

ISSUE 63

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July/August 2021

# appetite.

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## LIGHT MY FIRE

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**Plus** The Low Down on Middle Eastern tastes // One pan recipe genius // Local producers in profile

**Win** Dinner, bed and breakfast at Jesmond Dene House

# BOUCHON



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WELCOME

# What's for dinner?



We can go out again, dear reader,  
and my goodness, we are blessed...

The life of the professional diner is tough. All that eating out in the best restaurants can be very onerous – What to wear? Which dessert to pick (all of them)? Where to go for one's third supper out in a week? – as can being regularly invited to sample the latest genius offerings of the region's finest local producers.

Okay, it isn't tough, it's a complete pleasure and one which those of us lucky enough to write about food are hugely appreciative of. Some of the famous food critics can be, to my mind, somewhat waspish, which drives me mad; after all, they're writing about people's businesses, places which employ people and can be wiped out in the snide stroke of a pen. If you can't say something positive about it, don't write about it, I say.

I thoroughly enjoyed The Guardian's food reviewer and BBC TV Masterchef judge Grace Dent at Hexham Book Festival the other day. She said she was immensely grateful for her charmed life, and she was generous in her appreciation of the places she gets to eat, and the hard work of the people who work in them. She took time to praise to the skies the dinner she had enjoyed the previous evening at The Beaumont Hotel in the town, which is

blessed by excellent places to eat, including The Beaumont, Bichon Bistrot, and The Rat.

During the last lockdown, The Beaumont had a fantastic dining tent on Hexham Abbey's Cloister Lawn and pulled out all the stops to serve up a sublime menu, team members running up and down Beaumont Street in their aprons between tent and hotel, carrying produce aloft and attending to everyone's needs beautifully. It gave the town a magical feel and the tent was consistently buzzing, as is the hotel dining room now it's back in operation, and deservedly so.

This is because the food and service is excellent – as good as any you will find in famous places in London, said Grace Dent, who added that she was blown away by the food on offer in this little market town in Northumberland. Good on her for saying so, and good for us for having wonderful places like this, staffed by great people.

Support them, they've had a terrible year and a half, yet they keep going, treating us to dishes made from the region's sumptuous larder. Eat out... I am, and it's wonderful!

Jane Pikett, Editor



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We want to hear all about the food and drink you love in the North East, which means you can get fully involved in the region's leading dedicated food magazine.

If you like something, we want to know about it, so tell us. Better still, take a picture and share it with us.

And if you cook something you're proud of (or something you're not!) share a photo and a description and we might even put it in the magazine. Fame at last!  
email [editor@appetitemag.co.uk](mailto:editor@appetitemag.co.uk)

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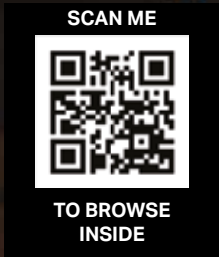
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Simply cut out and keep or print from our website, and remember to quote 'Appetite offer'.

To use these offers, please quote 'Appetite offer' when booking and take a copy of the offer with you (either cut out from the magazine or printed from [www.appetitemag.co.uk/offers](http://www.appetitemag.co.uk/offers)). All offers are subject to availability.

### FREE GIFT

Appetite readers receive a free gift on their first visit to grate. Just mention 'Appetite'. Offer available until August 30, 2021.

grate, 252 Jesmond Road, Jesmond, NE2 1LD, tel 0191 649 2528  
[www.gratenewcastle.co.uk](http://www.gratenewcastle.co.uk)



### 10% off when you buy six bottles

Appetite readers receive a 10% discount when they buy six bottles of wine at Carruthers & Kent. Offer available until August 30, 2021.

Carruthers & Kent, 3A Elmfield Road, Gosforth, NE3 4AY  
tel 0191 213 1818, [www.carruthersandkent.com](http://www.carruthersandkent.com)



### 10% off every Tuesday

Appetite readers get 10% off their bill (minimum £20 spend) at the Cheese Loft Café every Tuesday. Offer available until July 31, 2021. For café opening times, see @NlandCheese on social media.

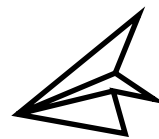
Northumberland Cheese Company, The Cheese Farm, Green Lane, Blagdon, NE13 6BZ  
tel 01670 789 798, [www.northumberlandcheese.co.uk](http://www.northumberlandcheese.co.uk)



## Appetite Weekly newsletter

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# Feedback

SEND US YOUR RECIPES, FEEDBACK AND FOODIE NEWS AND YOU MIGHT POP UP ON THIS PAGE. FAME AT LAST! EMAIL EDITOR@APPETITEMAG.CO.UK TWEET @APPETITEMAGUK FACEBOOK @APPETITEMAGUK

## WHAT DO I DO WITH..? BROAD BEANS

Yes, broad beans. We know this column is usually reserved for out of the ordinary ingredients, but then it struck us that this in-season vegetable, while utterly workaday and about as exotic as a bowl of porridge is unfairly derided in too many households, and that's not fair, because broad beans are gorgeous! Come on, Appetite readers, join us in celebrating this wonderful bean, and try them like this...

- Deep fried or roasted in the oven with lots of salt and garlic. It's the ultimate moreish bar snack.
- For broad bean hummus, simply blanch broad beans briefly in boiling water, cool, and whiz in a food processor with lots of olive oil, a couple of garlic cloves, salt, lemon juice and zest and serve on toasted sourdough.
- For a summer hot potato and broad bean salad, blanch beans and stir into hot new potatoes with lots of butter, lemon, salt, a generous handful of feta cheese and torn mint leaves.



## MARMALADE MAGIC



Amble's Sandy Higson, AKA The Mad Jam Woman, has starred again at the World Artisan Marmalade Awards, picking up a Gold Award for Lemon & Ginger with Chilli marmalade and four Silvers for Lemon & Cointreau, Seville & Cranberry, Orange & Carrot, and Bucks Fizz marmalades.

