

# Foodies



ISSUE 72 | DECEMBER 2015  
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# 40

## RECIPES

and top chefs

Pierre Hermé

Engin Akin

Monika Römer

Oliver Bracht



## CHRISTMAS STARS

Bake Off's Nadiya and Flora

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Recipes from Tom Kerridge

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# Foodies

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*Pierre Hermé Macaron*,  
by Pierre Herme, £27.99,  
Stewart, Tabori & Chang

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# Season's Greetings

**T**HE FESTIVE season is upon us, and with it come the Christmas Markets, the family gatherings and, of course, the deliciously indulgent food.

To make sure you have a jolly time, we've asked a range of talented chefs to share their festive cooking tips and favourite recipes so you can make your Christmas extra delicious.

Tom Kerridge does chicken three ways on p.14-21, perfect if you want to save yourself the turkey faff but still want to enjoy a succulent piece of poultry.

Our cover star, pastry master Pierre Hermé's exquisite macaron fortunella, features the unlikely hero of the season: kumquats. The unique winter fruit is perfect to add citrus zing to your festive recipes. Learn how to use them to make stunning macarons on p.34-41.

We also spoke to *Great British Bake Off* winner Nadiya Hussain and semi-finalist Flora Shedden, p.22-27. Their dinner party hosting tips will go a long way in the weeks to come.

If you've left your Christmas Shopping a little late, we have a selection of gifts to ensure you wow the foodies in the family. Page 33 is hamper galore and page 53 covers the best gins for spirit lovers.

If you just want to sit back, relax, and let someone else do the work for you, we've also got you covered. Head to our Festive Breaks piece, p.42-44, for the perfect spots to escape this Christmas.

**Sue Hitchen, Editor**



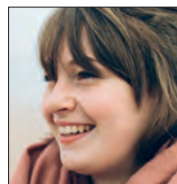
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**Nadiya Hussain** is a stay at home mum turned baking star after winning the *Great British Bake Off*.



**Tom Kerridge** is a Michelin-starred chef owner of famous gastropub The Hand & Flowers.



**Flora Shedden** is an Art History student who was a semi-finalist in this year's *Great British Bake Off*.



**Pierre Hermé** is a pâtisserie connoisseur whose exquisite macarons are famous all over the world



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## COOKING THE BOOKS



**Simple Green Smoothies**  
**Jen Hansard and Jadah Sellner, 13 December, Rodale, £16.47**

Forget counting calories, *Simple Green Smoothies* teaches you recipes for delicious daily green smoothies to kick start your day.



**Cook. Nourish. Glow.**  
**Hardcover, Amelia Freer, 31 Dec 2015, Michael Joseph, £20**

*Cook. Nourish. Glow.* is the ideal guide to cooking with confidence and improving your health. With over 100 easy recipes, Amelia offers a gluten and dairy free lifestyle.



**I Quit Sugar: Simplicious**  
**Sarah Wilson, 31 Dec 2015, Macmillan, £20**

Think you can't live without sugar? Test yourself by quitting sugar in just eight weeks. Learn sustainable, mindful food practices to use in every day life while making guilt-free treats!

## 12 Chefs of Christmas

This December, Food Network has brought together twelve of the country's most exciting chefs to share their tips for a perfect Christmas meal. Hosted by Jeni Barnett, the twelve chefs of Christmas, including Lisa Faulkner, Reza Mahammad and Andy Bates, will showcase a combination of classic festive favourites with innovative and exotic flavours, capturing the best seasonal dishes from around the world. From Eric Lanlard's dessert medley to Shina Permaloo's turmeric and herb salt crusted seabass, *12 Chefs of Christmas* is the perfect show to get yourself excited about the best part of the party season: the food! *Starting on 12th December at 7am on Food Network.*



## WHAT'S ON



**INNIS & GUNN  
 FESTIVE  
 SAMPLING  
 SESSION**  
**2 Dec, Edinburgh**

Join Innis & Gunn for a cosy and friendly sampling session at 6 Randolph Crescent in Edinburgh's West End. There is a terrific line up of special bottlings in store, not to mention a little bit of Christmas magic. On arrival you'll be greeted with a welcome drink by the tree in the drawing room before it's on to tasting their seasonal beers.



**DINING IN  
 DARKNESS IN  
 DEAFENING  
 SILENCE**  
**10 Dec, Glasgow**

Want to enjoy a specially-prepared two course meal without a few of your senses? Diners will experience what it is like to be deaf and blind by donning ear muffs and being blindfolded, having no idea of the menu they're enjoying until the end. This event aims to raise awareness of the challenges faced by deafblind people living in Scotland.



**FESTIVE  
 TEA  
 DANCE**  
**16 December,  
 Glasgow**

Looking for a fun event this Christmas season? Head to Loks Bar and Kitchen on Glasgow's newly trendy Southside for their festive tea dance on December 16th. Lunch will be served, and you'll get a main course followed by tea, coffee and scones. Then hit up the dance floor to music from yesteryear for a delightful afternoon!



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# Sweet thought

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## CRACKING CHRISTMAS

Simply Crackers' bespoke Christmas crackers are a unique way to add a personal touch to this year's festivities. Choose a design or make your own, and watch your loved ones come together as they discover the wonders inside. [www.simplycrackers.co.uk](http://www.simplycrackers.co.uk)



## MULL IT OVER

Frozen cocktail specialists LIC have just launched an unusually delicious creation: the mulled wine frozen cocktail. The spiced delight, which also packs a punch with its 10%ABV, will certainly put a cool spin on your Christmas. [www.havealic.com](http://www.havealic.com)



## BIG CHEESE

Congratulations to Connage Highland Dairy for winning the Highland & Island Food & Drink Forum Ambassador of the Year award. The accolade is not the first for this family-run business producing a range of mouth watering artisan cheeses – and we don't think it'll be the last! [www.connage.co.uk](http://www.connage.co.uk)



## GOLDEN TRUFFLE

Iain Burnett's famous velvet truffles are a true chocolate sensation. Recently awarded The World's Best Dark Chocolate Truffle title at the International Chocolate Awards, you'd be mad not to treat yourself to a luxurious sweet this Christmas. [www.highlandchocolatier.com](http://www.highlandchocolatier.com)



## A DRAM OF GIN

Whisky meets gin with Strathearn Distillery's brand new Oaked Highland spirit. Smooth and smoky, with juniper notes and hints of citrus accented by vanilla, it will take your taste buds on a flavourful journey. [www.strathearndistillery.com](http://www.strathearndistillery.com)





## You've worked hard all year for this. We'll work hard to make sure you get it...

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You've worked hard all year, so it's important that every detail of your holiday is perfect – especially when it comes to choosing where to go, where to stay and how to get there. It's tempting to book online but it's not always quick and easy. And, as you can't always be 100% certain of what you're getting, it's often not worth the risk.

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Don't miss your chance to win this luxurious prize, perfect for a truly unforgettable Christmas gift. ●



## TO ENTER

For your chance to win this great prize, simply answer the following question:

**What is the name of the Michelin-starred restaurant at The Balmoral Hotel?**

To win you must either like our page on Facebook and send us a message with your name and email address or email your details to [enter.foodies@gmail.com](mailto:enter.foodies@gmail.com)

Entries must be received by 31st December 2015. Subject to availability and allocation. Prize valid Sunday to Thursday from 18.01.2016 to 18.06.2016, based on two adults sharing. Cannot be used in conjunction with any other offer. Editor's decision is final. No cash alternative. Non transferable.

