and more.



Listen and believe



**olive**  
reader  
offer

# Unmissable 2-for-1 offer on beautiful fuchsias

Spectacular savings on blooms you can enjoy all summer long

Just  
**£19.99**  
plus p&p\*



Fuchsias are a stunning addition to any summer flowering display, and a firm favourite for gardeners throughout the UK. With layer upon layer of delicate petals they are both beautiful and uniquely shaped – and what's more, they're versatile, easy to grow and perform superbly all summer long. Skilfully grown over the previous winter, these stunning fuchsia columns (or fuchsia trees) will be delivered direct to your door at around 0.8m-1m (3ft) tall – in bud and flower – ready to make a dramatic impact on your patio, terrace or framing a door or gateway.

**We have a limited number of these mature, well-established plants available for delivery from mid-April. And with this incredible offer you can buy one, get one free... but only while stocks last.**

- Smothered in spectacular blooms all summer long
  - Trim into classic 'standards' with ease
  - Perfect for patio pots or framing a door or gateway
  - Buy one, get one free, saving £19.99
  - Don't miss out, limited stock. First come, first served
- Item code: 450008*

Just  
**£9.99**  
plus p&p\*

## Black and gold 'Pinecone' planter – buy one, get one free!

The perfect way to display your favourite plants.

- Add an exquisite decorative look to your home or garden, without the cost of real metal pots
  - Hand-finished in gold paint, this planter will add a touch of class to your home or garden
  - Each one has raised drainage holes and water reservoirs to allow your plants to thrive
  - Made from heavy-duty injection-moulded plastic, it's tough, durable and frost-resistant
  - Supplied as a single indoor or outdoor planter: 34cm (13in) diameter, 25cm (10in) depth
- Item code: 130164*



## HOW TO ORDER

To order, call **0844 502 0050\*\*** quoting **olive109**, or visit [yougarden.com/olive109](https://yougarden.com/olive109), or send your contact details, address and the codes and quantities of the item(s) you wish to order, along with a cheque payable to YouGarden, to: **Offer olive109, YouGarden, PO Box 1468, Peterborough PE1 9XL.**

TERMS AND CONDITIONS Offer subject to availability and, in the event that this offer is oversubscribed, YouGarden reserves the right to send suitable substitute varieties of the same or a higher value. Offer closes on 30 May 2022 or while stocks last. \*Delivery to UK only is £6.99 and a £6 surcharge may apply to the following postcode areas: AB, DD8-11, GY, HS, IM, IV, JE, KA27-28, KW, PA20-80, PH19-50, TR21-25 and ZE. Following Brexit there are a number of changes that prevent us from trading in N Ireland. For further details please visit [yougarden.com](https://yougarden.com). \*\*Calls cost 5p per minute plus your network provider's access charge. Images show mature plants. Full product details and T&Cs at [yougarden.com](https://yougarden.com). YouGarden Ltd, Eventus House, Sunderland Road, Market Deeping PE6 8FD.



# unwind

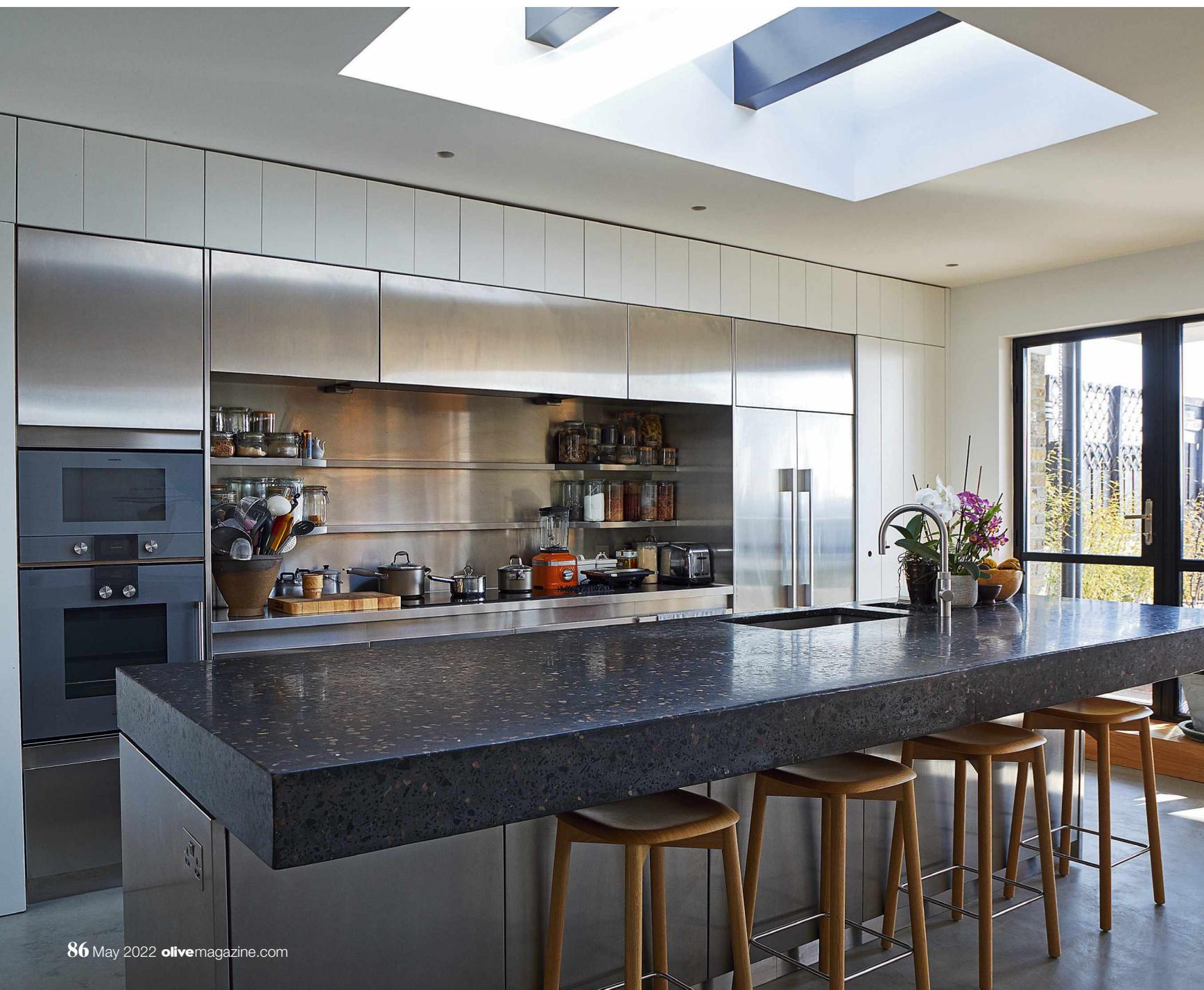
Welcome to Thai chef Saiphin Moore's **immaculate** home kitchen in the heart of east London, plan a **relaxing** getaway to a cosy Northumberland retreat, and treat yourself to an afternoon in the kitchen **perfecting** a classic lemon tart

kitchens to covet

# *a labour of love*

Chef and author **Saiphin Moore** shows us around her sleek, supremely functional kitchen in east London, where an abundance of space to store ingredients and get creative is king

Photographs DAVID COTSWORTH





I am a chef and author, and live in Wapping, east London. I opened the first Rosa's Thai Café [now a nationwide chain of 29 restaurants, plus the Covent Garden restaurant Lao Café] with my husband Alex in 2008 after serving my family recipes on a market stall in Brick Lane in 2007.