The judges praised the versatility of Sandy's marmalades at the world-famous awards at Dalemain Mansion, Penrith. More than 3,000 jars were judged from more than 30 countries

Buy Mad Jam Woman produce at Alnwick Market every Saturday and at [www.madjamwoman.com](http://www.madjamwoman.com)

## NOUVELLE VUE



The team at Bouchon Bistrot, Hexham have been busy refurbishing the restaurant to create a lighter, modern space and a new glass summer room for private parties. A new roof terrace will be unveiled soon, which looks out over the Sele and the town's historic Abbey. **Bouchon Bistrot** Gilesgate, Hexham, NE46 3NJ tel 01434 609 943 [www.bouchonbistrot.co.uk](http://www.bouchonbistrot.co.uk)

## CREAM OF THE CROP

The team at Spurreli, Amble faced the challenges of the last year head on and are now into the busy summer.

A stroke of fortune saw the ice cream parlour's new outdoor terrace completed in February 2020. The space became popular when indoor seating wasn't allowed, and people flocked to the coast. The team also used their time to work with visiting gelato chefs to develop new flavours and recipes which have proved hugely popular. Meanwhile, Sawsan, from Syria, volunteers at the parlour every Wednesday when not studying English at college. Spurreli, The Old Chandlery, Coquet Street, Amble, tel 01665 710 890, [www.spurreli.com](http://www.spurreli.com)



## WHAT'S HOT



Joe Laws Photography

## TV STARS

Just as Appetite hit the streets, Michelangelo's in Ryton starred in an episode of The Hotel Inspector on Channel 5.

Filed in 2020, the Michelangelo's team were put through their paces by hotelier Alex Polizzi and have been working hard behind the scenes since her visit to implement her tips, including creating a new wedding venue. The show aired on July 8 at 9pm and is available through the My5 catchup service.

**Michelangelo's, Stella Road, Blaydon, NE21 4LU**

tel 0191 413 2921, [www.michelangelorestaurants.co.uk](http://www.michelangelorestaurants.co.uk)



## SPOTTED!

When Hollywood A-lister Harrison Ford was in Northumberland recently filming yet another Indiana Jones film at Bamburgh Castle, it looked to us that he did a lot more eating than filming, judging by the number of restaurants, bars and cafés he popped up in, generally arriving on his bike and enjoying good food and local beers.

Ford's culinary adventures included a sardine lunch with a pint of lager at the Fish Shack in Amble, mussels at The Ship's Cat on North Shields Fish Quay, and a selection of dishes at Khai Khai in Queen Street, Newcastle (pictured). Good taste, Mr Ford!

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## IT'S A DATE



### SALT MARKET SOCIAL

**DATE: FORTNIGHTLY**

Salt Market Social, home of streetfood, beer and music in a converted factory on North Shields Fish Quay, is now fortnightly. North East craft beers and cocktails are served alongside food pop-ups from the likes of Lobo Rojo's Mexican tacos, Matei Baran's street food, tandoori naan wraps from Hullabaloo, and South American flavours from Cocina Peru. Red Head's mac 'n' cheese, Bao Down, Hatch 76, Med Head Lebanese flatbreads, Pan Asia, and Parmorama also pop up. Breweries include Wylam, Full Circle, Two By Two, Almasty, Northern Alchemy and Out There, plus the specially brewed Tommy Y Pale Ale from Fish Quay neighbour Flash House.

Book at [www.resdiary.com/restaurant/saltmarketsocial](http://www.resdiary.com/restaurant/saltmarketsocial)

### BROCKSBUSHES MONTHLY FRIDAY FOOD FAIR



**DATE: LAST FRIDAY OF THE MONTH**

Brocksbushes has a new outdoor Food Fair on the last Friday of the month, celebrating food and drink produced in the North East in the picturesque garden behind the Farm Shop & Tea Room 10am-3pm. See the website and social media for details each month.

**Brocksbushes, A69 Corbridge NE43 7UB, tel 01434 633 100 [www.brocksbushes.co.uk](http://www.brocksbushes.co.uk)**

### JESMOND FOOD MARKET



**DATE: FIRST AND THIRD SATURDAY OF THE MONTH**

The best of North East food and drink takes over Jesmond's Armstrong Bridge every first and third Saturday of the month 10am-3pm. Local producers, growers and makers are on hand, while street food vendors offer something to whet your appetite as you browse.

**[twitter.com/JesFoodMkt](https://twitter.com/JesFoodMkt)  
[facebook.com/jesmondfoodmarket](https://facebook.com/jesmondfoodmarket)**

# Light bites



Kate Hudson and Alex Forsyth

### COOL BEANS

Baristocracy Coffee has relaunched its barista courses, offering home and professional baristas the chance to learn from its expert team. The Home Barista course (£45, two and a half hours) covers everything from an introduction to roasting to tasting, espresso making and latte art. Meanwhile, there is a range of expert professional barista training. Run by Aussie coffee roaster Alex Forsyth and Tyneside-born Kate Hudson, Baristocracy Coffee is renowned for its coffee sourced from around the globe. **Baristocracy, Unit 2 Larch Court, North Industrial Estate North Shields, NE29 8SG, [www.baristocracycoffee.com](http://www.baristocracycoffee.com)**



### NEW ROOM AT THE INN

Hjem, Northumberland's only Michelin-starred restaurant, has a newly extended dining room serving up its multi award-winning tasting menu. With views over the restaurant's garden in Wall, near Hadrian's Wall, and attached to The Hadrian pub, Hjem serves up the flavours and style of Scandinavia through its ambitious and innovative tasting menu from Swedish chef Alex Nietosvuori and his partner, Northumberland-born Ally Thompson. The adjoining pub and hotel, The Hadrian, has also had a refurb during lockdown. **Hjem, Hadrian Hotel, Wall, Hexham, NE46 4EE tel 01434 681 232, [www.restauranthjem.co.uk](http://www.restauranthjem.co.uk)**

## EAT THE SEASONS

Executive chef Danny Parker, late of BBC One's Great British Menu and MasterChef The Professionals, is causing a stir with his new seasonal dishes at the new restaurant Fern, Jesmond Dene House, Newcastle, which has just been awarded an Outstanding Cookery Plate from the prestigious Michelin Guide.

