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**The thrill of the grill**

Ottolenghi's lime prawns

# Feast

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**The  
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# Yotam Ottolenghi



**Whether it's gorgeous or glacial,** I'm determined to eat outside this bank holiday weekend. Fresh air I will find and alfresco I will call it! I'm not even talking a full decamp to the nearest common or heath - picnic planning still feels a bit *too* wishful; I'm thinking more outside the confines of the kitchen, so garden table, front doorstep, balcony: whatever we have, we should take, I think. Even an open window would count, with a chair perched beside it, plate on knees, searching for the sun.



## Beetroot pkhali with olive salsa



Prep	20 min
Cook	1 hr
Serves	6-8

**1kg red beetroot**, ideally all of a similar size  
**2 tbsp good-quality balsamic vinegar**

**For the pkhali**  
**100g shelled walnuts**, untoasted, blitzed to coarse crumbs  
**1 garlic clove**, peeled and crushed  
**1 tbsp apple cider vinegar**  
**10g coriander leaves**, finely chopped  
**10g parsley leaves**, finely chopped  
**½ tsp ground coriander**  
**½ tsp maple syrup**  
**Fine sea salt and black pepper**

**For the beetroot marinade**  
**2 tbsp apple cider vinegar**  
**1 tbsp maple syrup**  
**1 garlic clove**, peeled and crushed  
**10g fresh ginger**, peeled and finely grated

**For the olive salsa**  
**2 tbsp olive oil**  
**60g pitted nocellara olives**, or other green olives, cut in half  
**1 tbsp coriander seeds**, toasted and lightly crushed  
**15g fresh coriander**, soft stalks and leaves, finely chopped

**Pkhali is the Georgian take on a vibrant vegetable paté or spread. It's often made with aubergine or spinach, but the walnuts are non-negotiable. Make the pkhali and the beetroot marinade up to two days ahead: the flavours only deepen with time. Bring everything back to room temperature before assembling and serving.**

Heat the oven to 220C (200C fan)/ gas 7. Put the beetroot on an oven tray, then roast for 45-60 minutes, until the tip of a sharp knife goes through easily. Remove, cover with foil and leave to steam for 15 minutes, until cool enough to handle.

Peel all the beetroot, weigh out 225g, then coarsely grate this into a bowl. Stir all the pkhali ingredients, a half-teaspoon of salt and a good grind of pepper into the grated beetroot, then cover and set aside (it will now keep well in the fridge for up to a day).

Cut the remaining beetroot into 3cm-wide wedges and put these in a second bowl. Stir in all the marinade ingredients, a quarter-teaspoon of salt and a good grind of pepper, mix well and leave to marinate for at least an hour (or overnight, covered, in the fridge).

Just before serving, mix all the salsa ingredients and a pinch of salt in a bowl. Pour the balsamic vinegar into a small pan on a medium heat and cook for 30 seconds to a minute, until slightly thickened.

Spoon the pkhali on to a platter, then arrange the marinated beetroot on top - use a slotted spoon so you hold back the marinade. Drizzle the balsamic vinegar reduction all over the top, spoon on the olive salsa and serve at once. →

# Classic retested

## Grilled lime prawns and courgettes

DF

Prep	15 min
Cook	15 min
Serves	4

### For the dressing

2 garlic cloves, peeled and roughly chopped  
5cm piece root ginger, peeled and roughly chopped  
1 red chilli, deseeded and roughly chopped  
25g coriander, roughly chopped  
15g mint leaves  
Zest and juice of 1 lime  
1 tsp sugar  
1 tsp fish sauce  
Fine sea salt  
75ml olive oil

### For the prawns and courgettes

16 king prawns, shelled, but heads and tails left on, deveined  
3 courgettes (640g), halved lengthways, then each half cut diagonally into 4  
3 tbsp pomegranate seeds  
30g roasted salted peanuts (skinless), roughly chopped

If the weather allows, these would be great for a barbecue this weekend (or any weekend, for that matter). If you don't have a barbecue, or the weather does not allow, use a griddle pan in a well-ventilated kitchen. The dressing also works with all sorts of grilled veg, especially hispi cabbage.

First make the dressing. Put the garlic, ginger, chilli, coriander, 10g of the mint, the lime zest and juice, sugar and fish sauce in a food processor, add half a teaspoon of salt and two tablespoons of the oil, and blitz to a paste.

Put the prawns and courgettes in two separate bowls, put a tablespoon of oil and a half-teaspoon of salt in each bowl, and toss to coat.

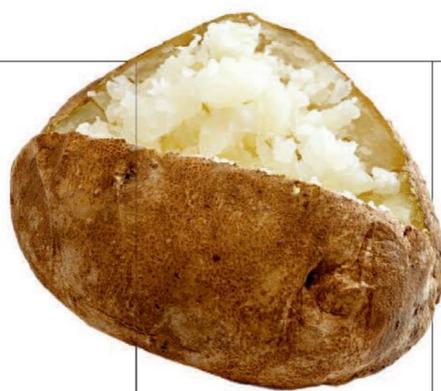
Put a griddle pan on a high heat and, once hot, lay in the courgettes flat side down; depending on the size of your pan, you may need to grill them in batches. Press them down firmly, cook for three minutes, until the courgette pieces have nice char marks, then flip over and cook for another five minutes on the other side. Transfer back to their bowl, dress with a quarter of the dressing while they're still piping hot, then set aside.

With the grill pan still on a high heat, cook the prawns for a minute on each side (again, you may have to do this in batches), return them to their bowl and dress with another quarter of the dressing.

Whisk the remaining tablespoon of olive oil into the remaining dressing.

Arrange the courgettes on a large platter, top with the prawns and drizzle over half of the remaining dressing. Sprinkle over the pomegranate seeds, peanuts and the remaining 5g mint, and serve with the rest of the dressing alongside for dipping.





## Ask Ottolenghi

How can I jazz up my jacket potato game?

**What easy jacket potato toppings can I use other than tuna salad or baked beans and cheddar?**

**Paloma, Colorado, US**

The key with the filling for a jacket potato is to use something that is, er, filling (which is why baked beans and tuna work so well) and to have a rich, creamy element that brings everything together (which is why mayo is such a classic combo with tuna and cheese with beans).