Our home kitchen is large and in the centre of our flat. It's a square room with lots of light. There's an industrial-style cupboard around the oven with shelving to store my ingredients, which I have quite a few of! There's also a large island that the room is centred around, which is the perfect set-up for cooking. The kitchen is very airy, with windows overlooking the terrace and the river so we can catch the natural light from all angles – it's a very peaceful room.

I designed the kitchen before moving in about a year ago. I loved being able to plan it exactly how I wanted it – it's really my perfect kitchen. I have five fridges, which is a lot, but they're necessary to store everything I need. I require lots of space to keep herbs, for example, which are key in Thai cooking. Nobody is allowed to help me in the kitchen – they can watch from a distance, but definitely not get involved!

Rather than getting inspiration from how other kitchens looked, I designed mine based on my experiences of being in other kitchens. This was more important to me than the aesthetic.

*"When I cook and people are standing in the kitchen, I'm so happy – it's like a chef's table for my friends and family"*

I needed a kitchen that was designed for the way I wanted to use it and makes sense for how I cook. For me, that means large worksurfaces, lots of storage and space for people to sit without getting in the way.

I used to cook with gas but unfortunately cannot use it here. That ended up being very difficult as I couldn't use the same pans I'd always used and I couldn't cook with a wok over a high heat. Thankfully, I've fully adapted now: I've got an iron wok that works on an induction hob, for example. I would go back to gas if I could but realise now that it's not a deal-breaker.

It's important to have a clear vision of what you want. The space was previously used as a

living room, so everything in the renovation had to be brand new. It took about two years to design and around eight months to build. Look at other people's kitchens and spend time in them, if you can. This is the best way to learn what you want and need. You can have the most beautiful kitchen but it might not be functional at all. That's fine if you don't use it but pointless if you cook a lot.

When I cook and people are standing in the kitchen, I'm so happy – it's like a chef's table for my friends and family. Everyone is so happy. Every time, I make good memories. When I have a party, I'm always thinking of the next one. I always cook too much food, so people have to take leftovers home. →



**this page, clockwise from top left**

Saiphin's kitchen is flooded with natural light thanks to an abundance of windows overlooking her terrace; storecupboard ingredients and tableware are given priority, with plenty of clever shelving units for storage



**Essential kitchen kit?** My pestle and mortar.

**What's always in your fridge?** Chillies – the most important thing!

**Is there a family dish you cook again and again?** Steamed fish with ginger – but people always request noodle soup.

**Give us a recipe in a sentence, maybe something you eat when you're on your own?** Som tum with green papaya, cucumber and long beans. I make it with chilli, garlic, palm sugar, fish sauce, limes and roasted peanuts. It's something spicy and healthy to enjoy when I'm home alone. I make it almost three times a week.

**Favourite cookbook?** *Fish & Seafood: Dine with Europe's Master Chefs (Eurodelices)* by Daniel Rouche. I've had it since 2014 when a friend in Hong Kong gave it to me and I use it again and again. I've cooked almost everything in there.

**Favourite restaurant?** Apart from Rosa's, it has to be Andina on Commercial Street, London. They have lots of vegan dishes and I love to cook Peruvian food.

**Favourite travel destination?** Always Thailand, my number one. I've lived abroad for so long but always love going back to visit.

**This year's best food discovery?** Onion stalk. I use it in stir-fries or instead of garlic. You can get it in Chinese or Asian supermarkets.

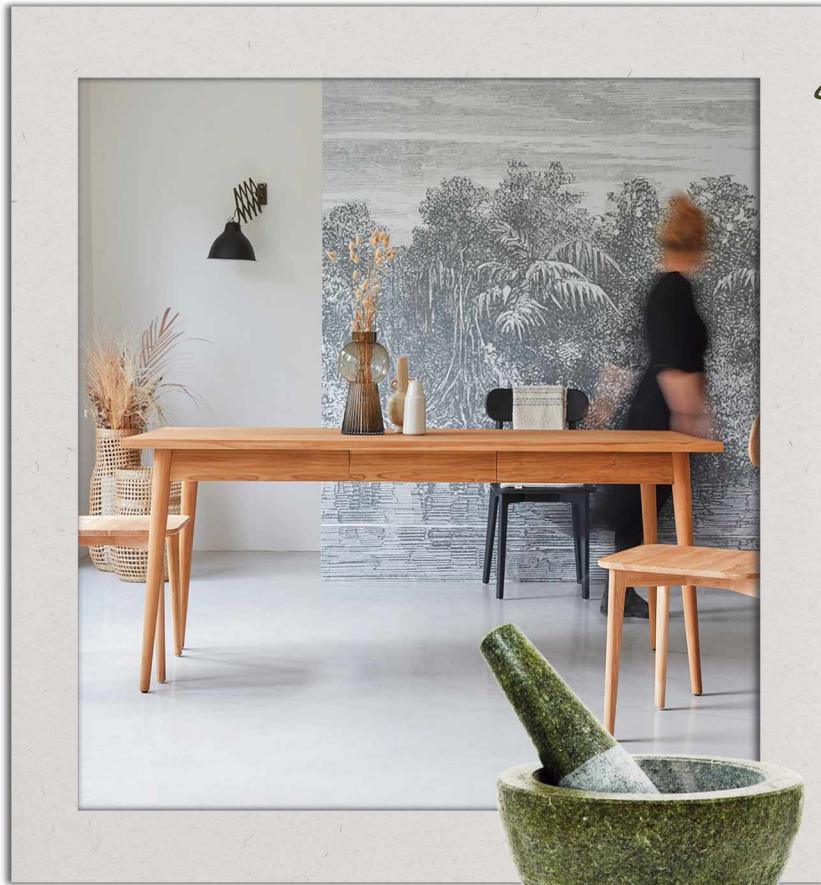
**What do you cook when you want to unwind?** My comfort food is papaya salad. It's a moment for myself to relax. It's so light, fresh and flavourful, with the perfect balance of sweet, sour and salty.

**Reasons to be cheerful in 2022?** It's time to be positive, eat healthy and nourishing food, and, most importantly, enjoy your favourite things with your favourite people and make memories. It's so exciting to me to open new Rosa's Thai restaurants across the UK – we've been travelling to Cardiff, Glasgow and York, and it's been brilliant to bring people together around a Rosa's table. We've been waiting for so long to travel again and take our recipes to new places, and now it's happening.