The relaxed dining room and bar is now presenting a seasonal à la carte dinner menu from Parker, alongside breakfast, afternoon tea, Sunday lunch and cocktails. The offering is marked by finely executed contemporary dishes in a relaxed yet luxurious dining room and bar, of which Danny says: "We take inspiration from classic and modern cookery techniques and the produce of excellent suppliers like Wellocks, Hodgson Fish and R&J Yorkshires Finest Farmers and Butchers. These suppliers are key to the success of Fern." **Jesmond Dene House, Jesmond Dene Road Newcastle, NE2 2EY, tel 0191 212 3000**  
[www.jesmonddenehouse.co.uk](http://www.jesmonddenehouse.co.uk)



Danny Parker

## FESTIVAL FAVOURITE

TV favourite Rosemary Shrager is heading to Seaham Food Festival in August. The festival, on August 7-8, will feature 100 traders and producers and demos from famous faces, including Rosemary, who will be giving demonstrations in the outdoor theatre on Saturday. Co Durham's own Masterchef semi-finalist Mike Bartley will also appear. [www.seahamfoodfestival.co.uk](http://www.seahamfoodfestival.co.uk)



Rosemary Shrager

# THE IN CROWD

## SUMMER BERRIES

We usually reserve this space to list a host of seasonal ingredients, but then we thought, well, what else is there in mid-summer but beautiful berries? So here you go, bake this...

### MACAROON CAKE WITH MIXED BERRIES

#### INGREDIENTS

4 medium egg whites  
¼ tsp cream of tartar  
150g caster sugar  
75g light muscovado sugar  
1 tsp white wine vinegar  
50g ground almonds

#### For the filling:

250ml double cream  
150g Greek yogurt  
350g strawberries, sliced  
100g raspberries  
50g blueberries

#### METHOD

Lightly oil 2 x 20cm sandwich tins and line the base of each with a circle of non-stick baking paper. Preheat oven to 150C/Gas 2.

Place egg whites and cream of tartar in a large bowl and whisk with an electric whisk until stiff. Gradually whisk in the caster sugar 1 tsp at a time,

then the muscovado sugar 1 tsp at a time until thick and glossy.

Use a metal tablespoon to fold in the vinegar and ground almonds. Divide the mixture between the tins and bake for 35-40 mins until lightly browned and crisp. Loosen the edges of the cakes carefully with a knife and leave to cool in the tins.

When cool, turn the cakes out onto non-stick baking paper. Peel paper from the bases. Whip the cream until it forms soft swirls, then fold in the yoghurt. Transfer one cake to a serving plate, spread with two thirds of the cream mixture. Arrange two thirds of the fruit on top then add the second cake. Decorate with remaining cream and berries and serve within 30 mins.



Photo: Ava strawberries

## PINE TIME



Vicky Moffitt, of Vallum Farm on Hadrian's Wall, shares the trials and tribulations of the Kitchen Garden which supplies produce to the farm's weddings and events venue.  
**Vallum, Military Road, Newcastle, NE18 0LL**  
 tel 01434 672 652, [www.vallumfarm.co.uk](http://www.vallumfarm.co.uk)

I feel like Vallum has gone through a sort of rejuvenation during lockdown.

It's as if the world stopped and we had a chance to make the big decisions we never have time to fully consider.

And so it must have been for Callum Byerly and Siân Buchanan, of the incredible Restaurant Pine here on site. Callum and Siân are joined by an incredibly talented team of chefs and I can vouch for the tasting menu which takes you on a foraged journey of dishes which I cannot begin to describe, it is so exquisite. Everything is inventive, beautiful and mind-blowing and the desserts at the end take it up even another level, which is why this is one of the most talked-about places around at the moment.

As well as foraging for pine tips and other wonderful hedgerow treats, Callum and Siân are growing ingredients in the Vallum polytunnels and raised beds. There is also now talk of a beehive, a huge composter is ready, and their seedlings are divine.

The poly tunnels are groaning with squash, horseradish (it was planted years ago and refuses to leave!) and goodness knows what else, and the means by which these crops translate to the plate are so creative in both flavour and presentation, it's art.

They are also the team responsible for Afternoon Tea and yes... you can also go there and enjoy their afternoon tea .. another work of art. Just go... we couldn't be more proud to have them here.



## BUON GUSTO!

Nice work on the part of Di Meo's, Whitley Bay, whose sublime Pure Pistachio Gelato and Passion Fruit Sorbet have both been awarded three stars – the highest honour possible – in the coveted Great Taste Awards.

Di Meo's also picked up two stars for its Piedmont IGP Pure Hazelnut Gelato and a further three one-star awards.

Judged by international food critics and writers, chefs, restaurateurs, retailers and producers, three-star winners from the region also include Poetic License distillery for its Northern Dry Gin and NovelTea for its Tale of Oolong alcoholic tea.

Two-star awards went to Beau's Ice Cream, Burtree Puddings, Doddington Dairy, Fentimans, M\*lkman, Teesdale Cheesemakers and Traidcraft.

One-star ratings were conferred on Block & Bottle, Calder's Kitchen, Embleton Hall Dairies, Fenwick, J & H B Ibbitson, The Macaron House, Morwick Dairy, Northumbrian Pantry, Parlourmade Cheese, Ringtons, The Tea Enthusiasts, Vita Nutrients, William Peat Butchers, and 40 Kola. [www.greattasteawards.co.uk](http://www.greattasteawards.co.uk)



## NEW ROUTE

The brilliant Staith House, North Shields will close its doors on August 29 after eight years of success on the Fish Quay.

Led by chef John Calton and his wife Kimberley along with Jimmy Laffan, the pub has won high praise from food publications including Michelin and The Good Food Guide for its modern gastropub food.

John said: "The decision has been a long and difficult one to make and our Newcastle restaurant Route isn't going anywhere."

## STARTERS

### KENNEDY & RHIND LAUNCH CAFÉ

Chef David Kennedy and baker Murray Rhind are making a splash with a new café at their bakery on Holly Avenue West, Jesmond, Newcastle. The bakery is now serving brunch alongside its popular pies, breads, cakes, tarts and pastries.

The new menu includes double yolker boiled eggs with asparagus dippers and smoked salmon soldiers, ham hock potato cake with a poached egg and mustard, and scrambled eggs with buttermilk, dill-cured salmon and sourdough toast. There's twice-baked cheddar cheese and spinach soufflé, a charcuterie board, pies served with vegetables and potatoes, and quiche or vegetarian pasties.

There's a Kennedy & Rhind pop-up shop every Saturday at the Blackbird, Ponteland from 10am and a stall at the Jesmond Food Market (Armstrong Bridge) too.