Try that mayo with a different protein, though - leftover roast chicken, chopped ham or prawns, say. Or use coleslaw instead, maybe with some chopped fried bacon or pancetta. Or take the mix in a curried direction with coronation chicken; for vegetarians, replace the chicken with chickpeas or butter beans.

Tahini also covers the creamy element required with jacket spuds. Pile roast aubergine into a baked potato with some pickled cabbage or chillies, or a splodge of *zhoug*, drizzle with tahini and you've essentially got the ingredients for my favourite pitta sandwich, *sabih*, piled into a jacket spud. It's so rich that you don't even need the usual compulsory butter, so it's vegan, too.

Tonnato is another great sauce idea: rich, creamy, and punchy with tuna, anchovies and capers, it's heaven with a soft-boiled egg on top. Don't restrict yourself to tinned tuna, either: mackerel, sardines and mussels all work in jacket spuds, perhaps stirred into aioli with chopped chives or spring onions.

Cheese-wise, try to think beyond cheddar. Whether it's tangy feta or intense gorgonzola, few jacket spuds won't welcome a bit of crumbled, grated or melted cheese. And don't stop there: cooked veg, past-their-best herbs, ragu ... pile them all in.

*Do you have a question for Yotam and the Ottolenghi Test Kitchen team? Visit [theguardian.com/ask-ottolenghi](http://theguardian.com/ask-ottolenghi)*

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INSET: GETTY IMAGES

# GRILL, SMOKE, AIR FRY, ROAST, MAKE PIZZA & MORE WITH THE NINJA WOODFIRE FAMILY



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# Honey & Co

## Adventures with an air fryer



**When it comes to baking, people usually rely on recipes.** Many cakes are made on autopilot in this way, but using an air fryer has taken us back to basics. Today's recipe, which is somewhere between a pudding and a cake, has been a good exercise in getting to grips with our new gadget, checking in regularly as it cooks to understand how the air fryer works as a tool for baking. The result is delicious!



PHOTOGRAPH: LOUISE HAGGER/THE GUARDIAN. FOOD STYLING: EMILY KYDD. PROP STYLING: JENNIFER KAY. FOOD STYLING ASSISTANT: EDEN OWEN-JONES

## Apple and cinnamon 'pan' cake



Prep	15 min
Cook	20 min
Serves	4

80g caster sugar  
60ml olive oil  
1 egg  
1 apple, skin on, cored and finely diced  
80g spelt flour  
½ tsp cinnamon  
½ tsp baking powder  
A pinch of salt  
Finely grated zest of 1 orange or lemon  
30g currants  
Butter, for greasing

**To serve (optional)**  
Vanilla ice-cream  
Double cream

**You can let the cake cool and serve it in loose slices, but it's at its best fresh from the fryer, when the apples are hot, the batter a bit gooey and the currants plump and juicy. That means spooning rather than slicing the cake (never a bad thing), and bowls rather than plates (ditto).**

Put the sugar and oil in a bowl and, with a small handheld whisk, mix to combine. Add the egg, whisk to a smooth paste, then add all the rest of the ingredients except the butter and mix well.

Lightly grease a small round cake tin that fits in the chamber of your air fryer - we used a 19cm round one. Transfer the cake mix to the greased tin and smooth out the top evenly.

Set the air fryer to roast function at 170C and cook for 20 minutes. Open the chamber to check the cake isn't colouring too much - the top should turn a deep brown (if you prefer it lighter, loosely cover the cake with a sheet of foil and bake for the last seven minutes at 160C on the roast function).

Serve the cake warm with a large dollop of ice-cream and some double cream for pouring.



# Riaz Phillips

## A good grilling



### Barbecued meat isn't exclusive to any ethnic group in the Caribbean.

The term 'barbecue', however, originates with the (now dwindling) Amerindian people and is derived from the Taino word for the raised wooden structure used to cure meat, *barbecoa*. A common misconception is that jerk chicken is popular throughout the Caribbean, when it is in fact only a chart-topper in Jamaica. From Cuba down to Guyana, you'll find iterations of 'BBQ chicken', though, and this one uses that tangy Trinidadian favourite, tamarind.



## Tamarind chicken with potato salad

DF

Prep	30 min
Marinade	1 hr +
Cook	1 hr
Serves	4

### 4 chicken legs

#### For the marinade

3 garlic cloves, peeled and crushed  
2 tbsp chopped fresh coriander  
1 tbsp lime juice  
1 tsp onion powder  
1 tsp garlic powder  
1 tsp hot chilli powder, or 1 scotch bonnet pepper, deseeded and finely chopped  
1 tsp sea salt, or all-purpose seasoning  
1 tsp freshly ground black pepper  
½ tsp garam masala  
1 tbsp tamarind paste

#### For the glaze

5 tbsp barbecue sauce, of your choice  
2 tbsp honey  
2 tbsp tamarind paste  
1 tbsp hot sauce (optional)

#### For the potato salad

1kg waxy potatoes, peeled and cut into bite-sized chunks  
3 heaped tbsp mayonnaise  
1 tbsp olive oil  
Juice of ½ lime  
1 tsp sugar  
1 tsp dijon mustard (optional)  
1 tbsp chopped coriander  
Salt and black pepper  
2 bell peppers stalks, seeds removed, flesh diced  
½ onion, peeled and diced  
3 spring onions, green parts only, chopped

Cut two diagonal slits into each chicken thigh. In a bowl, combine all the marinade ingredients. Put the chicken in a casserole dish, pour over the marinade and rub it into all the crevices of the meat. Cover with clingfilm and leave to marinate at room temperature for at least an hour; alternatively, put it in the fridge for four hours, or overnight, ideally.

Heat the oven to 220C (200C fan)/ gas 7 and have ready a grill rack and a baking tray. Lift the chicken legs on to the rack, set this over the baking tray to catch any juices, then cook the chicken for 25 minutes.