# get the look

**Inspired by Saiphin's kitchen?  
Here's how to create a similar look**

- 1 Jonak solid teak table, £649, [tikamoon.co.uk](http://tikamoon.co.uk)
- 2 Metal three-piece storage jar set, £16.22, [wayfair.co.uk](http://wayfair.co.uk)
- 3 KitchenAid K400 Artisan blender, £299, [harrods.com](http://harrods.com)
- 4 Barker and Stonehouse Lund solid oak dining chair in black and oak, £105, [fenwick.co.uk](http://fenwick.co.uk)
- 5 Large mortar and pestle (6in), £42.99, [souschef.co.uk](http://souschef.co.uk)
- 6 Handwoven ketak placemat (30cm x 40cm), £14.95, [muji.eu](http://muji.eu)
- 7 Bertazzoni Master Series freestanding 80/20 French fridge-freezer in stainless steel, £2,399, John Lewis & Partners
- 8 Bamboo sticky rice basket, £3.99, [thai-food-online.co.uk](http://thai-food-online.co.uk)
- 9 Seafoam pinch bowl, £50.90 (set of four), [atlanticatable.com](http://atlanticatable.com)
- 10 Moth orchid pink (55cm), from £18, [thestem.co.uk](http://thestem.co.uk)



# bolthole

## The Lord Crewe Arms

Treat yourself (and your lucky dog) to a relaxed weekend of hearty, locally sourced, seasonal food and rewarding country walks at this historic honey-stoned hotel in rural Northumberland

### What makes The Lord Crewe Arms unique?

Built in the 12th century as lodgings for nearby Blanchland Abbey, The Lord Crewe Arms is steeped in history and has the local hospitality in its bones. The hotel itself sits at the heart of an immaculate village, surrounded in turn by rugged, romantic Northumberland countryside. Bedrooms are spread throughout the main hotel building and outbuildings, all making the most of the medieval architecture and the stunning views. Original features such as deep mullioned windows and monumental stone fireplaces are showcased in rooms with a focus on comfort – thick woollen blankets and hot water bottles, paperbacks on the bedside table and moreish local fudge by the coffee machine.

### On the menu

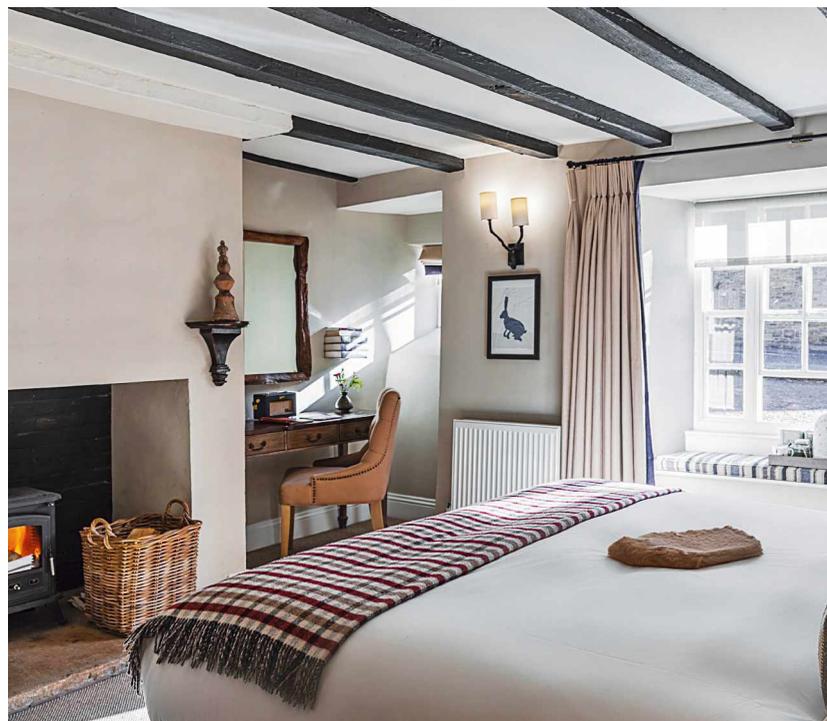
Comfort classics are balanced with seasonal highlights making the most of ingredients from the kitchen garden and local suppliers. Lunches are simple: foraged mushrooms on toast, the Crewe ploughman's. Evenings are hearty, too: venison with salsify, featherblade with Roscoff onion and beef fat breadcrumbs; plaice with caper brown butter and samphire. Afternoon tea features house-smoked salmon sandwiches and Northumberland pork sausage rolls. Even the tea and coffee are locally sourced from Ringtons and Ouseburn in nearby Newcastle. Sunday lunch is an event, with platters brought to the table for sharing. And a menu of 'Bar Bait' makes for the perfect partner to a tippie of the Lord Crew Brew on tap.

### Highlights

Those of an outdoor disposition are spoiled for choice, with a private stretch of river for fishing, a peloton of bikes and a dark sky discovery site just around the corner. Whether you venture as far as a walk around the immaculate village of Blanchland or choose to strike out further with a drive across the moors to Hadrian's Wall, the remote location and stunning scenery make it easy to switch off and unwind.

### What you'll want to recreate at home

Everything here is designed with relaxation in mind: bedrooms combine calming earthy tones, comfortable lived-in furniture and heavy wool curtains. In the main hotel, stone walls are brought to



life with antique portraits and lanterns at every turn. Elsewhere, bold contemporary shades are paired with herringbone wallpaper, antler-edged mirrors and vintage local notices. Natural touches are dotted throughout, with dried flowers and grasses gathered in jugs and food served on tactile earthenware.

### Fun fact

Canine companions are welcomed with open arms. As well as all the usual dog comforts in your room, you can also choose an evening tippie for your dog in The Crypt Bar, and dinner from the Canine Crewe Room Service Menu. Dogs can enjoy mealtimes with you in the downstairs dining spaces and the hotel's boot room is perfect for making them presentable after a muddy walk on the moors. Look out for Pawsome Retreat offers.

From £189 per room per night; [lordcrewearmsblanchland.co.uk](http://lordcrewearmsblanchland.co.uk)





# Joy's of spring

Spend some quality time crafting this seasonal three-course menu from acclaimed Pimlico neighbourhood restaurant Lorne

Recipes GRAHAM BROWN Photographs DAVID COTSWORTH



Heritage tomato salad, blood orange and green olive dressing (recipe on p94)



Roast lamb leg, green asparagus, Jersey Royal potatoes and 'nduja butter (recipe on p94)

## Heritage tomato salad, blood orange and green olive dressing (pictured on p92)

30 MINUTES + COOLING + MARINATING | SERVES 4-6 AS A STARTER | EASY | **GF**

**white wine vinegar** 20ml  
**caster sugar** 20g  
**heritage tomatoes** 450g  
**sea salt flakes**  
**extra-virgin olive oil** 2 tbs  
**shallots** 2 long  
**blood oranges** 6  
**stoned green olives** 100g  
**radicchio** (we used Castelfranco) 1

- 1 First make a pickling liquid by putting the vinegar and sugar in a small pan over a medium heat until boiling, then take off the heat and chill until needed.
- 2 Slice the tomatoes into wedges, season with the salt and plenty of olive oil. Leave to marinate at room temperature – the longer the better.
- 3 Dice one of your shallots as small as you can, then sweat down in a pan with a small amount of oil for 5-10 minutes. Meanwhile, segment the oranges, saving all of the juice. Once the shallot is soft, add the juice and reduce by three-quarters. Remove from the heat and, while still warm, stir in the orange segments. Chop the olives roughly and stir into the dressing. Set to one side.
- 4 Slice the remaining shallot, separating it into individual rounds. Put into a bowl and pour over the warm pickling liquid.
- 5 Put all the tomatoes, both shallots and their liquids, radicchio and dressing in a bowl, and toss together. Arrange on a plate to serve.