Kennedy & Rhind, Holly Avenue West, Jesmond, NE2 2AR  
tel 0191 691 6070, [www.kennedyandrhind.co.uk](http://www.kennedyandrhind.co.uk)



Murray Rhind and David Kennedy

## AND... BAKE!

Former North East Chef of the Year Andrew Wilkinson has joined forces with travel and food writers Keith and Lynne Allan to open Dell, an artisan bakery, café and bistro in Heddon-on-the-Wall.

Andrew and the Allans are looking to build on the success of the team's supper clubs at the Old Dairy in Ford with takeaway savouries and patisseries, artisan coffees and boxed meals available. As lockdown restrictions relax, Andrew and the team will be offering more dining options throughout the day featuring specialist breads, barista-made coffee and more. **Dell, Taberna Close, Heddon-on-the-Wall NE15 0BW, tel 01661 854 325**



Andrew Wilkinson

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### BOOKS FOR COOKS

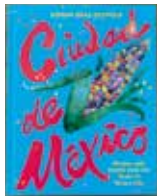
Helen Stanton, of Forum Books in Corbridge and The Bound, Whitley Bay, serves up the best of the latest food titles



**FINDING FREEDOM IN THE LOST KITCHEN**  
BY ERIN FRENCH, Aurum Press £16.99

In this life-affirming memoir about survival, renewal and the pleasure of joy through food, Erin French writes of growing up barefoot on a farm, falling in love with food working at her dad's diner, and finding her calling as a chef at her tiny restaurant

The Lost Kitchen. Her passion for food and natural affinity for flavour and ingredients shine throughout this beautiful work.



**CIUDAD DE MEXICO BY EDSON DIAZ-FUENTES**  
Hardie Grant £26

Exploring one of the most diverse cuisines in the world through vibrant Mexico City, this book features favourites such as huevos motulenos, tacos de pescado estilo baja, and oxtail mole de olla alongside cocktails and location photography.



**SUNSHINE KITCHEN BY VANESSA BOLOSIER**  
Pavilion £12.99

Vanessa Bolosier is on a mission to spread the love, sunshine and laughter that Caribbean Creole food brings. Travel vicariously with recipes including saltfish fritters, lobster fricasse, plantain gratin, Mont Blanc coconut cake and passion fruit rum punch.



**MIDSOMMAR BY BRONTE AURELL**  
Ryland Peters & Small £18.99

Scandinavians do summer food so well - wholesome, flavoursome, simple, and perfect for enjoying outdoors. From breakfast to sharing plates, cake and fika, plus of course open sandwiches and potato salad - let's Smorgasbord!



**MAX'S PICNIC BOOK**  
BY MAX HALLEY & BEN BENTON  
Hardie Grant £16.99

Grab your picnic rug and head outdoors with this eccentric, eclectic not a cookbook. With 16 menus curated by fantasy hosts including Hunter S. Thompson, Mary Berry and Snoop Dogg, these are great failsafe recipes and inventive hacks.



**CHASING SMOKE**  
BY SARIT PACKER & ITAMAR SRULOVICH  
Pavilion £26

The Honey & Co duo follow a smoke trail from Jordan to the back streets of Cairo, to Greek beaches and roadside stalls, finding mouth-watering recipes cooked over fire. Try grilled peaches with

almond tahini, figs with manouri cheese and pomegranate sauce, prawns in honey and fresh coriander, and smoked short ribs.



### JUST THE TONIC

Two mixers from Alnwick-based Artisan Drinks Company have been named best in the world by the world's largest gin club.

Pink Citrus Tonic and Amalfi Lime Tonic are first and second in a new list of best-tasting tonics by the 100,000-member UK Craft Gin Club.

With fresh pink grapefruit, bold blood orange flavours and a hint of basil, Artisan's Pink Citrus Tonic is recommended for a juniper-forward gin and tequila; while Amalfi Lime Tonic, made with a subtle amount of natural quinine and combining flavours of lime, lemon verbena and rosemary with an additional note of bergamot, is recommended for dry gin and craft vodka. [www.artisandrinks.com](http://www.artisandrinks.com)



Catriona Macdougall

### HAPPY COOKING

Cook Yourself Happier, a social enterprise which promotes cooking as a means of improving mental health, has received funding from The National Lottery Community Fund.

The North East-based enterprise is using the funding for podcasts and recipe videos using ingredients which can create a positive change in wellbeing.

Founded by chef Catriona Macdougall in 2016, Cook Yourself Happier recipes are shared via videos, blog posts, and the new podcasts at [www.cookyourselfhappier.com](http://www.cookyourselfhappier.com)

## STARTERS



## ISLAND LIFE

Today Northumberland, tomorrow the Caribbean... the region's excellence in kitchen design stretches far, as evidenced by the work of Hexham-based InHouse Inspired Room Design at the luxury Secret Bay development on the Caribbean island of Dominica.

Having been engaged to design kitchens and bathrooms for the first eight luxury villas at Secret Bay, InHouse will now be instrumental in the design of a further 36 villas which focus on local craftsmanship and best practice sustainability.

InHouse MD Wayne Dance, who is working closely with Secret Bay owner Gregor Nassief on the project, said: "We originally supplied everything for the first eight villas, unfortunately the hurricane of 2017 hit Dominica hard, but undeterred Gregor has refurbished six of the existing villas and has now committed to phase two for the estate. We're delighted Gregor has remained loyal to InHouse and we are excited to see his plans come to fruition over the next couple of years." InHouse Inspired Room Design, Bridge End Industrial Estate Hexham, NE46 4DQ, tel 01434 400 070, [www.inhousedtd.co.uk](http://www.inhousedtd.co.uk)

## HOME SWEET HOME

Award-winning pastry chef Emma Carlton has returned to her native North East to open Sweet Patisserie in Whitley Bay.

Emma's fascinating career has included work in leading hotels in the UK and abroad, plus the founding of the Sweet Inspirations pudding company in Jersey, supplying Waitrose, The Co-op and selected retailers.

Emma develops and makes everything at her new patisserie, from specialist brownies with Guittard Chocolate imported from San Francisco, to Caneles de Bordeaux, croissants, Dutch treats, local coffee and more.

**Sweet Patisserie, 168 Park View, NE26 3QW**  
[www.sweet-pat.co.uk](http://www.sweet-pat.co.uk)



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## STARTERS



### GRAB AND GO...

The brilliant Scream For Pizza is set to open a new grab and go pizza and ice cream shop on Newcastle Quayside in August.