Meanwhile, combine all the glaze ingredients in a bowl. Once the chicken has had its 25 minutes in the oven, brush it liberally all over with the glaze, then roast for another 25 minutes.

After this time, flip the chicken back to its original side, glaze again, turn up the heat to 230C (210C fan)/ gas 8 and cook for a final five to 10 minutes, until crisp.

While the chicken is cooking, make the potato salad. Bring a large pan of well-salted water to a boil, add the potatoes and boil for 25 minutes until tender. Drain and leave the potatoes to steam dry. For the dressing, combine the mayonnaise, oil, lime juice, sugar, mustard and chopped coriander in a bowl, then season to taste. Once the potatoes are cool, put them in a large bowl with the peppers, diced onion and spring onions, then pour on the dressing and toss to coat.

Take the chicken out of the oven, then ladle any fallen juices from the tray over the top. Brush liberally with the remaining glaze and serve with the potato salad.



# Meera Sodha

## The new vegan



**Not so long ago, I fell down a hole on the internet** and landed on a page on Mob's website entitled A Brief Investigation into Chopped Salads. This sentence, in particular, caught my attention: 'According to Jeff Gordinier, food & drink writer for Esquire, "chopping intensifies the pleasure of a salad"'. Perhaps it was just food clickbait, I thought - but perhaps it was also true? I tested out the theory (see today's recipe) and can confirm first-hand that there is great pleasure to be had in both chopping ingredients to sling with abandon into a bowl, and in munching on a festival of textures and flavours all in the one mouthful.



## Chopped salad with chickpeas, broccoli and miso



Prep	15 min
Cook	30 min
Serves	4-6

**200g quinoa**  
**Fine sea salt**  
**300g Tenderstem broccoli**, chopped into 1½cm pieces  
**Extra-virgin olive oil**  
**400g tin chickpeas**, well drained  
**5cm x 2cm piece root ginger**, peeled and finely grated  
**4 tbsp rice vinegar**  
**1 tbsp white miso paste**  
**70g roasted whole almonds**, roughly chopped  
**150g frozen petit pois**, defrosted  
**250g red cabbage**, cut into 1cm dice  
**1 baby gem lettuce**, cut into 3cm pieces  
**30g parsley** (or basil), leaves picked, finely chopped  
**Hummus**, to serve (optional)

Put the quinoa in a medium saucepan for which you have a lid, add 400ml cold water and a half-teaspoon of salt, cover the pan and turn on the heat to high. Bring to a boil, turn down the heat to low and simmer for 12 minutes. Take off the heat and put to one side, still covered.

While the quinoa is cooking, put a large, wide pan for which you have a lid on a medium heat and, when hot, add the broccoli and three tablespoons of water, pop on the lid, leave to cook for three or four minutes, until tender, then drain.

Put two tablespoons of oil in the same pan on a high heat, until hot, then add the chickpeas so they sit in a single layer and leave to cook for five minutes. Shake well, cook for another five minutes, then take off the heat and sprinkle over an eighth of a teaspoon of salt.

To make the dressing, whisk the ginger, rice vinegar, miso, half a teaspoon of salt and 120ml extra-virgin olive oil in a bowl.

Put the cooked broccoli, almonds, peas, cabbage, lettuce and parsley in a large bowl, add the chickpeas, quinoa and all the dressing, and toss really well. Season again to taste, and serve with a dollop of hummus on the side, if you like.



# Ben Allen

## Meat-free barbecue



### Hispi with gribiche



Prep	15 min
Cook	30 min
Serves	4

#### For the cabbage

**10 eggs**, 4 separated (save the whites for another use)  
**30g black peppercorns**  
**2 shallots**, unpeeled  
**1 tsp dijon mustard**  
**Juice of ½ lemon**  
**Sea salt and black pepper**  
**250ml sunflower oil**  
**150g parsley leaves**, finely chopped  
**30g lilliput capers**, roughly chopped  
**50g cornichons**  
**Zest of 4 lemons**  
**Up to 100ml buttermilk**  
**2 hispi cabbages**  
**50ml cold-pressed rapeseed oil**

#### For the vinaigrette

**Juice of 1 lemon**  
**2 tsp apple cider vinegar**  
**1 tsp caster sugar**  
**1 pinch cayenne pepper**  
**200ml cold-pressed rapeseed oil**  
**Salt**

Put all the vinaigrette ingredients in a jar, add a big pinch of salt, seal and shake to emulsify.

Boil six of the eggs to your desired level of runny yolk, then run under the cold tap and leave to cool.

Meanwhile, roast the peppercorns in a metal sieve on the barbecue coals, until you hear them crack, then leave to cool and transfer to a pepper mill.

Grill the unpeeled shallots on a rack over the coals, turning often, until soft and sweating, but not mushy. Lift off, leave to cool, peel and finely chop. Peel and finely chop the boiled eggs.

Put the mustard, lemon juice, a pinch of

salt and the four raw egg yolks in a blender, then blitz. With the motor going, slowly work in 250ml sunflower oil until the mix emulsifies into a thick mayonnaise. Scrape into a bowl, stir in the chopped egg, parsley, capers, cornichons and lemon zest, then add buttermilk to taste.

Quarter the cabbages and wash; you want the leaves to be wet, so they steam on the grill. Barbecue for three to five minutes on each side, until charred all over, then arrange on plates.

Give the dressing another shake, and season to taste. Pour the gribiche all over the cabbage quarters, drizzle over the vinaigrette, grind the smoked pepper on top and serve.

### Grilled mushrooms with habanero and rocket pesto



Prep	10 min
Cook	10 min
Serves	4

**350-400g wild rocket**  
**350g chestnut mushrooms**  
**50ml neutral oil**  
**8 pickled guindilla chillies**  
**50g parmesan shavings**, to finish

#### For the pesto

**150g pine nuts**  
**250g parmesan**, grated  
**350ml cold-pressed rapeseed oil**  
**1 dried habanero chilli**  
**Salt and black pepper**

Wash and dry the rocket and mushrooms, then drain the mushrooms on a sheet of kitchen roll. Trim the ends off the rocket stalks and set aside the offcuts and

about 200g of the leaves for the pesto. Toast the pine nuts in a dry frying pan on a medium heat, until lightly browned, then set aside a handful to use as garnish.