# Winging it

**Tom Kerridge** does chicken three ways and spills the beans on the joys of cooking for others

**R**UNNING A RESTAURANT and a pub is a lot of hard work, so it's a good job I love it! Serving up great meals to happy customers is just about the best way of earning a living, and although the hours are long and sometimes it's stressful trying to get everything right, I wouldn't have it any other way.

When I get home after a long day's work, I always plan to put my feet up. But before I know it I'm going through the fridge

My dishes are not about showing off. They're about pleasure and generosity

instead: chopping, stirring, seasoning and tasting, and coming up with new ideas. It's relaxing and exciting at the same time, even when I'm tired. Using what I've got to hand to create something delicious, without the pressure of diners waiting to be served ... I can lose hours that way.

At home, I still go for the same big, bold and complex flavours I strive for at work. I figure there are only so many meals you're going to get to eat in your life, so they might

as well all be as brilliant as you can make them! Don't get me wrong, I'm as likely to have a slice of toast or a bacon sarnie on the hoof as anyone, but when I have a bit more time, I like to make every meal as special as I can.

My dishes are not about showing off. They're about pleasure and generosity. They're about sitting around a table with people you like and sharing a drink, something good to eat, a great conversation and a few laughs. And the food can be something as simple as a couple of pork burgers and salad on a Tuesday night after work, or a big Saturday night blow out with a crowd. The key thing is to have fun too, in the kitchen and at the table, so don't be a martyr.

If you don't have the time, or you just don't fancy it, there's no need to make every item from scratch. Concentrate on one or two great dishes, and serve them with a crisp green salad or some simply boiled potatoes or steamed rice. Of course, if you have got time, knock yourself out and make everything from bread to pud – the important thing is that you enjoy yourself, because somehow that always makes everything taste better! ●



**WEEKEND ROAST CHICKEN**

Everybody loves a roast chicken! The most important thing is to buy the best chicken you can afford: the better the chicken, the better the flavour. It's as simple as that. This is a 'weekend chicken', because you need to start it the day before you want to eat it, but don't let that put you off – the recipe is very easy. When you taste it, you'll agree it's worth a little advance planning

Serves 4–6

**1 large chicken, about 2kg, giblets removed**  
**1 unwaxed lemon, quartered**  
**A small bunch of rosemary**

*For the brine*

**3.5L water**  
**300g salt**  
**150g caster sugar**  
**4 bay leaves**  
**1 tbsp mustard seeds**  
**1 tsp black peppercorns**  
**2 unwaxed lemons, sliced**

*For the rub*

**50ml olive oil**  
**3 tbsp maple syrup**  
**2 tsp salt**  
**2 tsp cayenne pepper**  
**2 tsp ground cumin**  
**1 tsp freshly ground black pepper**

- First make the brine. Put all the ingredients except the lemons into a large saucepan. Bring to the boil, stirring to dissolve the salt and sugar. Transfer to a bowl or container that will fit the chicken, add the lemon slices and leave to cool. Once cooled, cover with cling film and refrigerate.
- Before you go to bed, place the chicken in the brine, making sure it's fully submerged. Cover with cling film or a lid and place in the fridge. Leave to brine overnight for about 8 hours (no more than 12 hours or the chicken will be too salty).
- The next morning, lift the chicken from the brine and pat it dry with plenty of kitchen paper. Place on a rack in a large roasting tin and return to the fridge, uncovered, for another 6–8 hours to dry out the skin (ready to crisp up in the oven).
- Take the chicken out of the fridge 30 minutes before cooking. Preheat the oven to 140°C. Mix the ingredients for the rub together in a bowl, then smear all over the chicken, to coat evenly. Return the bird to the rack in the roasting tin, breast side up, and put the lemon and rosemary in the cavity.
- Roast for 3 hours, basting from time to time. The chicken is cooked when a meat thermometer inserted in the thigh area near the breast (but not touching the bone) registers 70°C, or the juices run clear when the same area is pierced with a skewer. For the last 10 minutes, whack the oven temperature up to 220°C to crisp and brown the skin.
- Remove from the oven and stand the bird upright to let the juices in the cavity pour into the tin. Cover loosely with foil and rest in a warm place for 10 minutes or so. Serve the chicken with the 'gravy' created by the juices in the tin, and seasonal vegetables.



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## MEDITERRANEAN CHICKEN

This easy, one-dish chicken dinner is like the top of a really good pizza – without the dough. It takes just a few minutes to throw together and is really tasty. As the tomatoes break down, they release their juices to make a light, fragrant tomato sauce, and the chicken soaks up the flavours of the other ingredients.

### Serves 4

4 chicken supremes (bone in), skinned  
 600g mixed ripe tomatoes, larger ones roughly chopped, cherry tomatoes left whole  
 30g black olives, pitted  
 1 garlic clove, sliced  
 1 tsp dried oregano  
 60ml extra virgin olive oil  
 8 slices of Milano salami, or other well-flavoured salami  
 1 medium red onion, cut into 8 wedges through the root  
 2 balls of buffalo mozzarella, about 125g each  
 1 tbsp fine polenta  
 Salt and freshly ground black pepper  
 1 tbsp oregano leaves, to finish

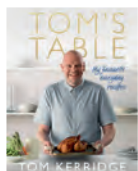
- Preheat the oven to 200°C.
- Lightly season the chicken supremes with salt and pepper and place them in an ovenproof dish.
- Toss the tomatoes, olives, garlic and oregano together in a bowl. Trickle over about two-thirds of the olive oil and toss the tomatoes again to coat.
- Tip the dressed tomatoes over the chicken, pushing them down well with a spoon so that everything becomes well mixed together. Lay the salami and onion wedges over the chicken, then tear the mozzarella over the top.
- Sprinkle over the polenta and bake for 25–30 minutes, until the chicken is cooked through, the onions are charred around the edges and the cheese is bubbling and melted.
- Remove from the oven. Trickle over the rest of the olive oil and scatter over the oregano leaves just before serving.