**PER SERVING** (6) 157 kcal | fat 6.1G  
saturates 1G | carbs 20.3G | sugars 16.5G  
fibre 4.2G | protein 3.3G | salt 0.8G

## Roast lamb leg, green asparagus, Jersey Royal potatoes and 'nduja butter (pictured on p93)

**You can prep the vegetables and make the butter the day before to make everything a little less stressful.**

1 HOUR 45 MINUTES + RESTING | SERVES 4 | EASY | **GF**

**green asparagus** 16 spears  
**Jersey Royal potatoes** 500g  
**unsalted butter** 150g, softened  
**'nduja** 30g  
**lemon** 1, zested and juiced  
**sea salt flakes**  
**boned and rolled lamb leg** 1kg (remove from the fridge 4 hours before roasting)  
**mint** a handful, chopped

- 1 Snap the asparagus spears three-quarters of the way down to remove the woody bases. Drop them into a well-seasoned pan of boiling water for 1 minute. Transfer into a bowl of iced water to stop the cooking process. After 1 minute they can be removed and each cut into three pieces.
- 2 Bring the potatoes to the boil in a pan of seasoned water and cook for 8-9 minutes or until just tender. Remove from the heat and leave to cool in the pan until cold, then cut into quarters.
- 3 Mix together the butter, 'nduja, lemon and a good pinch of salt until completely smooth, then set aside.
- 4 Heat the oven to 220C/fan 200C/gas 7. Oil and season the lamb and put it on a baking tray. Cook for 12 minutes, then turn down the oven to 160C/fan 140C/gas 2 and cook for 1 hour 15 minutes, turning halfway. Remove from the oven to rest.
- 5 Melt half the 'nduja butter (the rest will keep in the fridge for two weeks) in a pan over a low heat and, once melted, drop in the asparagus, potatoes and chopped mint. Leave on a low heat to warm through. Serve in a bowl with plenty of the 'nduja butter and a few slices of lamb over the top.

**PER SERVING** 722 kcal | fat 47.6G  
saturates 24.2G | carbs 18.8G | sugars 2.9G  
fibre 3.7G | protein 52.7G | salt 0.6G



Graham Brown became head chef at Lorne in 2021. Prior to that he was at The Square for four years, before moving to New York to work at Eleven Madison Park. He then returned to London for a stint at La Trompette, joining Lorne in 2017. [lornerestaurant.co.uk](http://lornerestaurant.co.uk)

## Oat milk panna cotta, rhubarb and oat crumble

You will need panna cotta moulds for this recipe.

1 HOUR 10 MINUTES | SERVES 4 | EASY

### PANNA COTTA

oats 25g  
double cream 300ml  
oat milk 300ml  
caster sugar 85g  
gelatine 3 leaves

### COMPOTE

pink rhubarb 150g  
caster sugar 50g

### CRUMBLE TOPPING

plain flour 100g  
unsalted butter 100g, softened  
demerara sugar 100g  
oats 50g

1 To make the pannacotta, toast the oats in a pan over a low heat until golden. While they are toasting, warm the cream, oat milk and sugar in a separate pan over a low heat. Add the oats and leave to infuse for 10 minutes. Bloom the gelatine leaves in cold water for 5 minutes before squeezing out any excess water. Pass through a sieve and add to the mixture. Pour into moulds and leave to set for 4 hours or overnight.

2 For the compote, finely slice the rhubarb and put into a pan with the sugar. Cook over a medium-high heat for 15 minutes until completely softened. Leave to cool completely.

3 To make the crumble, heat the oven to 170C/fan 150C/gas 3. Rub together the flour and butter in a bowl until it resembles breadcrumbs. Mix in the remaining ingredients and a big pinch of salt, tip onto a baking tray and bake for 35 minutes, stirring every so often, until golden. Remove from the oven and leave to cool.

4 To finish, spoon the rhubarb over your panna cottas, covering the top. Sprinkle over the crumble mix to serve.

PER SERVING 1,004 kcals | fat 63.9G  
saturates 38.5G | carbs 97.3G | sugars 62.9G  
fibre 4.2G | protein 7.9G | salt 0.3G



# kitchen therapy

## Lemon tart

Spend time making a lemon tart from scratch – with its citrusy, creamy custard and golden, flaky pastry, it's a richly rewarding kitchen project

Recipe ADAM BUSH Photograph MIKE ENGLISH

50 MINUTES + CHILLING | SERVES 8-10  
A LITTLE EFFORT

### effortless!

If you're short on time, use a shop-bought shortcrust pastry block and roll out as instructed from step 2.

#### PASTRY

plain flour 250g, plus extra for dusting

icing sugar ½ tbsp

unsalted butter 150g, cold and cubed

egg yolk 1, beaten (save the whites for meringues and cocktails)

#### LEMON FILLING

eggs 4

egg yolks 2 (save the whites for meringues and cocktails)

caster sugar 150g

lemons 4, zest of 2, juice of 4

double cream 200ml

1 For the pastry, tip the flour, icing sugar and a pinch of sea salt into the bowl of a food processor, add the cold cubed butter and pulse until it forms breadcrumbs. Add 1 tbsp of cold water and pulse, then add more water, 1 tsp at a time, pulsing until the mixture comes together into a dough. Gather together the dough, cover and chill for 20 minutes.

2 Heat the oven to 200C/fan 180C/gas 6. Roll out the pastry on a lightly floured worksurface to roughly ½cm thick. Line the pastry into a 22cm loose-bottomed tart tin, trimming any overhang.

3 Prick the base all over with a fork, then line with baking paper and fill with baking beans.

Bake for 15 minutes until the edges are lightly golden, then remove the baking beans and paper, and bake for another 5 minutes until the base is lightly golden. Brush with the beaten egg yolk and bake for another 2 minutes. Turn down the oven to 130C/fan 110C/gas 1. Whisk together all of the ingredients for the lemon filling then pour into a jug.

4 Put the tart case into the oven on a rack, then carefully pour in the lemon filling mixture. Bake for 35-40 minutes or until just set but with a gentle wobble in the middle. Cool completely, then cut into slices to serve.

PER SERVING (10) 415 kcals | fat 27G  
saturates 15.6G | carbs 35.7G | sugars 16.6G  
fibre 1.2G | protein 6.5G | salt 0.2G

### secrets to share



#### • Roll it thin

Rolling the pastry thinly and evenly is key. Don't worry if it cracks or breaks a little – you can patch this up with little pieces of pastry later.



#### • Golden brown

Get the pastry really golden during the blind bake – it's not going to brown much more once the filling is in and gently cooked.



#### • The perfect wobble

Just-set custard is the secret to perfect lemon tart. Give the tin a light shake after baking – there should be a little wobble in the inner 5cm of the tart.



## Easy custard

The beauty of cooking the lemony custard really gently is that it will result in a very soft texture while also giving you plenty of leeway when cooking. If you're worried the custard isn't set, simply pop back into the oven for another 5 minutes - it'll still be softly set and delicious.

If you have a NEFF oven, you can skip the blind baking, line and fill the pastry case, then cook on CircoTherm Intensive.

**Want to win a NEFF cookery course for you and a friend, worth £350? There are 12 to give away! Enter now at [oliveMagazine.com/competitions/neff](http://oliveMagazine.com/competitions/neff)**



**oliveMagazine.com**

• Find more step-by-step baking projects at **oliveMagazine.com**, including the perfect soufflé, fresh baguettes and more.