Founded by Victoria Featherby and Alexandra Walker, who left their cruise ship jobs in 2010 to move to Naples and train at the celebrated La Notizia restaurant under chef Enzo Coccias, Scream For Pizza has won a huge following since its mobile food van hit the road in 2014. Victoria and Alexandra opened their first restaurant in Sandyford five years later, and a Scream For Pizza concession is also now established at Full Circle Brewery, Hoults Yard, Newcastle.

The new Quayside shop will have 10 seats and food tailored to grab and go customers who are on the move or have limited time. [www.screamforpizza.com](http://www.screamforpizza.com)



### SUMMER ADVENTURES

The North Acomb Farm Shop food trailer is back on the road this summer, serving the best of the farm's sausages, Aberdeen Angus burgers, bacon and more at outdoor events and private parties. For enquiries about your own event, it's best to call the farm shop, where the team are happy to discuss your plans and what they can offer. To see where the trailer is heading next, follow @NorthAcombFarmShop on Facebook. **North Acomb Farm Shop Stocksfield, NE43 7UF** tel 0161 843 181, [www.northacombfarmshop.co.uk](http://www.northacombfarmshop.co.uk)



### SHIP SHAPE

The Ship Inn at Wylam has relaunched its private dining and events space and is hosting summer events with local street food vendors. Following the success of the pub's lockdown deli and Shiperoo food delivery service, owners Paul and Kelly Johnson have relaunched their private dining and events space, The Shed, which is available for private hire. Summer events include street food operators such as The Bay Trees, Matei Baran and Meat:Stack. **The Ship Inn, Main Road Wylam, NE41 8AQ**, tel 01661 854 538, [www.theshipinnwylam.co.uk](http://www.theshipinnwylam.co.uk)

## STARTERS



Christopher Spence

## FULL DISCLOSURE

On the day restaurants reopened their doors, Sunderland's newest restaurant, Undisclosed, welcomed diners for the first time.

Occupying a basement space in John Street, Sunderland, Undisclosed is owned by chef Christopher Spence and follows the success of his home fine dining experience, Emily's Table. Inspired by the hidden bars Christopher visited during his time in Australia, Undisclosed aims to bring a speakeasy influence to the city with a gastronomy menu and molecular cocktails.

**Undisclosed, John Street, Sunnyside, Sunderland, SR1 1JG**  
tel 0191 565 1988, [www.restaurant-undisclosed.com](http://www.restaurant-undisclosed.com)



## SWEET TOOTH

Beamish Museum sweets, made to traditional methods at the Jubilee sweet shop in its 1900s Town of the North, are now being stocked by selected retailers, including Knitsley Farm Shop in Co Durham. The sweets are delivered by staff in Edwardian costume and Knitsley Farm Shop owner Rachael Jewson was thrilled to be asked to stock them. "We're always looking for new local products to support our own homemade produce and the connection with Beamish is fantastic," she said. Rachel and the team at Knitsley are also celebrating being crowned regional winner in the in the Best Butchery category of the Countryside Alliance Awards. **Knitsley Farm Shop, Consett DH8 9EW, tel 01207 592 059, [www.knitsleyfarmshop.co.uk](http://www.knitsleyfarmshop.co.uk)**



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## STARTERS

### KNEAD TO KNOW

Artisan bakery PureKnead is set to launch a second venture in Newcastle later this year.

Following the success of its bakery and shop on Park View in Whitley Bay, Paula Watson and her team are setting up a second location at 38 Dean Street in the heart of the city to bring their fabulous breads, patisserie, and great coffee to the city centre.

The new bakery is set to open late summer – follow PureKnead on Facebook for the latest information. [www.pure-knead.co.uk](http://www.pure-knead.co.uk)



### COAST-WARD BOUND

Well known Newcastle chef David Blackhall has joined the recently renovated Delaval Arms at Old Hartley, where his new menu marries classics like fish and chips and Cumberland sausage and mustard mash with contemporary dishes such as Japanese spiced squid with sriracha mayo.

The pub, which dates to the 1700s, has been restored and revamped to combine traditional Georgian features with contemporary style.

Fish is a key element of the menu from David, a former head chef at Barluga and Bealim House, as are local ingredients from respected suppliers such as Taylor's Seafood at North Shields, vegetables from Hillheads Farm Shop at Killingworth and meat from Newcastle's Warren Butterworth. The outdoor terrace next to the pub's King Ælle Brew Co micro-brewery has been revamped and expanded and is now the perfect spot to enjoy the pub's new pizza and stottie sandwich selection. **Delaval Arms, Seaton Sluice, NE26 4RL** tel 0191 237 0489, [www.delavalarms.com](http://www.delavalarms.com)



### SUNDAY BEST

Charred Steak & Lobster in Hexham has launched a new Sunday lunch service offering a traditional roast, served individually or as sharing boards, of local pork belly, beef topside and roast chicken with all the trimmings. The modern steak, lobster and burger bar and grill is also set to launch a new brunch menu served Fridays and Saturdays, along with a new lunch menu every Tuesday, Wednesday and Thursday. **Charred Steak & Lobster, St Mary's Chare, Hexham NE46 1NQ, tel 01434 752 172, [www.charredhexham.com](http://www.charredhexham.com)**



### TO THE RIVER...

Artisan bakery Riverview, in Blackhall Mill, is launching a new ice cream parlour with homemade vanilla ice cream, a selection of treats from long-established ice cream experts Mark Toney, 'freakshakes' and milkshakes. The parlour will complement the bakery, which offers fresh bread, savouries and sweet treats, breakfasts and lunches to enjoy in the outdoor seating area. **Riverview Bakery, 14 River View Gateshead, NE17 7TL, tel 01207 563 668** [www.facebook.com/DessertHeavenNewcastle](http://www.facebook.com/DessertHeavenNewcastle)

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JUST GO..!

# Take 5

Seeking foodie inspiration? Here are five of our favourite things of the moment...