Put all the pesto ingredients and the 200g rocket leaves and offcuts in a food processor, blitz to a chunky pesto, then season with salt to taste.

Cut the mushrooms in half, then toss in a little oil and season. Barbecue the mushrooms and guindillas, searing the mushrooms like steak, until al dente and with some colour, then turn and do the other side. Turn the chillies, too, so they char all over.

Lay a bed of rocket on each plate, top with some grilled mushrooms and chillies, then drizzle pesto over the top. Scatter on the reserved toasted pine nuts and a few parmesan shavings, and serve.

### Leeks with pecorino sauce and pickle



Prep	20 min
Infuse	Overnight
Cook	55 min
Serves	4-6

**250g oyster mushrooms**, torn into strips  
**12 medium-large leeks**

#### For the pecorino sauce

**25g black peppercorns**  
**25g white peppercorns**  
**1 litre double cream**  
**350g pecorino**, grated, or vegetarian alternative  
**2 tsp grated lemon zest**

#### For the pickle

**750ml red-wine vinegar**  
**250g brown sugar**  
**100g chestnut mushrooms**, chopped  
**3 garlic cloves**, peeled and thinly sliced  
**3 red chillies**, chopped

The day before, stir all the peppercorns into the cream, cover and chill overnight. The next day, tip the cream mix into a pan, then cook on a medium heat until reduced by half. Tip into a blender, add a quarter of the cheese and lemon zest to the cream, and blitz until melted and smooth. Repeat with the rest of the cheese and zest a quarter at a time, until they're all incorporated, then season and keep warm.

For the pickle, put the vinegar, sugar and 500ml water in a large pan and bring to a boil. Add the chestnut mushrooms, garlic and chilli, simmer for five to 10 minutes, to reduce by a third, then strain into a clean jar.

Now to barbecue the oyster mushrooms - the fire should not be at its hottest, but dying down (180C), so keep this for one of your last jobs.

Put the mushrooms in a metal sieve, then cook directly on the coals, basting occasionally with the pickle liquid, for eight to 10 minutes, until golden and crisp.

Lay the leeks directly on the coals and cook, turning occasionally, for 10-15 minutes, until the flesh inside is bubbling. Lift off the coals and, when cool enough to handle, peel off and discard the very charred outer layers. Cut each leek into 10cm lengths, then barbecue again, this time on a rack, for a minute or two, just to colour a little.

Spoon two-thirds of the sauce on to a platter, top with the leeks and mushrooms, drizzle on the rest of the sauce and serve.

*Ben Allen is chef at The Parakeet, London NW5*

PHOTOGRAPH: LIZZIE MAYSON/THE GUARDIAN. FOOD AND PROP STYLING: KITTY COLES. FOOD STYLING ASSISTANT: IMMY MUCKLOW



# What to pair with ... Italian Alpine beer

**Menabrea has been enjoyed in its native region, Piedmont, and beyond, for generations. But what are the best ways to savour it? Italian food writer Luca Marchiori has some suggestions**

The Italians have been drinking Menabrea beer since before they were Italians. The first cask was brewed and sold by Giuseppe Menabrea in 1846 - a good 15 years before the foundation of the unified Italian state. And he would still recognise his brewery today - now in the fifth generation of his family - nestled at the foot of the Alps in the picturesque northern Italian town of Biella, in the Piedmont region.

With the distinction of being the oldest continuously produced beer in Italy, Menabrea stands for continuity, quality, tradition and flavour. Its flagship Birra Bionda (pale lager) is still made to the original recipe: pure, soft water; barley malt; hops; brewer's maize, giving the beer its rich golden colour; and a bottom-fermenting yeast - the type Menabrea used in his original casks.

Menabrea is typical of the Italian Alpine beer style: fresh, with citrus and Alpine flower notes to begin with, underpinned by a solid base of malt and hops that give it a nutty, earthy flavour redolent of the forest floor. In fact its flavours are so linked to its place of origin that it pairs well with local food born of the same soil.

Tempted to try it for yourself? Here are some of my pairing choices for this iconic Italian birra ...

## The aperitivo

Menabrea's hoppy side makes nuts the perfect accompaniment for an aperitivo. A particularly good pairing is Nocciola Piemonte IGP, the local Piedmont hazelnuts which have EU protected status. The variety, *tonda*



*gentile trilobata*, is appreciated for its clean, earthy flavour, and is suitable for toasting. One of the most famous production areas is in the vicinity of the town of Langhe, so look for the name when buying.

## The pasta

Piedmonte's "white gold", the *tartufo bianco d'Alba* (white truffle from Alba), marries perfectly with Menabrea's "liquid gold". Prized as much for their exquisite flavour as their rarity, the peppery truffles are forest foraged in the traditional manner by one man and his dog. White truffles are usually served grated over simple pasta dishes. An all-Piedmontese combination would be to sprinkle the truffle over *agnolotti del plin* (pasta parcels stuffed with cabbage and beef), so-called for the method of making them - plin means pinched in Piedmontese. Serve the pasta swimming in melted Piedmontese butter to really accentuate Menabrea's rich, malty, hoppy taste.

## The main

*Vitello tonnato* - thinly sliced veal or beef served chilled in a delicate tuna, egg, anchovy, lemon juice and caper sauce - has been gracing Piedmontese summer tables since time immemorial. This iconic dish is supported very well by Menabrea's lemony, flowery notes, which accentuate and complement the lemon juice in the sauce. Perfect for a romantic dinner alfresco.

## The sweet

Another really superb pairing is Menabrea and chocolate. When you put the two together, the beer steps back a little and showcases the intensity of the chocolate, which in turn gives prominence to Menabrea's citrus and flower tones. Piedmontese chocolate tends to be smooth and creamy, such as the renowned gianduja (or gianduaia) from Turin. Instead, I'd recommend sourcing an intense dark chocolate, such as Amedei Toscano Black 70%, which hails from Tuscany.