# at home with Rosie Birkett



Our columnist shares her kitchen and home projects – this month, using wildflowers and British asparagus

Words and recipe ROSIE BIRKETT  
Photograph MIKE ENGLISH

## This month's projects

### Gathering wild and garden flowers

I'll be picking lilacs, bluebells and cherry blossoms, and dotting them around in stem jars and glass bottles. They're particularly gorgeous placed down a long table when you're entertaining.

### Making elderflower cordial and syrups

I'm always hunting for elderflowers to make syrup, cordial and fritters at this time of year. Serve the fritters hot and crispy, dusted with icing sugar and fresh blossoms alongside cool lemon posset.

### Potting and watering my dahlias

...and hoping for more joy than last year, when they all got well and truly slugged.

### effortless!

Use elderflower syrup (or use The Newt's Gooseberry & Elderflower Cordial, £5/250ml, [shop.thenewtinsomerset.com](http://shop.thenewtinsomerset.com)) to make a simple spritz with gin and champagne or prosecco: pour a measure of gin into a glass over ice along with the elderflower syrup and top up with fizz, then garnish with elderflower blossoms.

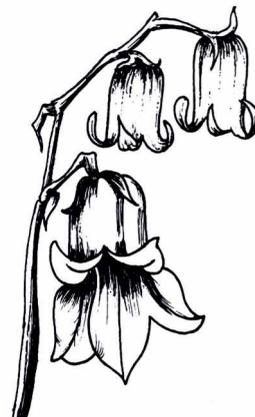
I can never contain my delight at the arrival of May. The tangible blooming of everything, from clouds of fragrant elderflower, to swathes of swaying bluebells, injects the month with a bit of magic. It's not just the preserve of the country or coast, either: when I lived in east London, the marshes and canal paths would suddenly burst into life, and even in some built-up areas, cherry blossom, wisteria and acacia scattered their pretty pastel confetti on the concrete.

Being by the sea at this time of year is the best. Bushes of wild fennel emerge and, with it, the wild fennel sausages from our amazing local butcher The Black Pig. We were married here in May on a fine, windswept sunny day. After the ceremony, there were oysters, rare roast beef and horseradish cream in mini yorkshires, and crab mayonnaise and watercress on spelt sourdough toast, then huge platters of local Kent asparagus drenched in salted lemon butter, pork pies with mustard, and fish and chips. All the good things.

I'll be cooking as much British asparagus as I can get my hands on before the fleeting season (which officially lasts until summer solstice, on 21 June) is no more. The spears provide the basis for so many quick, easy and delicious springtime meals, often involving eggs or bacon. Or, another favourite – steamed asparagus that's doused with spiced brown shrimp butter.

Asparagus mimosa is a dish of cooked asparagus topped with a mixture of chopped egg yolks and whites – the look of which mimics mimosa blossoms. And, as brown crab is also very good right now and an ideal partner for asparagus, I've dreamed up this recipe that combines the two. If it's warm enough to eat outside, this would be the most fitting first alfresco lunch.

Follow Rosie on Instagram [@homeandgardenbythesea](https://www.instagram.com/homeandgardenbythesea) and [@rosiefoodie](https://www.instagram.com/rosiefoodie).



## Asparagus and crab mimosa

30 MINUTES | SERVES 4 AS A STARTER | EASY

**Serve the asparagus chilled or at room temperature for a lovely springtime starter.**

**dressed crab** 100-200g crabmeat, brown and white meats separated

**mayonnaise** 100g, plus 1 tbsp

**lemon** ½, zested and juiced

**asparagus** 400g, woody stems removed

**eggs** 2

**olive oil** 1 tbsp

**red chilli** ½, finely chopped

**fennel** 100g (about ½ a bulb), finely chopped

**mixed soft herbs** (such as tarragon, dill and flat-leaf parsley) finely chopped to make 2 tbsp, plus a few whole leaves to serve

**chives** a small bunch, finely chopped

**capers** 2 tbsp, drained and finely chopped

**cornichons** 6, drained and finely chopped

**crusty bread** to serve

**1** Combine the brown crabmeat with the mayo, taste and season with a little of the lemon juice, plus salt and pepper (I use a mixture of cayenne and white pepper). Chill until needed.

**2** If the stems of the asparagus are really thick, peel away the coarse skin using a vegetable peeler, if you like. Cook the spears in a pan of boiling salted water for 3-4 minutes, depending on thickness – the tip of a sharp knife should slide in easily when they're ready. Drain, then plunge into a bowl of iced water and leave to cool. Once cool, pat dry on kitchen paper, then chill until needed.

**3** In the same water you used to cook the asparagus, boil the eggs for 8 minutes, then drain in a colander and rinse under cold water to cool, shaking them a bit to crack the shells as you do (this will help you peel them). Peel the eggs and carefully separate the yolks from the whites, finely chopping both.

**4** Mix the chopped egg yolks with the lemon zest in a small bowl and set aside. In a medium bowl, gently combine the chopped egg whites with the olive oil and remaining lemon juice, 1 tbsp of mayo, the chilli, fennel, herbs, three-quarters of the chives, all the capers and cornichons. Lightly fold through the white crabmeat and taste for seasoning. To assemble, spread the brown crab mayo over a large serving platter or plate and arrange the asparagus on top. Spoon over the white crabmeat mimosa, then top with the egg yolks, some extra herbs and more chives. Serve with crusty bread.

**PER SERVING** 357 kcals | fat 29.7G  
saturates 3.1G | carbs 3G | sugars 2.8G  
fibre 3.3G | protein 17.8G | salt 1G



Next month: Jersey Royal and smoked haddock pie



# on the **olive** podcast

## Argentinian food and cooking



**Chef Fernando Trocca shares stories and cooking techniques from his Latin American homeland**



### Parsley vs coriander

Argentina is unique in favouring parsley over coriander. Brazil, Peru, Mexico, Colombia – all of them use coriander. The herb is trendy now but 25 years ago there was no coriander in Argentina – only parsley. And if you go to Italy or Spain, they don't use coriander either. So that's a big difference between Argentina

and all the rest of the Latin American countries. Parsley is one of the main ingredients in chimichurri – we have many different recipes for it but none of them use coriander. If you're using coriander, you're doing it wrong.



### Regional differences

In Buenos Aires the food is very European as you have a lot of influence from Spain and Italy. So we have Italian foods like milanese or gelato and if you go to a restaurant you will find pasta and risotto. But if you want to try more typical dishes from Argentina like empanadas, you must go beyond Buenos

Aires. Even the empanadas change around the country depending on where you come from. In Salta (northern Argentina), they put potato and eggs in the filling. But if you go to Mendoza, in the central-west part of the country, you'll find empanadas stuffed with meat and a lot of onion. In Tucumán (north-west Argentina), it's different again. There are at least three or four regions that make their own version.

**Fernando Trocca** is executive chef at Sucre in Soho, London, a restaurant that blends Latin American open-fire cooking with international influences. [sucrerestaurant.com](http://sucrerestaurant.com)



### Asado

Argentinian barbecue is important for every household – even people living in an apartment will have a small barbecue on the balcony. Meat is the star of the show and we use several different cuts, plus sausages – blood sausage (morcilla) and sweetbreads (mollejas) are popular. We'll have a simple

salad on the table and two sauces: classic chimichurri and salsa criolla. In Argentina, we cook without any flame. So the meat cooks very slowly over glowing coals of charcoal or wood. It's an important part of the ceremony to set up the fire correctly – we will burn the charcoal or wood for about 45 minutes to achieve the right temperature.