## WHITTLING HOUSE

Part-owned by renowned chef Richard Sim of the brilliant Michelin Guide-featured Potted Lobster in Bamburgh, The Whittling House is a stylish new boutique hotel and restaurant earning a rapid reputation for its excellent food. The 10-bedroom hotel has had an extravagant fit-out, which was shortlisted in the International Hotel and Property Awards 2021, and its menus focus on the produce of carefully selected local suppliers and freshly caught local seafood. Among such delights as Chalk Stream trout niçoise; whipped Yellison goats' cheese with baby beet, confit tomato, radish and candied walnuts; and, of course, exquisite Lindisfarne oysters, we can thoroughly recommend the truffle and parmesan chips (as they say in Sunderland, there are chips, and there are cheesy [truffle] chips...!) 24-25 Northumberland Street, Alnmouth tel 01665 463 001, [www.thewhittlinghouse.co.uk](http://www.thewhittlinghouse.co.uk)



## LITTLE GREEN

Check out this fantastic breakfast we had at Little Green vegan café in Sandyford, Jesmond recently. It's a fantastic spot for breakfast, a healthy lunch and supper, the pizza is historic, the small plates are fantastic for sharing, the cakes and desserts are to die for and drinks include fab cocktails, tea, coffee, kombucha and a range of natural wines and craft beers. Just go! Goldspink Lane, Newcastle, NE2 1NQ tel 0191 230 5167, [www.littlegreensocial.co.uk](http://www.littlegreensocial.co.uk)



## BLAGDON FARM SHOP

Barbecue days demand a trip to Blagdon Farm Shop. Locally reared beef, lamb and venison, burgers, marinated cuts, dry-aged steaks, kebabs and more star here. The bakehouse team creates beautiful cheesecakes, roulades and cream cakes with fresh fruit, and the shop's vegetables, salads, wine, beer and charcoal are all excellent. 16-18 Milkhope Centre, Berwick Hill Road, Blagdon, Newcastle, NE13 6DA, tel 01670 789 924, [www.theblagdonfarmshop.co.uk](http://www.theblagdonfarmshop.co.uk)

## MADE WITH LOVE AND PLANTS



We love the treat boxes, brownie boxes, sharing selections, celebration cakes and snacks handmade by the wonderfully talented Jenny Thompson at Hexham-based Made With Love and Plants, all of them plant-based, gluten-free, dairy-free and vegan-friendly. Everything is 100% organic and made with minimally processed ingredients such as fruits, nuts, seeds, vegetables and superfoods to add texture, flavour and sweetness. Omnivores and vegans alike love it all! [www.madewithloveandplants.co.uk](http://www.madewithloveandplants.co.uk)

## CHIRTON FISHERIES



Fish doesn't come much better than at Chirton Fisheries in Newcastle's Grainger Market, which serves up the best of the day's catch from local suppliers, including from boats at North Shields. It's all beautifully presented six days a week in the Victorian covered market. The team are experts on what they sell too. 26/27 Grainger Market Newcastle, NE1 5QG tel 0191 261 2026 [www.facebook.com/ChirtonFish](http://www.facebook.com/ChirtonFish)

# ARE YOU SEATON COMFORTABLY...

One of the region's oldest pubs has been given a new lease of life – and a new chef, who is already putting it on the culinary map.

Delaval Arms at Old Hartley, which dates to the 1700s, has been given a complete makeover by the new owners, the Bartlett family, with interior designer Simon Bartlett giving it a quirky, stylish Soho House vibe.

And it's not only the décor which has changed direction. Under executive chef David Blackhall, the menu has been completely revised to combine fine local produce with avant-garde global ingredients.

It also combines classics such as fish and chips and Cumberland sausage and mustard mash, with highly contemporary dishes such as Japanese spiced squid with sriracha mayo.

Split into starters, mains and desserts, choose from seared scallops with Spanish black pudding, 8oz sirloin steak and chips

or wild mushroom and spinach crostini.

There are vegan delicacies such as harissa cauliflower pie and gluten and lactose free options also available but David's particularly proud that as many ingredients as possible are sourced locally.

Not surprisingly fish is given a starring role – much of it is landed at nearby North Shields after all – but meat and vegetables nearly all come from within a 10-mile radius of the venue, too.

It's not all formal dining either – there are pizzas, with chorizo, Manchego and red pepper or spicy Korean pulled pork with Asian barbecue sauce, while sandwich options include grilled rump steak, or vegan feta ... in a home baked stottie.

And, because a pub needs good beer as much as good food, Delaval Arms also has its own micro brewery, King Ælle Brew Co., along with an outdoor terrace – perfect for soaking up the sun during lockdown and beyond.



The Delaval Arms is open from noon to 8pm Monday to Saturday and noon to 4.30pm on Sunday and bookings, which are advisable, can be made online at [www.delavalarms.com](http://www.delavalarms.com) Seaton Sluice, Whitley Bay, NE26 4RL Tel: 0191 2370489



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# So good they named it twice

Dean Bailey visits Newcastle's newest restaurant, Khai Khai



There was little to stir the Appetite team from its grumbling slumber during the long lockdown of winter 2020/21. Then came Khai Khai and, with it, long-idle culinary scribes began to awake from their long hibernation to whisper of something new, something wonderful, something very, very pleasing indeed.

Khai Khai, created by the famously innovative restaurateur Jaf Ali and Michelin-starred chef Alfred Prasad, kept us going through lockdown with its takeaways and is now fully open, a word-of-mouth sensation for the intense flavours, textures and ingredients usually only found in the subcontinent's traditional smoke-filled kitchens. Khai Khai's dishes are an exquisite tribute to the subcontinent's culinary heritage, from Rajasthan's village kitchens and the alleyways of Old Delhi to the sophisticated cuisine of New

Mumbai and modern Jaipur. And this wonderful food is served in elegant surroundings in the North East's most famous foodie location (Newcastle's Queen Street) with a laidback vibe which encourages long afternoons and evenings.

Here are generations-old recipes created in traditional tandoor and modern Jospur charcoal ovens; dishes suffused with exquisite spice blends and smoke played with fan, fire and skill.

When the Hollywood A-lister Harrison Ford was in the region filming yet another Indiana Jones instalment in June, he popped up here, by all accounts drawn by Prasad, whose reputation stretches worldwide. We don't know what he had, but if he'd had the Old Delhi butter chicken he'd have enjoyed its richness and mellow heat, while the Adraki bhuna lamb presents melting braised meat with ginger and roast spices alongside

saffron pulao and a pillowy butter naan. A culinary journey around the subcontinent, this is also very Newcastle; the service informal, chatty and full of charm, with bottled beers from Wylam Brewery and soft drinks from Newcastle's 40 Kola.