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# Fiona Beckett

## Fancy a decent rosé? Think beyond Provence

So many people drink rosé year-round these days that it's easy to forget that it was once regarded as faintly embarrassing. Clearly they're still at that stage in deepest Umbria, where I recently heard a posh rosé described as "a woman's wine" - and by a cool-looking young Italian in his 20s, not an unreconstructed 60-year-old with a hairy chest and a medallion, which somehow made it worse. The men in our group indignantly replied that they, too, drank rosé, as indeed most men do. The stuff isn't even self-consciously referred to as "brosé" these days, either.

That said, modern rosé is almost invariably a pale baby pink, usually from Provence, which has cornered the market in the more-of-a-white-wine-than-a-pink sort of style. The

### Four rosés to take on a picnic

**Ca' del Lago Rosato IGT Trevenezie** £6.49 Lidl, 12%. Girly-looking bottle, true, but a pretty, fruity, off-dry 2022



**Athlon Assyrtiko Syrah Rosé 2023** £9.99 Aldi, 12.5%. Beats most pink savvy bs, with another citrus hit from assyrtiko



**Isula Mea Syrah-Sciaccarellu Rosé 2023** £7.49 (on offer) Waitrose, 12.5%. Pale, crisp and less pricey than Provence rosé



**Mythral Rosé 2023** £15.99 Majestic, 12.5%. Pale, delicate Provençal rosé that's almost more like a white wine



best lookalikes, if you like drier rosés, tend to be from France, too, mostly from the southern Rhône and Languedoc, though they're even drier up in the Loire than they used to be (Morrisons has a Touraine rosé in its The Best range at £8.50, which is not a bad price, but would be even more attractive on a multi-buy deal).

Rosé can be made with any red wine grapes, and occasionally white ones, but cinsault, which you find in most Provence rosé, is key for me. It gives the wine a crisp, refreshing, almost citrusy bite. Other southern French grapes such as grenache, syrah and mourvèdre are widely used, too. Elsewhere, you'll find rosé made from pinot noir, which generally tends to be slightly sweeter and fruitier; and tempranillo, which, along with the Spanish preference for a more full-bodied style, makes *rosado* typically more robust and the sort of wine to knock back with a paella.

The new kid on the block rosé-wise is Greece, which is on a roll at the moment. I like Aldi's Athlon assyrtiko rosé (see my pick), which is blended with syrah. It's no cheaper than French rosés, it has to be said, but it does make for an interesting change. And it's nicer than the same store's straight assyrtiko.

The other thing to note, as I've mentioned before, is the vintage, not least because most producers have released their 2023s by now. But even these, especially if they've been bottled only recently, can taste a bit bubblegummy, so if you've bought a case and that happens to you, hang on to unopened bottles for a month or so. The 2022s should still be OK, though cheaper ones may taste a bit flat, and I wouldn't advise looking to 2021 unless it's an expensive cuvée.



### The good mixer

#### Peach and maple old fashioned

Serves 4

1½ tbsp maple syrup  
250ml bourbon  
1 dash Angostura bitters  
1 peach and orange teabag, or 1 plain peach teabag  
Soda water, to top (optional)  
4 strips orange peel, to garnish

**While I do enjoy a herbal or fruit tea of an evening, I'm also impressed by how well teabags infuse their flavour into booze. Since peaches can be an unreliable fruit, I find that using peach-flavoured teabags gets the job done very consistently.**

Put the maple syrup, bourbon and bitters in a shaker and shake to combine. Pour into a jar or other sealable container, add the teabag and leave to infuse for a couple of hours, or overnight.

Remove and discard the teabag, then pour the infused booze into four old fashioned glasses or tumblers. Top with a dash of soda water, if you like, garnish with a strip of orange peel and serve. *This is an edited extract from BBQ Days, BBQ Nights, by Helen Graves, published by Hardie Grant at £22. To order a copy for £19.36, go to guardianbookshop.com*



# Ravneet Gill

## The sweet spot



**Self-saucing puddings are magic,** and we should all have a recipe up our sleeve. The transformation from a soggy batter (in which it is hard to see the potential) to a fluffy, moreish pudding is something to behold. I have made many iterations of them in my time - some with dates and ricotta, others with apple and toffee, chocolate fudge and beyond. This one, with elderflower and lemon, is for citrus fans. It is wonderfully sharp, and can be put together at a moment's notice.



## Self-saucing elderflower and lemon pudding

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Prep	20 min
Cook	30 min
Serves	4-6

**80g butter**, softened, plus extra for greasing  
**80g golden caster sugar**  
**Finely grated zest of 2 lemons** (use the juice in the sauce)  
**2 eggs**  
**100g plain flour**  
**½ tsp baking powder**  
**A pinch of salt**  
**100g ricotta**

**For the sauce**  
**Juice of 2 lemons** (you'll need 80ml)  
**60g caster sugar**  
**30ml elderflower cordial**  
**15g cornflour**

**I use a medium oval casserole dish of roughly 650ml capacity. The batter needs to fill it halfway up the side, so the liquid sits on top without spilling over.**

Heat the oven to 200C (180C fan)/ gas 6 and grease your baking dish (see recipe introduction).

In a bowl, cream the butter with the sugar and lemon zest until light and fluffy. Add the eggs one at a time, beating well after each addition. Sift in the flour, baking powder and salt, then fold in gently until just combined. Fold through the ricotta, then spoon the batter into the greased dish and spread it out evenly.

Put the lemon juice, caster sugar, elderflower cordial and cornflour in a small pan, put on a medium heat and stir until steaming. Pour the sauce over the top of the batter, then put the dish on a baking tray to catch any drips. Transfer to the hot oven and bake for 25-30 minutes, until the pudding is golden brown and set, and the sauce is bubbling around the edges. Remove, leave to cool for a few minutes, then serve.

# Felicity Cloake

## Masterclass: Vietnamese summer rolls



**Though I enjoy a spring roll as much as the next fried-food fan,** the freshness of the Vietnamese summer version has my heart, especially if I'm the one preparing it. Fun to make and easy to adapt to suit different tastes and diets, it's fortunate they're so healthy, because once I start rolling, I find it very hard to stop.