## PRAWN & CHICKEN GUMBO

Gumbo is a similar style of one-pot wonder to a good bouillabaisse. Created by the Creoles in South Louisiana at the turn of the nineteenth century, it remains just as popular today as it was then. Of course, there are many variations. Don't be put off by the lengthy list of ingredients – once they're in the pan, it's not a complicated recipe. It's just full of flavour, so give it a go

Serves 8

2 large boneless chicken breasts, skinned  
 100ml vegetable oil  
 8 chicken thighs, bone in and skin on  
 4 rashers of smoked streaky bacon, diced  
 500g smoked sausage or chorizo, cut into 1cm slices  
 100g plain flour  
 2 tsp cayenne pepper  
 2 tsp smoked paprika  
 1 large onion, diced  
 2 green peppers, cored, deseeded and diced  
 4 celery sticks (tough strings removed), diced  
 8 garlic cloves, finely grated  
 4 bay leaves  
 A small bunch of thyme, tied with kitchen string  
 1 litre chicken stock  
 500ml tomato juice  
 200g okra, sliced into rings  
 250g peeled raw tiger prawns  
 4 spring onions, trimmed and sliced  
 ½ bunch of parsley, stalks removed, leaves chopped  
 Salt and freshly ground black pepper



*Tom's Table* by Tom Kerridge, is published by Absolute Press, £25  
 Photography: Cristian Barnett

- Cut each chicken breast into 4 even-sized pieces.
- Heat the oil in a large, heavy-based saucepan over a medium-high heat. When hot, add the chicken thighs and breast pieces and sear for a few minutes until nicely browned. You may need to do this in batches to avoid overcrowding the pan. Remove the chicken from the pan and set aside.
- Return the pan to a medium heat, add the bacon and cook for a few minutes, stirring frequently, until golden and crisp. Remove with a slotted spoon and set aside with the chicken.
- Now add the sausage slices to the pan and allow them to colour and release their oil. Once browned, remove them from the pan with a slotted spoon and set aside, with the chicken and bacon.
- Place the pan back over a low heat and add the flour – there may be quite a lot of fat in the pan at this stage, but don't worry. Cook, stirring constantly, for around 8–10 minutes to cook out the flour and make a thick, smooth paste. Once the paste takes on a dark golden brown colour, add the cayenne pepper and smoked paprika and cook for a further minute.
- Add the onion, peppers, celery and garlic to the pan. Stir, increase the heat and cook for a few minutes to soften the vegetables. Throw in the bay leaves and thyme.
- Return the chicken pieces, bacon and sausage to the pan, along with any juices that have accumulated on the plate.
- Pour in the chicken stock and tomato juice and bring to the boil. Lower the heat and simmer gently for around 1 hour until thickened, stirring from time to time. Remove the thyme.
- Stir in the okra and cook gently for 8–10 minutes. Now add the prawns and cook for 2–3 minutes until they turn bright pink and are cooked through. Stir in the sliced spring onions and chopped parsley, heat through for a minute then season well with salt and pepper.
- Ladle the gumbo into warmed bowls and serve either just as it is or with some steamed rice.



# Festival stars

*Great British Bake Off* winner **Nadiya Hussain** and semi-finalist **Flora Shedden** shine at this year's Foodies Christmas Festivals

## Nadiya Hussain

### Your philosophy in the kitchen is...

Do not be afraid of the kitchen! If the tools are used properly and you can understand the equipment well, then the kitchen can be a fun and imaginative place. This is the philosophy I try to teach my children.

### What are your kitchen essentials?

My KitchenAid mixer is my absolute essential, as when I'm baking my mixer makes light work for hard-working hands.

There is nothing worse than a blunt knife and an enormous onion!

When I'm cooking the most important tool has to be sharp knives. There is nothing worse than a blunt knife and an enormous onion!

### What is your favourite ingredient at the moment?

My favourite ingredient at the moment has to be matcha green tea. It works well in biscuits, cakes, frostings and even makes a mean cup of tea! The flavour is subtle and slightly woody, but my favourite thing about this ingredient is the fabulous, vibrant green colour it imparts into anything it touches.

### The treat I can't resist is...

Marmite crisps and salted caramel. Not together. But then again that could be an interesting recipe idea! I can get through a dozen packets of crisps and not even notice. As for salted caramel, once I have made a batch it manages to get into every dessert I make thereafter.

### What dishes will be on your Christmas table this year?

We don't really celebrate Christmas as such, but my birthday is on Christmas day, so in some ways we do always have a celebration. We love to have a turkey, sometimes even a duck or goose. That is usually accompanied with rice and Brussels sprouts and always a dessert – the bigger the better! This year I think it will be a bit special. It's been a phenomenal year and we have so much to get together for and to celebrate.

### Any New Year's dinner party tips?

Think about your menu and try and make as many dishes that can be made in advance and finished off just before serving. If there are kids coming over, always have a few bits ready for them i.e. colouring pencils, books, puzzles etc. They can get restless and need welcome distractions.

TURN TO  
PAGE 26 FOR  
NADIYA'S  
RECIPE



## Flora Shedden

### **Your philosophy in the kitchen is...**

I really think recipes are there to be adapted to suit the cook – by all means substitute or swap ingredients to suit you. I don't believe in restrictions, however – unless medical! Everything in moderation.

### **What are your kitchen essentials?**

A spatula and a wooden spoon will stand you in a good position. I also love a small serrated knife for all sorts of prep.

### **What is your favourite ingredient at the moment?**

I recently discovered black onion seeds which are amazing. I also love garlic and lemons. And good quality sea salt is essential. Versatile ingredients are the best.

### **The treat I can't resist is...**

I love a dark and gooey brownie. You can tell a lot about a café by their brownie! Also gingerbread loaf cake with plenty of good butter.

### **What dishes will be on your Christmas table this year?**

We are a turkey family at Christmas, and will be quite traditional in terms of sides. I do insist on Rosemary Hasselbacks and roasted sprouts with hazelnuts, lemon and feta though.

### **Any New Year dinner party tips?**

It's hard to motivate yourself on the days in between Christmas and New Year so I always think go simple for Hogmanay. Some good flung together cocktails and easy sharing dishes are ideal. Crostini are perfect I think.

TURN TO  
PAGE 27 FOR  
FLORA'S  
RECIPE



## CHOCOLATE, RASPBERRY AND MINT TART

### For sweet pastry

250g plain flour  
100g unsalted butter  
100g icing sugar  
Pinch of salt  
2 medium eggs

### For the tart

250g fresh raspberries  
25g mint leaves finely sliced  
250ml double cream  
200g dark chocolate (70% cocoa)  
25g liquid glucose  
50g unsalted butter

- For the sweet pastry shell, add the flour, butter, icing sugar and salt to a bowl. Using your fingertips, crumble the butter into the flour. Give the eggs a quick mix in a separate bowl and add to the flour mix. Bring the dough together by hand. Cover and leave to rest for 30 minutes in the fridge.

- Take the dough out and roll out onto a floured surface. Line a 20cm tin and chill for 20 minutes in the fridge.

- Preheat the oven to 190°C. Prick the base using a fork and blind bake for 20 minutes. Lower the oven to 180°C, remove the beads and bake for a further 5 minutes.

- Leave the case in the tin for 10 minutes, then lift out and leave to cool on a wire rack.

- Divide the raspberries into two. Crush one half with the back of a fork



and add the sliced mint to it. The other raspberries need to be halved and set aside.

- Spread the crushed raspberries and mint on the base and then add the halved ones on top.

- In a bowl, break up the chocolate. Bring the cream to a boil in a pan and add to the chocolate. Mix thoroughly until it is all incorporated well. To this add the glucose and the butter and mix. Leave to cool for a 15 minutes and then add to the tart shell on top of the raspberry mix.

- Leave your tart to chill for a few hours in the fridge.



### NADIYA HUSSAIN

Nadiya is the winner of this year's series of the *Great British Bake Off*. Full-time mum Nadiya won over judges Mary Berry and Paul Hollywood with her delicious bakes and warm enthusiasm and is ready for her next adventure!