The plant-based menu is seriously good, its onion and samphire bhaji sublime, celebrating all the sweet delight of pink banana shallot. Meanwhile, the Jospur-smoked aubergine is exquisite, while a side order of tadka yellow lentils was so moreish we had to have two helpings of it.

The elegant dining room is a triumph of hardwood, rattan, marble and metal in a grand space with little nooks for small tables. Small plates, mains, sides and drinks for two came to around £75. We're told Mr Ford enjoyed his few hours here and stayed to chat after his lunch, and we're not surprised; we wanted to stay the whole day too.

**KHAI KHAI**  
**29 QUEEN STREET**  
**NE1 3UG**  
**TEL 0191 221 0601**  
**WWW.KHAIKHAI.CO.UK**

# Hey, good cooking

What do you have cooking, and how lovely are your utensils and ingredients?



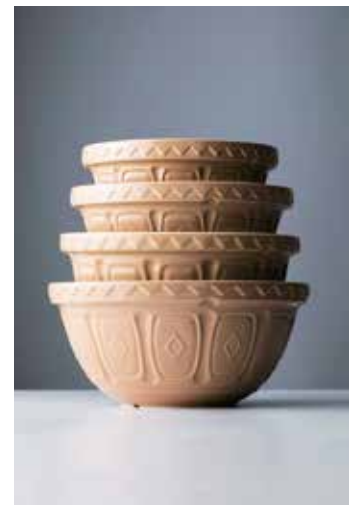
## HELLO, HANDSOME...

Not just any man in the kitchen – a magnificent moustachioed maharajah! This unique 100% cotton tea towel is designed by RE, printed and manufactured in the UK. From £7.50 at **RE, Bishops Yard Main Street, Corbridge, NE45 5LA, tel 01434 634 567, [www.re-foundobjects.com](http://www.re-foundobjects.com)**



## YES, WE CAN!

Wine in a can? Well, yes, apparently so, and they know their grapes at Carruthers & Kent, thus our picnics now star these delicious tinnies, £6 each at **Carruthers & Kent, Elmfield Road, Gosforth, Newcastle NE3 4AY, tel 0191 213 1818 [www.carruthersandkent.com](http://www.carruthersandkent.com)**



## BOWLED OVER

Remember when every kitchen had a selection of Mason Cash mixing bowls? They're still the best, and the range is available in various sizes and colours at **Corbridge Cookshop, Middle Street, Corbridge, NE45 5AT tel 01434 632 582 [www.corbridgecookshop.co.uk](http://www.corbridgecookshop.co.uk)**



## TIN TIN

After a long day in the garden, enjoy the fruits of your labour by serving up the day's strawberry crop on this summery Emma Bridgewater tin tray, £40 at **Bradley Gardens, Sled Lane, Wylam NE41 8JH, tel 01661 852 176 www.bradley-gardens.co.uk**



## THE BLUES

Add a vintage touch to your kitchen with pieces from the original Cornishware maker TG Green. This rice jar is £18.50 and from the daily changing range at **Vintage at the Tower Hill Street, Corbridge, tel 01434 632 186, www.facebook/VintageAtTheTower**



## CUPPA TIME

Le Creuset mugs brighten up any shelf and at just £12 make great gifts too. Part of a range at **La Cookshop, Milkhope Centre, Berwick Hill Road, Seaton Burn, Newcastle, NE13 6DA tel 01670 789 142, www.lacookshop.co.uk**

## KIMCHI LOVE

These delicious and healthy fermented foods from Belle & Herbs farm are produced by Sam of the legendary Belle & Herbs café in Heaton. This range is from the collection at **Cook and Baker, Queensway Tynemouth, NE30 4NA, tel 0191 257 1707, www.facebook.com/cookandbakertynemouth**



## LOONY SPOONS

These Nkuku bamboo spoons are eco-conscious, beautiful and pleasingly chunky. Part of a gorgeous range at **PureKnead, Park View Whitley Bay, NE26 3RH, tel 07964 864 181 www.pure-knead.co.uk**



## CHEESY DOES IT

Treat yourself (or send a gift box or hamper to a loved one) with a selection from Northumberland Cheese. This four pack contains Nettle, Kielder, Cheviot, Oak Smoked and is one of a range of packs and hampers at the website. **Northumberland Cheese Company, The Cheese Farm Green Lane, Newcastle, NE13 6BZ tel 01670 789 798 www.northumberlandcheese.co.uk**

THE LOW DOWN



# Go east!

Middle Eastern food is having a moment, which means halloumi, hummus, falafel and all things 100% irresistible. Bring on the pomegranate seeds, folks, this is the taste of summer...!

Recipes: Jane Pikett

## KOFTA WITH TAHINI TOMATO SAUCE

SERVES 4

### INGREDIENTS

100g pine nuts  
1 small onion, finely chopped  
2 cloves garlic, crushed  
1 red pepper, finely chopped  
1 small jalapeño pepper, de-seeded and finely chopped  
1 tbsp coriander leaves  
500g minced lamb or beef  
1 tsp ground cumin  
½ tsp ground cinnamon  
½ tsp ground cardamom  
¼ tsp ground cloves  
salt and black pepper

### For the sauce:

1 tbsp olive oil  
1 onion, chopped  
1 tsp coriander seeds, crushed  
2 garlic cloves, crushed  
2 tsp red pepper flakes  
1 tsp red chilli flakes  
salt and black pepper  
400g tinned chopped tomatoes  
100ml vegetable stock  
4 tbsp tahini  
½-1 tbsp lemon juice

### To serve:

Greek yoghurt  
fresh coriander leaves

### METHOD

**For the kofta:** Place the pine nuts in a plastic bag and bash with a rolling pin to break up. Place in a frying pan and toast for 5 mins or so over a low heat until lightly browned. Put in a large mixing bowl and set aside to cool until needed later.

Place onion, garlic, pepper, jalapeño and coriander in a food processor and whiz until finely minced. Drain in a sieve, pressing out any liquid with the back of a spoon. Add to the bowl with the pine nuts.

Add mince, cumin, cinnamon, cardamom, cloves, salt and pepper, and use your hands to combine. Form the mixture into balls, place on a lined baking sheet, cover with clingfilm and refrigerate for at least 1 hour. Remove from fridge 30 mins-1 hour before cooking and rest at room temp, then barbecue or cook on a griddle over a medium heat, turning, until cooked through.