### Fernando's top 3 effortless! cooking hacks

**SALTING MEAT** I like to salt meat in advance – at least an hour. Some people like to salt while they are grilling, or even when the meat is resting afterwards. But I like to do it before. Take out the beef at least two hours before you plan to eat it (so it can come up to room temperature), then salt the meat an hour before.

**SHORT RIBS** For me and lots of Argentinians, the beef short rib is the

favourite. But the way we get the butcher to cut it is different. It's called asado banderita – cut across the rib very thin, just the width of a finger, which means you can grill them for only 15-20 minutes.

**DULCE DE LECHE** This is really popular in Argentina. A good tip is to use it in a chocolate molten cake or fondant. So instead of chocolate in the filling, you use dulce de leche.



To listen to the podcast, scan the QR code or find it via **olive magazine.com**, Acast, iTunes or your favourite podcast provider.



WWW.HAWKSHEADRELISH.COM

## NOT ALL COPPER COOKWARE IS CREATED EQUAL

When choosing copper cookware, don't accept any imitations. Create the finest restaurant quality dishes with copper cookware from Falk. Beautifully designed with durable stainless steel linings & stylish 2.5mm bimetal vessels that let your food cook quickly and evenly. Order direct from our website or by telephone.

18/10 indestructible stainless steel lining



Ergonomic cast iron handles

2.3mm pure red copper

**FALK**  
*Culinaire*

[www.falkculinair.co.uk](http://www.falkculinair.co.uk)

THE WORLD'S FINEST COPPER COOKWARE

FREEPHONE 0800 133 7560

★ Trustpilot ★★★★★ 4.9 out of 5 based on 699 reviews

## JOIN THE UK'S NO. 1 GIN CLUB

- ✓ Unbox **surprises** every month
- ✓ Discover the world's **best craft gins**
- ✓ Mix **perfectly paired G&Ts** and cocktails
- ✓ Get unbelievable **value for money** with every box
- ✓ Enjoy member **exclusive deals**

**FREE**  
EXTRA BOTTLE OF  
**GIN**

Enjoy a **FREE EXTRA BOTTLE** of craft gin worth over **£35** when you join with code

**FREEGIN-OLIVE**

at [craftginclub.co.uk](http://craftginclub.co.uk)

★ REVIEWS.io ★★★★★

TERMS AND CONDITIONS: Not applicable to gift memberships or in conjunction with any other discount. The products shown are for illustrative purposes only. New customers only. Expires 14th July 2022. 18+ Only. For full terms and conditions, please visit [craftginclub.co.uk/terms-and-conditions](http://craftginclub.co.uk/terms-and-conditions). \*You will receive your free surprise 70cl bottle of gin separately from your Gin of the Month box.



**CRAFT GIN Club**

**GIN & MORE TO YOUR DOOR**



The **revolutionary** alternative to standard **storage heaters**

Higher Performance. Lower bills.

- 👉 Designed to operate on any off-peak tariff
- 👉 Economical and virtually maintenance free
- 👉 Attractive, state-of-the-art design
- 👉 24/7 control system with LCD display
- 👉 Now with Wifi control via app
- 👉 Heat always available on demand
- 👉 Responsive to external temperature



UP TO **27%** CHEAPER TO RUN\*



Quantum Heating's **Dimplex off-peak heating system** uses low-cost, off-peak energy that is up to 47 per cent cheaper to run than electric convector or radiator systems on an on-peak tariff and 27 per cent cheaper to run than standard storage heater systems. Adapting to match lifestyle and climate conditions delivering heat only when required, with an easy-to-use control system with LCD display and a simple design that won't detract from your furniture, maintenance-free and economical to run, these heaters are perfect for keeping toasty throughout the year. 12 months 0% interest free finance available subject to status. Get £150 cashback when you quote RD24/6 on purchase of two or more Quantum heaters before 1st June 2022. For a free brochure, visit [quantum-heating.co.uk](http://quantum-heating.co.uk) or call 0333 014 7771. Heaters to be installed before 1st July 2022. T&Cs apply.



To request a **FREE** brochure call

**0333 014 7771**

[www.quantum-heating.co.uk](http://www.quantum-heating.co.uk)

\*Calculated using SAP 2012



**JAPANESE KNIFE COMPANY**

SINCE 1998

LONDON - PARIS - STOCKHOLM

'Pursuing perfection for over 2 decades'

Japanese Knife Company (JKC), the oldest and most respected purveyor of kitchen knives in Europe has been turning 'the mundane chore of food preparation into a Zen experience' for professional chefs and passionate cooks for over two decades from its ten emporiums with knowledgeable passionate staff and a comprehensive website.

Best known for the large selection of over 2,500 different culinary blades and sharpening systems available in Europe, JKC also offers some 5,000 other desirable cookware, tableware, barware, sporting knives, cookbooks and gardening tools to suit all budgets from £5 to £5,000.

An Aladdin's cave of gastronomy and home treasures is only a click away to solve all your gifting needs. Our passionate staff are ready to provide you with any details or advice to find the perfect present. They also offer classes in knife sharpening and Ikebana (Japanese flower arranging) from two Central London Stores. Most of their products can also be personalised.

Online: [japaneseknifecompany.com](http://japaneseknifecompany.com)

By Phone: +44 (0)207 224 2422



Use Code **OL05** for a free gift with your first order

**In-Store: Baker Street – Soho – Kensington – Chiswick – Wimbledon**

St Germain & Bastille in Paris - Upplandsgatan & Gotgatten in Stockholm



**WICKED WOLF**  
SMALL BATCH HANDCRAFTED GIN

**BE PART OF THE PACK**

**WICKED WOLF**  
SMALL BATCH HANDCRAFTED  
**EXMOOR GIN**  
70 cl alc. 42% vol

*The Spirit of Exmoor*

PLEASE DRINK RESPONSIBLY  
[WWW.WICKEDWOLFGIN.COM](http://WWW.WICKEDWOLFGIN.COM)

## FIND YOUR PERFECT SPACE!

Hand-built from high grade timber by Yorkshire craftsmen, Tiger garden buildings are the quality space you need. Easy to assemble, in a wide range of sizes – all with Tiger's market leading 20 Year Guarantee.



**SALE NOW ON!**

16' x 14' OPTIMA CABIN



**tiger**<sup>®</sup>

[tigersheds.com](http://tigersheds.com)

20 YEAR GUARANTEE **20**

FREE BROCHURE 

**0113 205 4189**

\*20 Year Guarantee against general timber rot and decay. Conditions apply: see tigersheds.com



# Snowdon Domes

Geodesic Design & Construction

[www.SnowdonDomes.com](http://www.SnowdonDomes.com)

---

Hand-made Timber Framed Geodesic Dome Structures

---

Ideal as greenhouses, garden rooms, home offices, glamping pods and many more.