**Nadiya was at Foodies Truman Brewery London and Harrogate Festivals**

## GINGER, MASCARPONE AND QUINCE CHEESECAKE

### For the cheesecake

250g ginger biscuits  
75g unsalted butter  
100g caster sugar  
3 tbsp cornflour  
750g mascarpone  
2 eggs  
100ml double cream  
1 tsp vanilla bean paste  
300ml double cream  
to top  
Ginger biscuits to finish

### For the quince

2 medium quinces  
3 tbsp soft brown sugar  
300ml water  
3 tbsp honey  
Stalk fresh ginger  
Juice of a lemon  
3 tbsp soft brown sugar

● To make the cheesecake base melt the butter in a pan and add the biscuits. Crush using the end of a wooden spoon. Press into a greased and lined round cake tin.

● Mix all the cheesecake ingredients, except extra cream and biscuits, until smooth. Pour on top of the base and bake for 1 hour at 160C. Turn the oven off and leave cake in with a wooden spoon to hold the door slightly ajar until cool.

● For the quince peel and slice into eights and coat in the lemon juice. Add to a pan with the water and all the other ingredients, cook for 10 minutes until the quince has softened. Remove the quince.

● Add the extra 3 tbsp sugar and reduce the



poaching syrup down until thick.

● Whip the extra cream from the cheesecake unto soft peaks form, spread on top of the cheesecake.

● Sprinkle with extra biscuits and finish with a few pieces of quince. Serve each slice with more quince and some syrup.



### FLORA SHEDDEN

Flora Shedden represented Scotland at this year's *Great British Bake Off*. She showcased her amazing talent throughout the competition and her stellar bakes got her to the semi-final.

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

**Flora was at the Edinburgh Foodies Festival Christmas**

# Take the biscuit

You will definitely be caught with your hands in the cookie jar with these delicious festive treats. Fill your kitchen with the scents of gingerbread baking – a truly festive experience that your family will never forget

## GINGERBREAD COOKIES

Makes 2 trays

### *For the dough*

400g sugar beet syrup  
100g butter  
¼ tbsp baking soda  
4 tbsp orange juice  
500g flour  
15g gingerbread spice  
Zest from ½ organic lemon  
50g diced candied lemon peel  
50g diced candied orange peel  
50g finely diced walnuts

### *For the icing*

2 egg whites  
375g powdered sugar

- Four days before baking, warm the sugar beet syrup in a pot with butter on low heat until the butter melts. Pour into a mixing bowl. Stir the baking soda and the orange juice until the baking soda dissolves and add it to the bowl. Next, add in flour, gingerbread spice, lemon zest, candied lemon and orange peel, and nuts. Knead into a smooth dough. Leave out, covered, for four days at room temperature. In that time, repeatedly knead the dough thoroughly.
- On the day you bake the gingerbread, preheat the oven to 200°C. Separate the dough into pieces and roll them out until they are approximately ½cm thick on the floured countertop. Cut out shapes and place onto baking sheets lined with parchment paper. Bake for 10–15 minutes. Remove the cookies from the parchment paper while they are still hot and let cool on a wire rack.
- Afterward, beat the egg whites to stiff peaks. Add powdered sugar while you beat—use an amount that will ensure the mixture is thick enough to be squeezed from a tube. Make a piping bag out of parchment paper, fill it with the icing, and cut a small hole in the tip of the bag. Then decorate the gingerbread cookies by squeezing the icing onto them in fine lines and let dry.





## AMARETTI BISCUITS

Makes 1 tray

### *For the dough*

250g marzipan paste

220g sugar

1 pinch salt

40g ground almonds (blanched)

zest from ½ lemon

3 egg whites

### *To sprinkle on top*

3 tbsp coarse sugar

3 tbsp sugar

- Ideally, the day before baking, knead marzipan, sugar, and salt together on a countertop. Incorporate the almonds and lemon zest. Place the mass in a mixing bowl, add the egg whites one after another, and stir with a wooden spoon
- Line a baking sheet with parchment paper. Place the mixture into a piping bag and pipe small circles onto the parchment paper, making sure they are not too close together. Sprinkle with coarse sugar and regular sugar. Dry at room temperature for at least 4 hours, but preferably overnight.
- Preheat the oven to 150°C. Place the baking sheet in the oven and bake the cookies for 15 minutes. Remove Amaretti from the oven, place on a wire rack, and let cool.

**JAM-FILLED BISCUITS (ANGEL EYES)**

Makes 1 tray

*For the dough*

180g flour

25g fine breadcrumbs

50g sugar

1 tsp vanilla sugar

zest from ½ lemon

1 egg

70g soft butter

60g clarified butter

*For decorating*

150g currant or raspberry jelly

- Quickly knead flour, breadcrumbs, sugar, vanilla sugar, lemon zest, egg, butter, and lard into a smooth dough. Form into a ball, wrap in plastic wrap, and rest in the refrigerator for 1 hour.
- Preheat the oven to 180°C. Form the dough into balls just barely the size of walnuts, and place onto a baking sheet lined with parchment paper. Dip the handle of a wooden spoon in flour, and with that, make a little well in each ball. Fill the troughs with jam.
- Place the jam-filled biscuits in preheated oven (middle rack) and bake until light brown, about 15 minutes. Remove from the oven, let cool, and place onto a wire rack.



*Christmas Cookies*  
by Monika Römer and  
Oliver Brachat is  
published by Skyhorse  
Publishing, Inc., £11.75



  
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# Parisian chic

Pastry master **Pierre Hermé** and entrepreneur Charles Znaty take a trip down macaron memory lane

WHEN PIERRE HERMÉ began his apprenticeship in 1976 in the grand Parisian pastry shop run by Monsieur and Madame Lenôtre, the making of macarons there was an important task that was strictly regimented. Among the staff at the Lenôtre pastry shop, only Alan Rousseau and Richard Lecoq were allowed to make the macaron batter. Therefore, it required much persuasion and patience by Pierre Hermé to eventually be trusted to work at their side; learning to prepare the batter with them was a privilege of which he needed to prove himself worthy. After taking over the pastry kitchen at Fauchon, Pierre Hermé discovered a different method for making macarons.

When we met in 1990, food writer Marianne Connoli, described the macarons at Fauchon as “the best in Paris.”

In 1995 Pierre Hermé began to experiment with the combination of different flavours in macarons. Starting on January 1, 1997, we began to write a new page in the history of the macaron.

In 2008, motivated by the same passions that have continued to drive us since we started working together, we undertook opening our first store. As surprising as

it may seem, the obstacles to this project were not easy to overcome. Whatever you decide to undertake, there is always someone who will try to predict your future: “What? A Pierre Hermé shop with no pastries? Insane!” was the prevailing thought. However, this didn’t matter.

With the worst behind us, and encouraged by our initial success, we decided to move forward. Our macarons began to travel. First to London, then Strasbourg, then into Japan as we started expanding.

The macaron culture is now widespread. It has become a kind of universal language. Many countries persist in writing the word “macaroons” but this is a huge error! The word “macaroon” is a *faux ami*. For many Americans, this term always refers to a dry cookie made with coconut. At our first location in London in 2010, we took pleasure in printing the word phonetically on the cover of the brochures given to each customer.