**2** Poach your chosen protein - pork is traditional, but chicken or tofu also work - then drain and slice thin



**3** Poach the peeled prawns in lemongrass-infused water, then drain and cut them in half lengthways

**4** Soak the rice noodles in boiling water for four minutes, then drain and rinse under cold water



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Prep **20 min plus cooling time**

Cook **25 min**

Makes **8**

**150g pork belly**, rind removed (optional - see step 1)

**Salt**

**16 large prawns**, preferably raw (optional)

**1 lemongrass stalk**, crushed

**200-225g packet rice vermicelli**, or other rice noodles

**8 rice paper wrappers**

**2 Chinese or ordinary chives**, cut into 10cm lengths (optional)

**4 sprigs fresh mint**, leaves picked

**4 sprigs fresh coriander**, leaves picked

**4 sprigs fresh perilla**, or Thai basil, leaves picked (optional)

**1 carrot**, peeled and grated

**¼ cucumber**, cut into thin matchsticks

**1 soft lettuce**, ½ shredded, the rest separated into leaves

**4 tbsp roasted peanuts** (I like salted), roughly chopped

**For the dipping sauce**

**1 tbsp sugar**

**2 tbsp lime juice**

**1 tbsp fish sauce**

**1 garlic clove**, peeled and crushed

**1 bird's eye chilli**, finely sliced

### 1 A note on the protein

Although commonly made with pork (leftover roast would also work well), feel free to substitute cold cooked chicken or firm or fried tofu; just make sure everything is cold, dry and sliced thinly enough to fit easily into a roll. If using cooked prawns, skip step 3 and instead cut them in half lengthways and remove any shell.

### 2 Poach the pork

Put the pork in a pan that's just large enough to hold it widthways and cover with cold water. Add a tablespoon of salt, bring to a boil, then turn down the heat, cover and simmer gently for about 20-25 minutes, or until the meat is cooked through (check the centre, because the exact timing will depend on its thickness). Remove, pat dry and leave to cool, then slice thinly.



### 3 Poach the prawns

Peel and devein the prawns, if need be. Fill a small pan with water. Crush the lemongrass lightly with the flat of a knife, drop this into the pan with a tablespoon of salt and bring to a boil. Drop in the prawns, turn down the heat and poach for two minutes, until pink. Drain, then cut in half lengthways.

### 4 Cook the noodles

Put the noodles in a large bowl and pour over boiling water to cover. Add a half-teaspoon of salt, leave for about four minutes, until al dente, then drain, rinse well under cold water and drain again, shaking the colander until the noodles are thoroughly dry. (If using a different shape of rice noodle, you may need to cook them for longer, so check the label for instructions.)

### 5 Get ready to roll

Set out all the ingredients within easy reach of a clean, dry chopping board (if you can't get hold of all the herbs listed, make up any shortfall simply by using more of whatever you do have). Get a bowl that's big enough to hold one of the rice wrappers, half-fill it with cold water, then dunk in a wrapper and keep patting it in the water until it's pliable, but not completely soft.

### 6 Start filling the wrapper

Shake off any excess water and lay the wrapper flat on the board. Arrange two crossed chives, if using, horizontally towards the bottom edge of the wrapper (or use a few leaves of one of the herbs you do have). Top with four prawn halves in the same horizontal line, then top these with a line of herb leaves.

### 7 Finish the stuffing

Add a pinch of grated carrot and a few cucumber sticks, some of the sliced pork, if using, and a small clump of the rice vermicelli. Finish with some shredded lettuce and a line of crushed peanuts. (Note: you can adjust these fillings as suits you, leaving out the nuts, for example, and adding sliced chilli or shredded cabbage, pineapple etc.)

### 8 Roll up, roll up

Bring the bottom of the wrapper tightly up and over the filling, then fold in both the sides. Roll up tightly, place join side down on a plate, and cover with one of the remaining whole lettuce leaves to keep it from drying out. Repeat with the rest of the wrappers, filling and lettuce leaves. For the sauce, whisk the sugar into the lime juice to dissolve, then add the other sauce ingredients, taste and adjust.

### 9 Or do the prep and roll later

Though these are best prepared just before eating, so they're as fresh as possible, you can prepare everything up to step 5 ahead of time; you can also make the dipping sauce in advance. Assemble to serve, or set everything out for people to make their own rolls according to taste.

**5** Get all the filling ingredients ready, then soak a rice wrapper in cold water, until soft



**6** Put four prawn halves and two chives, if using, at the bottom of the wrapper, and top with herb leaves



**7** Pile on carrot, cucumber, a few of the noodles, shredded lettuce and crushed peanuts, then roll up tightly



**9** Repeat with the remaining wrappers and filling, then serve with a spicy, citrusy dipping sauce



# Kitchen aide

## How to barbecue on a simple grill

**If you don't have a kamado-style barbecue, what interesting things can you make on a simple grill?**

"If I could have only one barbecue, it would be a kettle," says Genevieve Taylor, live fire cook and author of *Scorched*. "They don't take up a lot of space, don't cost a fortune and they're easy to move." Plus, you can do pretty much anything on a kettle that you can on a kamado. Sure, you'll need to pay attention to fuel management, adding more as you go for low and slow cooking, and work out where to put food in relation to the fire, but otherwise the barbecue world is your oyster: "Big pots of stew, slow-roast pork, bakes, yorkshire puddings ..."

The key is to not get *too* carried away. "There's no other meal where you'd eat wings, kebabs, steak and sausages all in one go," Taylor says, so pick a central star and build salads or charred veg around it. And it's with those vegetables that you can really have some fun, anyway. "I've yet to meet one that doesn't benefit from a bit of barbecue action," Taylor says. Carrots are an excellent example: "Blanch them, marinate in cumin, chilli and garlic, then grill and layer into a lovely warm salad with nuts, ricotta and olive oil."