[www.SnowdonDomes.com](http://www.SnowdonDomes.com)

Tel: 07551 387 550

**MANAGING DIRECTOR, FOOD**  
Alex White

**GROUP EDITOR-IN-CHIEF**  
Christine Hayes

**COMMERCIAL DIRECTOR**  
Simon Carrington

**GROUP ADVERTISING AND PARTNERSHIPS DIRECTOR**  
Jason Elson

**CUSTOMER ENGAGEMENT DIRECTOR**  
Julia Rich

## CONTENT

### GROUP MAGAZINES EDITOR

Keith Kendrick

### GROUP MANAGING EDITOR

Lulu Grimes

### DEPUTY MAGAZINES EDITOR

Janine Ratcliffe

### FOOD DIRECTOR

Cassie Best

### SENIOR FOOD EDITOR

Anna Glover

### SKILLS & SHOWS EDITOR

Barney Desmazery

### DEPUTY FOOD EDITOR

Adam Bush

### FOOD COPY EDITOR

Samuel Goldsmith

### JUNIOR FOOD AND REVIEWS WRITER

Maga Flores-Trevino

### SENIOR ADMINISTRATION ASSISTANT

Rachel Gunter

### GROUP DIGITAL EDITOR

Lily Barclay

### EDITOR, **olive**MAGAZINE.COM

Alex Crossley

### EDITOR, **BBCGOODFOOD.COM**

Natalie Hardwick

### ASSOCIATE EDITOR

Amanda Nicolas

### HEALTH EDITOR

Tracey Raye

### DIGITAL FOOD EDITOR

Georgina Kiely

### REVIEWS & ECOMMERCE EDITOR

Lucy Roxburgh

### PREMIUM CONTENT MANAGER

Katie Meston

### AUDIENCE DEVELOPMENT EXECUTIVE

Alice Johnston

### DIGITAL ASSISTANTS

Emily Lambe,

Helen Salter

### EDITORIAL ASSISTANT

Emily Burg

## DESIGN

### GROUP CREATIVE DIRECTOR

Ben Curtis

### ART DIRECTORS

Gillian McNeill,

Rachel Bayly

### DESIGN HUB MANAGER

Gabby Harrington

### SENIOR MULTIMEDIA DESIGNER

Cloe-Rose Mann

### MULTIMEDIA DESIGNER

Freddie Stewart

### JUNIOR MULTIMEDIA DESIGNER

Emma Winchester

### VIDEO PRODUCER

Hetty Ashiagbor

### VIDEOGRAPHER

Joe Pomeroy

## SUBS

### GROUP CONTENT & PRODUCTION

#### MANAGER

Stella Papamichael

### DEPUTY CONTENT & PRODUCTION

#### MANAGER

Fiona Forman

### CHIEF SUB & PRODUCTION EDITOR

Dominic Martin

### SENIOR SUB-EDITORS

Marianne Voyle,

Sarah Nittinger

### SUB-EDITOR & DRINKS WRITER

Hannah Guinness

### WITH THANKS TO

Lara Evans,

Charly Morgan, Joanna Zenghelis

## COMMERCIAL

### DIGITAL PUBLISHER

Anna Priest

### HEAD OF PARTNERSHIPS

Marc Humby

## INTERNATIONAL

### DIRECTOR OF INTERNATIONAL

#### LICENSING & SYNDICATION

Tim Hudson

#### SYNDICATION MANAGER

Richard Bentley

#### INTERNATIONAL PARTNERS MANAGER

Molly Hope-Seton

## ADVERTISING

### HEAD OF CLIENTS AND STRATEGY

Liz Reid and Catherine Crosby

### SENIOR ACCOUNT MANAGER

Rachel Dalton

### ACCOUNT MANAGER

Margaret McGonnell

### SENIOR BRAND EXECUTIVE

Cressida Ward

### GROUP HEAD TRADING

Ashley Snell

### HEAD OF DIGITAL

James Walmsley

### BUSINESS DEVELOPMENT MANAGER,

#### INSERTS

Steve Cobb

### CLASSIFIED SALES EXECUTIVE

Alex McCarthy

### REGIONAL BUSINESS DEVELOPMENT

#### MANAGER

Nicola Rearden

For all advertising enquiries, please email:  
[imfood@immediate.co.uk](mailto:imfood@immediate.co.uk)

## AD SERVICES

### AD SERVICES DIRECTOR

Sharon Thompson

### DISPLAY AD SERVICES MANAGER

John Szilady

### AD SERVICES MANAGER

Eleanor Parkman-Eason

### SENIOR AD SERVICES CO-ORDINATOR,

#### DISPLAY

Alan Hallett (maternity cover),

Cherine Araman

### AD SERVICES CO-ORDINATOR

Hugo Wheatley

### AD SERVICES CO-ORDINATOR, INSERTS

Sandra Da-Costa

## MARKETING & SUBSCRIPTIONS

### PUBLISHING MANAGER

Tom Townsend-Smith

### DIGITAL MARKETING MANAGER

Amy Donovan

### DIGITAL MARKETING EXECUTIVE

Lara-Jane Johnson

### CUSTOMER ENGAGEMENT ASSISTANT

Tami Aktar

### SOCIAL MEDIA LEAD

Sonia Rowe

### SENIOR PR MANAGER

Natasha Lee

(020 7150 5472)

### READER OFFER MANAGER

Liza Evans

### SUBSCRIPTIONS DIRECTOR

Helen Ward

## DIRECT MARKETING MANAGER

Sally Longstaff

### DIRECT MARKETING EXECUTIVE

Amy Corbett

### HEAD OF NEWSTRADE MARKETING

Martin Hoskins

### NEWSTRADE MARKETING MANAGER

Alex Drummond

## PRODUCTION

### PRODUCTION, SUSTAINABILITY &

#### ETHICAL DIRECTOR

Koli Pickersgill

### PRODUCTION MANAGER

Lee Spencer

### SENIOR REPRO TECHNICIAN

Darren McCubbin

### REPRO TECHNICIAN

Jonathan Shaw

## DIVERSITY AND INCLUSION

### DIVERSITY & INCLUSION MANAGER

Ridhi Radia

## IMMEDIATE MEDIA

### CEO

Sean Cornwall

### COO & CFO

Dan Constanda

### EXECUTIVE CHAIRMAN

Tom Bureau

# IMMEDIATE MEDIA<sup>CO</sup>

## OUR COMMITMENT

At Immediate we respect and value differences. We understand that when people from different backgrounds and with different points of view work together, we can create the most value – for our readers and customers, our people and society. We always strive to be inclusive but we need to do better. We have been taking the time to listen and understand how we can make positive changes and how we can better support and increase diversity across all our brands. We have begun work on a comprehensive plan to create and drive authentic change.

# trust olive

**Our recipes work** All of our recipes are thoroughly tested by our team so you know they'll work every time. Please note: book extract recipes are supplied by the publisher and not tested by us. **Sustainability** It's at the heart of everything we do. We try to help you cut down on food waste by suggesting ideas for using up any leftovers, and by celebrating and keeping you informed about green initiatives.

**Healthy eating** 80% healthy, 20% indulgent is the way we like to eat – but our recipes are analysed by a BANT-registered nutritionist, so you can be informed when you choose what to eat. For more health advice and recipes, see [oliveMagazine.com](http://oliveMagazine.com).

**Ethical** In our test kitchen, where possible, we use humanely reared meat, eggs and chicken, sustainably caught fish, unrefined sugar and fairly traded ingredients.