Since 2012, we have strived to strengthen our international presence. Today, our macarons and our chocolates can be found in nearly a dozen countries. ●





## MACARON MAGNIFIQUE

In Japan, when the rhizome of the wasabi grows deep in the ground, it has a sweet taste. Combined in this macaron with the fresh sweetness of strawberry, the wasabi is magnificent

Makes about 72 Macarons

### *For the tinted almonds*

Generous 2 tsp liquid strawberry red food colour  
200g ground blanched almonds

### *For The Magnificent Macaron Shells*

300g icing sugar  
300g ground almonds  
16g titanium dioxide powder  
1¾ tsp warm water  
7 large “liquefied” egg whites, divided  
75g still mineral water  
300g caster sugar

### *For the strawberry compote*

620g strawberries, preferably wild Mara, Ciflorette, or Gariguette  
60g caster sugar  
Scant 2 tsp agar-agar  
2 tbsps freshly squeezed lemon juice

### *For the wasabi cream*

15g fresh wasabi stem, preferably from Issé Workshop  
250g Valrhona Ivoire 35% white chocolate  
15g cocoa butter, preferably Valrhona  
2 tbsps sweetened yuzu juice  
200 g light whipping cream (32%–35% fat)

- Prepare the tinted almonds the day before. Rub the food colour into the almonds then beat them in the bowl of a stand mixer fitted with the paddle attachment. Set aside.
- For the macaron shells, sift together the icing sugar and almonds. Dilute the titanium dioxide powder in the warm water then stir it into half of the egg whites. Pour into the icing sugar–almond mixture. Add the remaining egg whites to the bowl of a mixer. In a saucepan, boil the mineral water and caster sugar to 118°C. As soon as it reaches 115°C, beat the egg whites on high speed. When it reaches 118°C, reduce the speed to medium-high and pour the syrup into the beaten egg whites. Beat the meringue until it cools to 150°C. Fold it into the icing sugar–almond mixture until it loses volume. Transfer batter to a pastry bag.
- Line baking sheets with parchment paper. Pipe disks about 1½ inches in diameter and ¾ inch apart. Tap the baking sheets on a work surface covered with a clean kitchen towel. Sprinkle the disks with the tinted almonds. Set aside for at least 30 minutes at room temperature.
- Preheat oven to 180°C. Place the baking sheets in the oven. Bake for 12 minutes, quickly opening and closing the oven door twice to release moisture. Remove the shells from the oven and slide them on the parchment paper onto a work surface.
- For the strawberry compote, rinse and dry the strawberries. Remove stems. Using a food mill, puree the strawberries. Add half of the puree to a saucepan and heat it through. Combine the sugar with the agar-agar and add to the warm puree. Bring to a boil for 2 minutes, stirring. Stir in the rest of the puree and the lemon juice a little at a time, until combined. Transfer the compote to a pastry bag.
- Peel and finely grate the wasabi. Chop the white chocolate then melt together with the cocoa butter to 45°C–50°C set over a bain-marie.
- Add the yuzu juice and the cream to separate saucepans. Heat the yuzu juice to 45°C and bring the cream to a boil. Pour the hot cream then the warm yuzu juice in thirds into the melted white chocolate–cocoa butter mixture and stir. Add the wasabi. Blend until smooth. Pour into a baking dish. Cover and refrigerate for 4 hours. Transfer to a pastry bag.
- Turn half of the shells over with the flat sides up onto a new piece of parchment paper. Fill with the wasabi cream then pipe a small dollop of compote in the center. Pipe a small dab of the cream on top of the compote. Close them with the rest of the shells, pressing down lightly.
- Refrigerate for 24 hours. Remove 2 hours before eating.

## MACARON FORTUNELLA

Makes about 72 macarons

*For the candied kumquats*

700g fresh kumquats  
900g still mineral water  
450g caster sugar  
5g star anise

*For the kumquat compote*

310g Candied Kumquats  
2 tbsp freshly squeezed lemon juice  
125g orange marmalade  
1g freshly ground Sarawak black pepper

*For the tinted sugar*

2½ tsps edible gold dust  
250g coarse sugar

*For the fortunella macaron shells*

300g icing sugar  
300g ground almonds  
Scant 1 tsp liquid yellow food color  
8 drops liquid red food color  
7 large "liquefied" egg whites, divided  
75g still mineral water  
300g caster sugar

*For the kumquat cream*

460g Kumquat Compote  
385g Valrhona Ivoire 35% white chocolate

- Prepare the candied kumquats three days in advance. Cut the kumquats in half and discard seeds. In a saucepan, bring the mineral water, sugar, and star anise to a boil. Pour the boiling liquid over the kumquats then refrigerate them to macerate for 24 hours. Remove the star anise then drain. Cut about twenty into coarse pieces. Place in a sieve set over a bowl, then place in the refrigerator for 24 hours to drain.
- For the compote, blend the rest of the kumquats with the lemon juice, marmalade, and pepper in a food processor. Refrigerate for 24 hours.
- Prepare the tinted sugar the day before. Preheat the oven to 60°C. Rub the gold dust into the sugar. Spread the sugar out onto a baking sheet and place in the oven for 30 minutes.
- For the shells, sift together the icing sugar and almonds. Combine the yellow and red food color with half of the egg whites. Pour into the icing sugar–almond mixture. Add the remaining egg whites to a mixer. In a saucepan, boil the mineral water and caster sugar to 118°C. As soon as the syrup reaches 115°C, begin beating the egg whites on high speed. When the syrup reaches 118°C, reduce the speed to medium-high and pour the syrup into the beaten egg whites. Beat the meringue until it cools to 50°C. Fold it into the icing sugar–almond mixture. Transfer the batter to a pastry bag.
- Line baking sheets with parchment paper. Pipe disks about 1½ inches in diameter and ¾ inch apart. Rap the baking sheets on a work surface covered with a clean kitchen towel. Sprinkle with tinted sugar. Set aside for 30 minutes.
- Preheat oven to 180°C. Place the baking sheets in the oven for 12 minutes, quickly opening and closing the oven door twice to release moisture. Remove from the oven and slide them still on the parchment paper onto a work surface.
- For the kumquat cream, heat the kumquat compote to 60°C. Chop the white chocolate then melt it to between 45°C and 50°C over a bain-marie. Pour the hot compote into the melted white chocolate and stir. Blend the cream until smooth.
- Pour the kumquat cream into a baking dish. Cover it by gently pressing plastic wrap onto its surface. Refrigerate for 2 hours. Transfer the cream to a pastry bag.
- Turn half of the shells over with the flat sides up onto a new piece of parchment paper. Fill with the kumquat cream. Place three pieces of candied kumquat in the center. Pipe a dab of cream on top. Close them with the rest of the shells, pressing down lightly.
- Refrigerate for 24 hours. Remove them 2 hours before eating them.