Leeks, meanwhile, are a staple at Acme Fire Cult in east London, where chef and co-founder Andrew Clarke cooks them directly on the coals: "They blacken on the outside and steam in their own juices; when they feel soft, lift out and leave to go cold." Peel off the blackened outsides and you'll find a lovely, sweet middle. "All you need then is a nice, zesty gremolata or salsa verde," Clarke says. Aubergine is another cracker, especially when cut into "steaks", rubbed with oil and garlic, and grilled. "Serve that with a mole made from leftover sourdough, chillies, nuts, sunflower seeds, garlic, tomato

paste, and spices such as smoked paprika and cumin," Clarke adds.

Then, proving that everything is better with Marmite, there's Helen Graves' cabbage, which she parboils and wraps in foil with "a load of Marmite butter". The author of *BBQ Days*, *BBQ Nights* roasts this "whole on the barbecue until soft and buttery", and adds that it's excellent with sausages. Alternatively, she might char veg - whole courgettes, peppers or tomatoes, say - then chop and stuff them into tacos with feta and all the usual suspects.

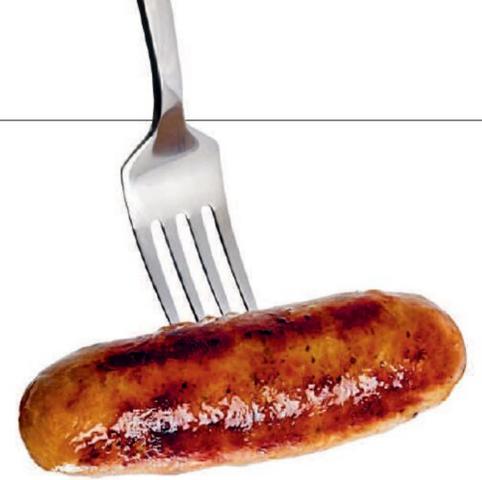
For something meatier, Taylor leans towards a pork joint marinated in lemon zest and juice, chopped fresh bay leaves, crushed garlic and crushed fennel seeds - it's basically a riff on the classic porchetta flavours. "Marinades never penetrate more than 3-4mm into the meat, so if you've got a big surface area, you're going to get more bang for your marinade buck." That said, the same marinade also works on kebabs.

Finally, don't forget to use the last blast of heat for something sweet, Graves says. "Halfway through the main course, put a load of stone fruit in a roasting tin with a splash of white wine, a bit of sugar and vanilla." Cook that on the dying barbecue until the fruit is nice and squishy, add a few scoops of ice-cream and job's a good 'un.

**Anna Berrill**

*Got a culinary dilemma?*

*Email [feast@theguardian.com](mailto:feast@theguardian.com)*



## Waste not ... Cooked sausages

Tom Hunt

Just one cooked sausage, left over from a barbecue, or indeed any meal, is enough to make this simple one-pot wonder inspired by the Italian classic *orecchiette con salsiccia e cime di rapa*. In the original, raw sausage is skinned, broken into pieces and fried with *cime di rapa* (turnip tops), then tossed with cooked orecchiette. Being a bean fiend, however, I've come up with an even speedier version using butter beans instead of pasta. Turnips are mostly grown for their green tops in Italy, so if you're lucky enough to find some, use those here; otherwise, just about any leafy green and/or brassica will do.

### Butter beans with sausage and broccoli

Trim and prepare 400g turnip tops, or Tenderstem broccoli and leafy greens (kale, chard, spinach) by stripping off the leaves and finely slicing any tough stalks.

Crumble a cooked sausage into pieces. Put a tablespoon of olive oil in a frying pan on a medium-high heat, saute the sausage, stirring, for a minute, then stir in a 700g jar of butter beans with their liquid.

Add the greens, the zest and juice of a quarter-lemon and an optional pinch of chilli flakes, to taste. Cover the pan, bring to a boil, then turn down the heat to low and simmer for 10 minutes, until the greens are soft - stir and, add water to stop the beans catching, if need be.

Season to taste and serve topped with grated cheese of your choice (pecorino, parmesan or mature cheddar, say) and an optional drizzle of extra-virgin olive oil.

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# Rachel Roddy

## Tales from an Italian kitchen



### Barbecue-baked cheese with oregano and honey

A few weeks ago, there was a cheese fair at the back of the old slaughterhouse here in Testaccio. Thirty or so cheesemakers set up stalls in two of the conference rooms that look out on to what was, from 1891 until 1975, Campo Boario, a 13-acre cattle market and trading area overlooked by a circular control tower. The cheese fair, on the other hand, was controlled from a long office table by a point-of-sale machine: €6 a ticket to taste cubes and slices of artisan cheese from all over Italy.

“Set out your stall” was one of my grandad’s favourite expressions, often used at night to remind us not only to lay out our school uniforms and pack our bags, but to get our thoughts ready for the next day. As a kid, I wished that laying out thoughts was as straightforward and satisfying as picking out socks and sharpening pencils. I still do. Maybe I should be running a market stall?

Or maybe I should just admire and inhale the work of others. In the ex-slaughterhouse conference room, some cheesemakers had brought wooden cabinets, others crates, while many simply relied on stacking for height, the rounds and barrels of cheese like vertebrae on a spine. The ricotta-makers lined up their tubs side by side; the mozzarella-makers stood by tubs of bobbing balls; while caciocavallo-makers had poles, so their pot-bellied creations with tiny heads could hang like decorative teardrops.

Caciocavallo (which is generally made with cow’s milk, but can also be with sheep’s) is part of the stretched-curd cheese family. Simply put, this is a group of cheeses made by steeping the curds, then working them in a



bath of very hot whey to create a soft, elastic texture. Stretched cheeses can be twisted into shapes, knotted or plaited for immediate eating - mozzarella being the most familiar. Or they can be steeped in brine, bound and aged. It is the binding of forms in pairs using a rope and leaving them to age *a cavallo* - straddling a beam or pole - that very likely gives us the name caciocavallo, meaning “horse cheese”.

I have written about caciocavallo before, about how, when it is young,

Ideally, cook the cheese over hot barbecue coals, but these pouches will also melt to a ‘warm putty’ in a hot oven

it is as soft as a bouncy rubber ball with a mild milky taste, but then, as it ages, it shrinks and firms, and the flavour deepens and sharpens to give it a wonderful sting. I have also written about cooking younger caciocavallo in a frying pan and terracotta dish until it is soft as warm putty, with a golden crust, a process that is infinitely better when done over a barbecue.