**International savvy** British is good but we also like to cook dishes inspired by travel: some ingredients only grow in tropical conditions and can't be had without air/sea miles – it's your choice whether to use them.

**Reviews** We carry out our taste tests, product and gadget reviews fairly and rigorously. Our writers are food experts, so when we make a restaurant recommendation or review a destination or product, you can trust our opinion.





20



47



28

# recipe index

## Starters, snacks, drinks and sides

- 99 Asparagus and crab mimosa
- 22 Braised spring onions with lemon and capers **V**
- 63 Butter bean dip **V**
- 23 Crispy lamb and pomegranate hummus
- 37 Cucumber carpaccio with melted anchovy and shallot dressing **GF**
- 64 Espresso martini **T**
- 63 Gochujang dip **V**
- 59 Grilled aubergine
- 94 Heritage tomato salad, blood orange and green olive dressing **GF**
- 63 Jalapeño dip **V**
- 59 Lahpet margarita **T**
- 64 Martini **T**
- 70 Mint julep **T**
- 54 Miso, chilli and lime-buttered corn on the cob
- 77 Pastéis de bacalhau (salt cod fritters) **GF** **\***
- 49 Prawn cocktail salad
- 23 Sizzling spring onion and garlic noodles **V**
- 23 Smoked spring onion and chilli butter **V**
- 28 Steak tagliata toasts party platter
- 23 Watercress and walnut pesto **V**

## Mains

### Birds

- 38 Chicken salad with croutons, pickled blueberries and red onion
- 60 Ohn-no kauk swé (Coconut noodles with chicken)
- 32 Greek-style chicken platter **LC** **GF**

### Fish

- 78 Amêijoas na cataplana (clams in the cataplana) **GF**
- 18 Garam masala-spiced roast mackerel with tamarind chickpeas **GF**
- 23 Mackerel coronation salad
- 55 Panko and parmesan-crusted salmon

### Meat

- 94 Roast lamb leg, green asparagus, Jersey Royal potatoes and 'nduja butter **GF**
- 20 Slow-cooked lamb shawarma with pickled chilli harissa **GF** **\***

### Vegetables

- 106 Frittata di pasta **V**
- 82 Hasselback jerusalem artichokes
- 51 Mango, green bean and peanut salad **V** **LC**
- 49 Miso noodle, avo and cucumber salad **V**
- 50 Shaved fennel and orzo salad **V** **LC**

- 51 Spicy pasta salad **V**
- 55 Spinach, pea and potato soup with parmesan crisps **LC** **\***
- 30 Urfa chilli roast carrots with mixed grains and a roast garlic dressing **V** **LC**
- 16 Watercress salad with burrata and toasted walnut dressing **V** **GF**
- 63 White cabbage and spring onion salad **V**

## Breakfast, brunch, baking and puddings

- 46 Carrot halwa millionaire bars
- 59 Cassava cake **GF**
- 47 Chocolate cake
- 8 Citrusy chelsea buns **\***
- 33 Dark chocolate and miso ganache with caramel sauce, ice cream and sweetie shards
- 44 Gulab jamun banoffee pie
- 96 Lemon tart
- 42 Mango shrikhand pavlova **GF**
- 95 Oat milk panna cotta, rhubarb and oat crumble
- 26 Rhubarb, white chocolate and elderflower tart
- 78 Sericá (baked egg pudding)
- 65 Strawberries with mint and black pepper
- 39 Strawberry sgroppino **GF** **\***

**V** vegan **V** vegetarian **LC** low calorie\* **GF** gluten-free\*\* **\*** freezable **T** drinks

\* LOW-CAL = UNDER 550 CALORIES. FOR MORE HEALTHY IDEAS HEAD TO P48 \*\* RECIPES ARE GLUTEN-FREE ACCORDING TO INDUSTRY STANDARDS

# Today's special Frittata di pasta

New!

In the first in a series of recipes from our favourite restaurants, we share this genius frittata from wine bar *Passione Vino*

Recipe PASQUALE LAZZAROTTO  
Photograph SAM A HARRIS

55 MINUTES + RESTING | SERVES 4-6 | EASY | **V**

**dried spaghetti** or **linguine** 500g  
**olive oil** for drizzling  
**eggs** 9  
**nutmeg** ground to make ½ tsp (optional)  
**pecorino romano** or **parmesan** (or vegetarian alternative) 50g, grated  
**OPTIONAL ADDITIONS**  
**salami** 50g, diced and fried  
**red pepper** 1, sliced and fried  
**'nduja** 50g

**1** Cook the pasta in a pan of boiling water until al dente, drain, tip onto a tray and drizzle with oil to prevent it from sticking. Cool. In a bowl, whisk the eggs with some seasoning and the nutmeg, if using.  
**2** Whisk in the cheese and any optional additions, such as fried diced salami (or other charcuterie you find in your fridge), fried red pepper slices or blobs of 'nduja. Add the pasta to the mixture and combine well.  
**3** Heat a drizzle of oil in a non-stick, lidded, ovenproof 22cm frying pan over a medium heat – make sure it's not too hot or you'll risk burning the bottom. Pour in the frittata mixture, cover with the lid and cook for 15 minutes, moving the pan around every 4-5 minutes to ensure the base is evenly exposed to the heat.  
**4** When the top of the frittata looks firm, slide the pan into the oven at 180C/fan 160C/gas 4 for 10 minutes. Alternatively, if you don't have an ovenproof pan, slide a dinner plate over the pan and carefully flip the frittata onto the plate, then slide it back on the pan – what was the top side will now be on the bottom. Cook until firm to the touch without any wobble, and golden brown on the outside. Remove from the heat and rest for 30 minutes before cutting into wedges. Eat at room temperature or cold. [passionevino.co.uk](http://passionevino.co.uk)

**PER SERVING** (6) 450 kcal | fat 11.4G  
saturates 3.9G | carbs 62.1G | sugars 2G  
fibre 3.5G | protein 23.1G | salt 0.5G



**DON'T MISS THE  
JUNE ISSUE OF *olive*  
FOR EASY DISHES FOR  
SUMMER ENTERTAINING,  
AN EFFORTLESS LUNCH  
MENU AND FROZEN  
DESSERTS TO KEEP  
ON HAND ALL SEASON  
LONG – ON SALE  
19 MAY.**



COOKING PASSION SINCE 1877



20 YEARS

*Of sliding, hiding, tasting and basting.*

*Of hosting, sharing, enjoying.*

*Trailblazing and pioneering.*

*Opening up new worlds.*

*Breaking the rules.*

*Creating incredible dishes,  
and making wonderful memories.*

*Here's to 20 years of opening like no other.*

*With the world's only disappearing oven door.*

NEFF Slide&Hide®



ST. PIERRE®

NATIONAL  
BRIOCHE DAY  
14TH MAY

— CELEBRATE NATIONAL —  
**BRIOCHE DAY**

— WITH THE UK'S BEST-TASTING BRIOCHE\* —



Add a touch of Paris to breakfast, lunch and dinner with our golden and light brioche.  
For recipe inspiration and ways to make everyday magnifique, head to [www.stpierrebakery.co.uk](http://www.stpierrebakery.co.uk)

**AVAILABLE AT SUPERMARKETS NATIONWIDE**

\*Sensory hall tests Jan 2022, St Pierre vs. UK competitor brands and private label (brioche burger buns sample 101)