*Pierre Hermé Macaron*  
by Pierre Hermé,  
published by Stewart,  
Tabori & Chang, £27.99  
Photography: Laurent Fau



## MACARON VELOUTÉ PAMPLEMOUSSE

Makes about 72 macarons

*For the candied grapefruit puree*

2 unwaxed grapefruits  
10 crushed Sarawak black peppercorns  
1L still mineral water  
500g caster sugar  
62g freshly squeezed lemon juice  
1 star anise  
1 vanilla bean, halved lengthwise

*For the white macaron shells*

150g icing sugar  
150g ground almonds  
8g titanium dioxide powder  
1 tsp warm water  
3½ large “liquefied” egg whites, divided  
3 tbsp still mineral water  
150g caster sugar

*For the grapefruit macaron shells*

150g icing sugar  
150g ground almonds  
¾ teaspoon liquid lemon yellow food color  
½ teaspoon liquid strawberry red food color  
½ teaspoon liquid carmine red food color  
3½ large “liquefied” egg whites, divided  
38g still mineral water  
150g caster sugar

*For the yogurt ganache*

400g Valrhona Ivoire 35% white chocolate  
10g freshly grated pink grapefruit zest  
350g plain stirred yogurt  
105g Sosa powdered Mediterranean acid yogurt  
3 tbsp powdered milk

● Prepare the candied fruit puree two days in advance. Slice the grapefruit all the way around from top to bottom to remove the rind in large strips, leave a bit of the pulp attached. Place the strips of rind in a saucepan of boiling water. Boil for 2 minutes, drain and rinse under cold water. Repeat twice. Set the strips aside to dry.

● Place the peppercorns, mineral water, sugar, lemon juice, and star anise in a saucepan. Add the seeds and the vanilla bean pod. Bring to a boil. Add the strips of grapefruit. Cover three-quarters of the saucepan. Simmer very gently for 1½ hours. Cool, cover and refrigerate until the next day. The day before, drain the strips for 1 hour in a sieve set over a bowl. Blend them to a fine puree and keep refrigerated.

● For the white macaron shells, sift together the icing sugar and almonds. Dilute the titanium dioxide powder in the warm water then stir it into half of the egg whites. Pour into the icing sugar–almond mixture. Add the remaining egg whites to a mixer. In a saucepan, boil the mineral water and caster sugar to 118°C. As soon as it reaches 115°C, beat the egg whites on high speed. When the syrup reaches 118°C, reduce the mixer speed to medium-high and pour the syrup into the beaten egg whites. Beat until it cools to 50°C. Fold into the icing sugar–almond mixture. Transfer the batter to a pastry bag. Line baking sheets with parchment paper. Pipe disks about 1½ inches in diameter and ¾ inch apart. Tap the baking sheets on a work surface covered with a clean kitchen towel. Set aside for at least 30 minutes.

● For the grapefruit macaron shells, follow the same steps as for the white macaron shells but combine both the yellow and red food colours with the egg whites before adding to the confectioner’s sugar-almond mix.

● For the yogurt ganache, chop the white chocolate then melt it to 45°C–50°C set over a bain-marie. Zest the grapefruit and combine it with the yogurt, powdered yogurt, and powdered milk in a saucepan. Heat to 60°C while stirring. Pour the hot mixture into the melted white chocolate, stir. Blend the ganache until smooth. Pour into a baking dish. Cover it by gently pressing plastic wrap onto its surface. Refrigerate for 4 hours. Transfer the ganache and the grapefruit puree to separate pastry bags.

● Turn the white macaron shells over with the flat sides up onto a new piece of parchment paper. Fill them with the yogurt ganache then pipe a dollop of the grapefruit puree in the center. Pipe a dab of the ganache on top of the puree. Close them with the grapefruit macaron shells, pressing down lightly.

● Refrigerate for 24 hours. Remove 2 hours before eating.

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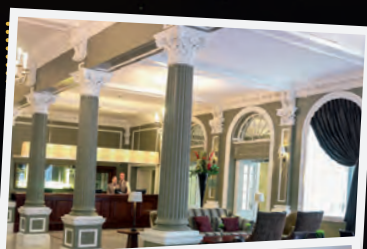
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• **THE GEORGE HOTEL**

**19-21 George Street, Edinburgh EH2 2PB**

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

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• **CRINGLETIE HOUSE**

**Edinburgh Road, Peebles, The Borders EH45 8PL**

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

Celebrate Christmas with a three-night stay packed with fun and games, including a champagne reception, a traditional Christmas lunch and a Boxing Day whisky tasting and cookery demo. Prices start at £750 per person.

• **CROMLIX HOTEL**

**Kinbuck, Dunblane, Perthshire FK15 9JT**

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

If you're looking to indulge in a traditional Scottish Christmas or celebrate Hogmanay in style, Cromlix is the ideal spot for you. The fine country estate is surrounded by stunning woodlands waiting to be explored. The three-day Christmas feast is bursting with fun activities for all and will see you indulge in a delicious festive season. ●



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**Chateau de Chamirey  
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A large proportion of premier cru fruit makes this an ideal Pinot for Christmas day, rich and ripe with a touch of spice and very smooth tannins.



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# Talking Turkey

Turkish food may be simple, but, as **Engin Akin** states, that only adds to its depth of flavour

**W**HEN YOU think of Turkish food, you may envision the sumptuous array of small plates known as meze –delectable savoury pastries filled with meat and vegetables, hummus and smoky eggplant dips served with grilled flatbread, refreshing cucumber salads, and briny olives, all shared communally alongside drinks. Or perhaps you've purchased shish kebabs, succulent char-grilled meat on a stick, from a street vendor. If you have a sweet tooth, you may also conjure up images of the pastel candies called Turkish delight, or flaky pastries dripping with honey, served alongside a small, dark and frothy cup of Turkish coffee. Turkish cooking is all of this and so much more.

Turks today still favour the simple food of their nomadic heritage. But by the end of the Ottoman Empire, the nomadic, Mediterranean and Islamic cuisines had blended to create a unique cuisine.

The aim of Turkish cuisine is to satisfy the diner, and a great deal of care is given to achieving the best flavour in even the simplest dish. Seasonal cooking with local ingredients is a hallmark of Turkish food, and it's interesting that this contemporary culinary trend can be traced back to nomadic times. Those tribes cooked with

what was available in the best and most economical way possible, and as a result, Turkish dishes are created in harmony with nature and are not concerned with being ostentatious. There are more herbs used than spices, which gives Turkish cuisine a freshness that is reflective of the way we eat today. Turkish food is honest in its simplicity, yet it is at its utmost, delicious and pleasing to even the most discerning palates. ●



## THE PRIEST FAINTED (IMAMBAYILDI)

There are various stories about this. One is that there was an imam who was rather tight-fisted. When he saw how much olive oil his wife had used in this dish, he fainted on the spot

### Serves 6

6 medium Italian  
aubergines

Salt

3 large onions, sliced  
into thin rings

2 tbsp pine nuts  
(optional)

2 tbsp dried currants  
(optional)

240 ml olive oil

10 to 12 cloves garlic

1 tbsp tomato paste

2 medium tomatoes,  
peeled, seeded, and  
diced

½ teaspoon sugar

Bunch of minced fresh  
parsley

Black pepper

- Peel the aubergines lengthwise, removing alternating strips of peel. Place in 960ml salted cold water.
- In a large frying pan, cook the onions and pine nuts, in the oil until caramelized; add the currants, and set aside. Fry the aubergines in the same oil over medium heat until both sides are browned. Remove the aubergines, add the garlic and sauté until aromatic. Remove the garlic. Add the tomato paste and tomatoes and sauté. When the liquid has evaporated, remove the pan from the heat. Sprinkle with the sugar, parsley, and pepper to taste.
- Preheat the oven to 175°C.
- Arrange the aubergines in a single layer in a baking dish. Slice an opening and fill with half of the onion mixture, then divide the tomato mixture among the aubergines. Cover with the rest of the caramelized onions and stick several garlic cloves in each. Add enough water to just cover the aubergines. Cover and cook for 15 minutes over medium heat. Uncover and bake for 30 minutes, until most of the liquid is absorbed. Turn off the oven and let the dish cool for 1 to 2 hours. Serve.