If you are feeling bold, you can suspend a whole teardrop of caciocavallo over the grill and catch it as it melts. Alternatively, make foil pouches to hold slices of the cheese with oregano and honey. Just as effective are scamorza, provolone, mozzarella, feta, paneer or halloumi. You want 120g-150g of cheese per person.

Prepare four squares (roughly 30cm x 30cm) of silver foil and brush the insides of each with olive oil. Cut the cheese into 1cm-thick slices and share the slices between the four squares of foil, remembering that you are going to turn the foil into a pouch.

In a small bowl, mix six tablespoons of olive oil, a pinch of salt, two teaspoons each of dried red chilli flakes and dried oregano, then spoon this mixture over the cheese. Follow that with a teaspoon of honey for each serving.

Gather the edges of the foil to create loose pouches, then scrunch the edges to seal. Put the pouches on a barbecue rack over the hot coals. The time it takes to cook will depend on the type of cheese and the heat of your barbecue, as well as how melted and golden you want the cheese to be. After about six minutes, open a corner of one of the pouches to check.

Once the cheese is cooked to your liking, encourage everyone to take a pouch and eat the cheese directly from it.

# Grace Dent

'Comfort food with the chef's foot fully on the gas'



PHOTOGRAPHS: RICHARD GASTON/THE GUARDIAN



Glasgow is far chicer that it ever wants to admit. It is a burly, noisy, brown-stone city with a rep for piercing the bubble of anything that is up itself, but there has always been a sleek underbelly of glam to these streets. Only quietly, mind.

Brett, for example, on a corner of Great Western Road, sets out its stall as the polar opposite of a lofty, intimidating restaurant. It's just a wine bar that happens to throw down a little beef fillet with jersey royals. Pop by for a birthday cocktail, the website seems to say, we'll cook you a bit of pasta or fish, all while pointing at a menu that includes the likes of fresh linguine

tossed in XO-infused mushroom sauce and caramelised leek, and topped with plump Cantabrian anchovies. This is not remotely pub grub and more, "We mean business here - bring a bib!" See also Brett's gildas, based on that rough-and-ready northern Spanish *pintxo* bar snack of chilli, olive and anchovy shoved on a cocktail stick; here, however, the gilda is served on a luxurious plinth of chicken fat-encrusted crouton, and the olive and anchovy come with a nerdily engineered hot sauce.

So, yes, you could come to Brett simply to sit up at the bar and savour the lengthy biodynamic wine

## Brett

321 Great Western Road, Glasgow G4, 0141-406 0284. Open Mon-Thurs 6-11pm, Fri & Sat 1-11pm, Sun 2-7pm. From about £65 a head à la carte; two-course set menu £28, all plus drinks and service

list, or sip a corpse fizz with Roku gin and absinthe, but you'd be missing a trick. Despite its self-effacing charm, Brett is actually the younger sibling of fine-dining Cail Bruich a little further up Great Western Road. What's more, Brett's chef director is Colin Anderson, formerly of Restaurant Gordon Ramsay in London, so it's probably worth checking what he's got on the specials. On the evening we visited, there was prime chateaubriand, which we ate with a side of jersey royals drenched in a sensational wild garlic and chicken butter emulsion (pictured right). Those potatoes were a vibrant green, alien visitation, an explosion of umami finished with an elderflower vinegar gel.

One perplexing thing about the place, however, is quite how little space they have to achieve all this. It's just a small single room with a mezzanine at one end, a busy counter with at least eight cooks behind it, and diners, drinkers and servers all milling about. I've seen bigger places than this struggle to send out a club sandwich, yet here they make some of the most complex and intriguing starters I've



eaten all year. A generous bowl of Orkney scallops, fried until golden and served in a macadamia nut cream, come in a scallop consommé with finger lime and coastal greens. Delicate, painstakingly boned chicken wings are served with tiny, salty clams in a rich, smoked chicken emulsion and dotted with a fiery scotch bonnet sauce (left, below). There are hunks of white bloomer from Edinburgh's much-loved Company Bakery, both to scoop through those sauces or to smear with butter whipped with, yes, more chicken fat. Not one scrap of chicken seems to be binned at Brett. Waste not, want not, and all that.

While Brett resolutely holds a fig leaf over its fanciness, as if to say, "Don't mind us, we're just rendering down some Angus beef fat while plating *côte de porc* with langoustine sauce and yellow carrot. Nothing to see here!", it is very possibly Glasgow's best restaurant right now. The service is great - warm, relaxed, proud of how delicious the food is, and always there, while also not being there at all. On a warm Friday night in Glasgow, which is always a bit magical, I can think of no better spot than one of the tables in Brett's

window, to sit, eat and watch the passing nightlife. A monkfish tail main was poached in butter and came with chunks of fennel confit'd in bergamot gel and a brown butter sauce. It was comfort food with the chef's foot fully on the gas - the genius of the dish is that the thick sauce is filled with extra tail meat dressed with shaved raw fennel.

If I'd paced myself, we'd have ordered the pink lady apple tarte tatin with caramel sauce and Madagascan vanilla ice-cream. Instead, we went for something we hoped might be smaller, though the menu description - "Cluizel 63% chocolate and Highland Park 12" - provided no clue to the fact that it's a perilously decadent bowl of warm chocolate mousse concealing a frozen cultured cream and layers of whisky-laced salted caramel. I defy anyone to finish it on their own, because this dessert requires a team effort. Stay hydrated, loosen a button, work from the centre with large greedy swipes, and enjoy the rich, balmy, boozy excess. You'll probably have to walk home from Brett to work off all the calories, but if you live in Inverness, you might just manage it.

#### Instafeed



A very pretty Poon's hamper filled with extraordinary chilli oil, XO sauce and wind-dried sausage



Various Glaswegian treats, including fries with haggis and cheese curds, at Innis & Gunn Taproom

@gracedent



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