*Essential Turkish  
Cuisine* by Engin Akin,  
is published  
by Stewart, Tabori &  
Chang, £25.00  
Photography:  
Helen Cathcart





## LAMB WITH QUINCE (AYVALI KUZU)

Ottoman yahni dishes (meat stews) were classified as either white or red. Instead of getting their flavor and color from tomatoes as all yahni dishes do today, red yahni derived its color from caramelized onions

### Serves 6

1.2kg bone-in lamb, preferably shoulder or shank  
5 medium onions, sliced  
2 tbsp unsalted butter  
480ml hot water  
680g quince, peeled and cut into thick wedges  
½ orange, sliced into four rounds  
6 to 8 apricots, whole or cut in half  
120ml pekmez, plus more for serving  
1 tsp ground cassia  
Salt

- Fry the meat and onions in 1 tbsp of butter until golden. Add the water, cover tightly, and cook over very low heat for about 1½ hours, until tender.
- In a separate pan, fry the quince in the remaining 1 tbsp butter until golden, then add the quince, apricots, and orange to the meat along with the pekmez, cassia and salt to taste. Cook for 10 to 15 minutes, until the quince is al dente. Arrange the meat and quince attractively on a serving dish, drizzle with a little more pekmez, and serve.

#### TOP TIP: SELECTING QUINCE

The Turkish expression “to eat quince” has unpleasant connotations, meaning one who eats quince will

have trouble. It is used mockingly for those who get married, especially for men, implying that being married is a disadvantage for a man, and one who takes a bite of a quince may find out this implication is not at all misleading. A quince may have a beautiful smell, but it will not be pleasant to eat if it is not the juicy kind known as ekmek ayvasi (literally “bread quince”). Ekmek ayvasi are big, juicy, and good to eat raw. In season, they’re served as a meze with raki. While the hard limon ayvasi (literally “lemon quince”) has a dense, feathery peel, ekmek ayvasi barely has any such peel at all. Hard limon ayvasi is good for making quince jam. At least there is a use for it.

## FRIED CALAMARI RINGS WITH PISTACHIO SAUCE

Serves 6 as meze

### For the sauce

½ loaf stale white bread, sliced and moistened with water to soften  
40g coarsely ground pistachio nuts  
2 cloves garlic  
1 tbsp pomegranate syrup  
1 tbsp fresh lemon juice  
2 tbsp olive oil  
Chives, for serving

### For the calamari

4 whole squid, cleaned and sliced into ½-inch rings  
1 tsp sugar  
½ tsp salt  
½ tsp baking soda  
180ml beer  
3 tbsp all-purpose flour  
Olive oil or sunflower oil for frying  
Lemon wedges, for serving

- For the sauce, completely squeeze the water out of the bread. Put the bread in a pot or large mortar with the pistachios and garlic and pound with a pestle. Add the pomegranate syrup, lemon juice and oil and combine with a spoon until uniform.
- For the calamari, put the rings in a bowl with the sugar, salt and baking soda and knead like dough.
- Add the beer and let sit for 10 to 15 minutes. Spread the flour on a platter, squeeze the calamari in your palm, and add it to the platter. Heat the oil in a heavy saucepan over medium heat.
- Roll the calamari rings back and forth in the flour, and then fry them in the hot oil for 2 to 3 minutes, until evenly browned. Place on a paper towel to drain, and then serve immediately with lemon wedges and the sauce with chives on the side.

**NOTE:** Don't fry these in extra-virgin olive oil; it imparts too heavy a taste.





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Scotland is bursting with artisan gin distilleries. Pay a little visit to the following and you might just find the perfect Christmas gift!



## EDINBURGH GIN

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

Nestled in a trendy West End basement, the Edinburgh Gin distillery is a gin lover's dream. Meet Flora and Caledonia, the two stills responsible for creating wonderful gins to delight your taste buds. Stopping at the shop on your way out is a must, don't forget to pick up a bottle, or two, of your flavour of choice; from the coastal seaside gin to the seasonal rhubarb and ginger, you'll be spoilt for choice! Gift sets are also available for the aspiring mixologists in the family.

## CAORUNN GIN

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

Lovingly handcrafted in the stunning Scottish Highlands, Caorunn gin's expert infusion of locally foraged botanicals embodies rustic chic. Welcome guests to the Christmas dinner table with their delicious concoction, the Winter Spices Gin and Tonic, which adds star anise, Angostura Bitters, cloves and spices to the traditional G & T for a seasonal makeover. Add some apple slices and you have the perfect seasonal tipple.

  
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**EDEN MILL**[www.edenmill.com](http://www.edenmill.com)

Located in the historical town of St Andrews, Eden Mill's gin is carefully handmade with the rich larder of ingredients at hand in the area. Their range of regular and seasonal gins are a true delight, whether on the rocks, mixed with tonic or as part of a tasty cocktail. Their "12 Gins of Christmas" package is the perfect gift and includes twelve miniature gins. Don't forget to put it in your letter to Santa!

**CAORUNN WINTER SPICES GIN & TONIC**

1 part Caorunn Gin  
2 parts premium tonic water  
1 Royal Gala apple  
Few drops of Angostura Bitters  
Star Anise  
Cloves  
Nutmeg

- Build ingredients over cubed ice in a high ball glass. Decorate with an apple slice studded with star anise and grated nutmeg.

**DAFFY'S GIN**[www.daffysgin.com](http://www.daffysgin.com)

With a name that honours the Goddess of Gin, Daffy's Gin definitely lives up to the expectations of its name. Despite being the new kid on the block, the artisan gin has left its mark since its launch last year. With a delicious range of botanicals, it will add unique flavours to your tonic or produce a delicious negroni to wow your Christmas party guests.



run distillery through and through, you don't want to miss out on giving this a try!

**ROCK ROSE GIN**[www.rockrosegin.co.uk](http://www.rockrosegin.co.uk)

This award winning gin hails all the way from Caithness in the north and is created using botanicals hand foraged from the rich cliffs and forests of the area. With a long trail of accolades to back it up, the hand-distilled spirit has a unique flavour profile. Just in time for Christmas, they have launched a Limited Edition 'Navy Strength' Gin.



at the heart of their gin, the award winning Gin Bothy is one to try. Want to wow your loved one with a truly unique gift? Give them Christmas in a bottle! The infused mulled gin features cinnamon, cloves and nutmeg and is perfect topped with ginger ale.

**NB GIN**[www.nbgin.com](http://www.nbgin.com)

Created by husband-and-wife team Steve and Vivienne Muir, NB gin is a handcrafted delight. With a distillery set in the beautiful coastal town of North Berwick, something made obvious in its distinct flavours, NB gin's artisanal nature has made it hugely popular in Scotland and beyond. A family-

**THE GIN BOTHY**[www.ginbothy.co.uk](http://www.ginbothy.co.uk)

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www.coursesforcooks.com**

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## EDINBURGH NEW TOWN COOKERY SCHOOL

**7 Queen St, Edinburgh EH2 1JE  
www.entcs.co.uk**

Edinburgh New Town Cookery School is holding a range of festive courses in December, including a Christmas Canapé demonstration, a Christmas Baking Day, a fun Festive Fizz tasting, a Beer and Food matching evening and Children's courses – a great way to keep the wee ones occupied during the school holidays.

Become a master of festive cooking with this month's cook schools round-up

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**The Coach House, Newliston  
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www.esfw.com**

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## THE COOK SCHOOL SCOTLAND

**7 Moorfield Park, Kilmarnock,  
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www.cookschool.org**

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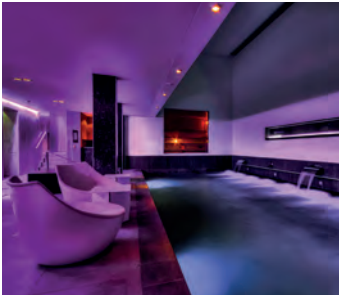


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## NOVEMBER & DECEMBER<sup>2</sup>

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- Don't shake the ingredients as this will cause the tomato to go bitter.



### COOL BEANS

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## SIAM RESTAURANT AND BAR

Director Chris Rees receives us as we descend to the recently relaunched Siam Restaurant. The cosy spot is warm and welcoming, ideal for an intimate dinner or a catch up with friends. Chris is the perfect host; he leads us to our table and recommends the squid and the scallops, freshly caught and brought in from the Shore that morning. Thai crackers with a delicious chilli sauce are brought out almost instantly and are gone just as quick – they are highly addictive!

We decide to take his advice, and are not disappointed; the Thai calamari is a crispy treat delicately coated in a sweet ginger and peppercorn sauce, and the seared scallops are perfectly tender and



bursting with flavor.

With the starters being such a delicious hit, it's hard to imagine the mains can raise the bar any higher. However, when the salmon and duck arrive, we are proven wrong. The salmon is fresh and rich, but it's the red duck curry what steals the show. Sweet slices of pineapple and grape add a boost of flavour to an already flawless dish. Served with sticky coconut rice, it is, without a



doubt, the highlight of the night.

The house wine, a crisp Pato Torrente Sauvignon, is the perfect accompaniment to our meal, which ends with, a moreish fudge chocolate cake made with Thai flour.

If you're looking for delicious food somewhere a little off the beaten track, Siam is just the right place. 48 Howe Street, Edinburgh [www.siamedinburgh.com](http://www.siamedinburgh.com)  
**Lidia Molina Whyte**

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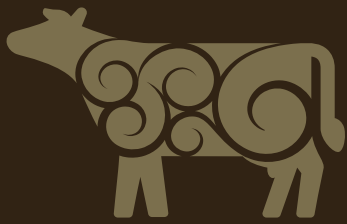
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**Visit us at the Foodies Festival Edinburgh**

# What's New



**TOP TIP**  
Hogmanay! Biffy Clyro are in Princes Street Gardens, so keep the cold out with a wee dram at The Black Cat on Rose Street, or an Edinburgh Gin or two



## FORBIDDEN FRUIT COCKTAIL

50ml Johnnie Walker Gold Label Reserve  
10 mint leaves  
20ml cinnamon syrup  
10 ml Fernet Branca  
20ml Carse O'Gowrie apple juice

Add all the ingredients to a shaker and fill with ice. Shake and strain into a tumbler glass filled with fresh crushed ice. Garnish with mint, cinnamon stick, raspberry, and a sprinkling of icing sugar and serve.



## THE PRINTING PRESS BAR & KITCHEN EDINBURGH

The recently launched Printing Press Bar & Kitchen is causing a splash. Part of the George Hotel, the new venture comes from Des McDonald, former Head Chef of The Ivy. Expect serious modern British cooking which makes great use of Scottish produce, such as the spatchcock Borders grouse served with brambles and cleverly spiced red cabbage.

25, 21 George St, Edinburgh EH2 2PB  
Tel: 0131 240 7177  
[www.printingpressedinburgh.co.uk](http://www.printingpressedinburgh.co.uk)



## DOGHOUSE GLASGOW

Glasgow's second BrewDog bar boasts an impressive 25 taps featuring guest craft beers as well as brews from the Ellon-based brewery. The new Merchant City bar also offers a full barbeque menu packed with smoked

meat treats. There is outside seating and the DogHouse includes a branch of BottleDog so that craft beer fans can stroke their beards and talk hops over a carry out at home.

99 Hutcheson Street, Glasgow, G1 1SN  
Tel: 01358 724924  
[www.brewdog.com](http://www.brewdog.com)



## BAVARIA BRAU HAUS EDINBURGH

Raise your stein and say 'Prost!' as this new Bavarian-themed bar starts pouring on Glasgow's Bothwell Street. Elaborately decorated to look like a traditional German beer cellar, the two storey, listed building will serve German beers and bar food. Guests will be able to wash down their pork knuckle with beers such as Lowenbrau, Paulaner, Augustiner and Spaten. Wearing lederhosen or dirndls is encouraged but not compulsory.

30 Bothwell Street, Glasgow G2 6NU  
[www.bavariabrauhaus.com](http://www.bavariabrauhaus.com)

## WINES

**Champagne**  
**Jacquart Brut Mosaic NV,**  
**£29.99 Tesco /**  
**£30 Sainsbury's**  
Light, golden, with fine, long-lasting bubbles.

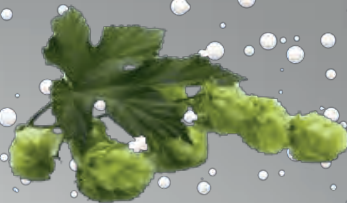
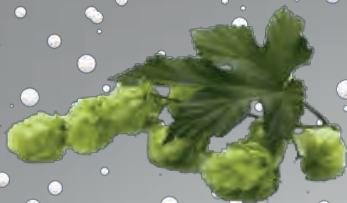


**Muga Rioja Blanco 2014,**  
**£11.99, Majestic**  
Complex, toasted aromas and hints of green apple, and citrus fruit.



**Terres de Moraines 2012**  
**AOC Madiran,**  
**£9.00 M&S**  
Full bodied red from South West France with red berry and spice.





# BROUGHTON

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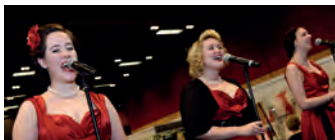
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# Out & about

If you want to feature contact  
[press@foodiesfestival.com](mailto:press@foodiesfestival.com)



**EDINBURGH FOODIES FESTIVAL**  
November saw Foodies take over Edinburgh with a deliciously fun three day Xmas festival.



**HIGHLANDS AND ISLANDS** Winners of the night at Highlands and Islands Food and Drink Awards.



**COCKTAILS IN THE CITY**  
Guests came in droves to try tasty cocktails and learn new recipes.

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For further info, visit [www.lochlevenslarder.com](http://www.lochlevenslarder.com)



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