**For the sauce:** Heat the oil in a pan, add the onion and sauté until soft. Add coriander seeds, garlic, red pepper flakes and chilli flakes and cook, stirring, for 2-3 mins. Season, add tomatoes and hot stock, and bring to the boil. Turn heat down low and simmer for 25 mins. Use a stick blender to whiz smooth, stir through tahini, add lemon juice to your taste, adjust seasoning and serve with the meatballs. Garnish with Greek yoghurt and fresh coriander.

**Tip: Use the same sauce recipe with vegan balls for non-meat eaters.**



## THE LOW DOWN

# GRILLED AUBERGINE WITH POMEGRANATE SEEDS

**SERVES 4-6**

### INGREDIENTS

2 garlic cloves, crushed  
3 tbsp olive oil  
1 large or 2 medium aubergine, sliced horizontally  
salt and black pepper  
3-4 tbsp pomegranate seeds  
3-4 tbsp Greek yoghurt  
flat-leaved parsley and/or coriander leaves to serve

### METHOD

Mix the garlic into the oil. Brush the aubergine slices on both sides with the oil and griddle or barbecue, turning once, until golden on each side. Serve scattered with pomegranate seeds, parsley or coriander and a dollop of yoghurt per serving.



# LEMON AND MINT HALLOUMI

**SERVES 4**

### INGREDIENTS

225g block halloumi  
1 lemon, zest  
1 tbsp fresh mint leaves, torn  
olive oil  
salt and ground black pepper

### To serve:

warmed pitta bread, rocket leaves, watermelon chunks

### METHOD

Made from goats' and sheep milk, halloumi is to the Middle East what mozzarella is to the Italians and paneer is to the Indians. It is also, to our mind, the best of the three, sublime griddled

and served with salad and watermelon in pitta pockets with hummus and olives, or as a more flavoursome substitute for paneer in curries of all shapes and sizes. For this marinated version, simply slice, place in a dish and drizzle with a little oil, mint leaves and lemon zest, salt and pepper and turn to coat. Marinate in the fridge 1-2 hours max. Remove from the fridge 30 mins before cooking and sear for a few seconds each side in a hot griddle pan or on the barbecue.



## TABOULEH

SERVES 4-6

### INGREDIENTS

100g bulgur wheat  
1 small red onion, finely chopped  
pinch salt  
2 tbsp flat leaf parsley, chopped  
2 tbsp mint leaves, chopped  
1 lemon, juice  
60ml olive oil  
2 ripe tomatoes, diced

### METHOD

To make this typically Middle Eastern dish, place the bulgur in a bowl, stir in about 125ml cold water, cover and refrigerate overnight to absorb the water. Drain bulgur through a fine sieve to remove any remaining water, place in a bowl and add everything but the tomatoes. Leave in the fridge for at least a couple of hours before serving, adding the tomatoes just before you eat.



## BAKLAVA

SERVES 4-6

### INGREDIENTS

200g pistachio nuts  
50g walnuts  
50g pecans  
3 tbsp honey  
200g butter + extra for greasing  
2 x 270g pack filo pastry

### For the syrup:

250g golden caster sugar  
50g honey  
2 tsp orange blossom water  
½ tsp ground cinnamon  
200ml water

### METHOD

Place nuts in a plastic bag and bash with a rolling pin to break up into tiny bits (not powder). Place nuts in a bowl, stir in the honey and a pinch of salt.

Melt butter in a pan over a low heat. Cut the filo pastry sheets in half so that they fit the tin, put one sheet in the tin and brush with the melted butter. Lay

another sheet on top and brush with butter again. Keep layering like this until one pack is used.

Spread the honey and nut mixture over the pastry and press down lightly with the back of a spoon. Continue the layering and buttering process with the rest of the filo. When all the pastry is used up, pour any remaining butter over the top to finish.

Cut deep lines into the pastry to create squares or diamond shapes. Bake at 180C/Gas 4 for 20 mins, then reduce heat to 150C/Gas 2 and bake for a further 45 mins.

Near the end of cooking, put all the syrup ingredients in a saucepan. Heat gently until the sugar dissolves and boil for 8-10 mins or until it is reduced to the consistency of runny honey.

When the baklava comes out of the oven, pour the warm syrup over the top. Leave it to soak in and serve when cold.



COOK!

# Just one pan



Northumberland-based food writer Jane Lovett has a new book out packed with more than 100 stress-free one pan recipes. Here's a taste of some of the dishes from *Just One Pan* (Headline Home, £25)

Photos: Tony Briscoe



## LEBANESE - STYLE SPICY LAMB FLATBREADS

**SERVES 4-6**

### INGREDIENTS

2 tbsp pine nuts (optional)  
splash of olive oil  
1 onion, finely chopped  
1 garlic clove, crushed  
good pinch dried oregano  
1 tsp rose harissa paste (+ more to taste)  
500g minced lamb  
1 tsp sea salt  
freshly ground black pepper  
6-8 ready-made flatbreads, soft flour tortillas or pitta breads

### Serving suggestions:

200g thick Greek-style yoghurt or cucumber raita  
pickled red onions  
hummus  
avocado, mashed or sliced  
rocket or other salad leaves  
extra rose harissa paste  
fresh pomegranate seeds  
dried barberries or other small dried fruits.

date syrup or pomegranate molasses  
tinned chickpeas, drained and rinsed  
dried chilli flakes or Aleppo pepper (pul biber)  
nigella or onion seeds  
mint leaves

### METHOD

If using, put the pine nuts into a medium, dry frying pan and cook on a medium heat, shaking the pan occasionally until they are beginning to brown (about 5 mins). Tip onto a plate and leave to cool, then transfer to a serving bowl and set aside.

Heat the olive oil in the same pan, add the onion and cook on a medium heat until soft (about 10 mins). Add garlic, oregano and harissa paste and cook 1-2 mins. Add mince, salt, freshly ground black pepper, cook on a high heat for 8-10 mins or until cooked, breaking up meat clumps with a wooden spoon.

Check seasoning, bearing in mind it should be well-seasoned.

Organise a selection of the serving suggestions on the left into and onto appropriate bowls and plates ready for everyone to help themselves and concoct their own flatbread or tortilla topping or pitta bread filling (not forgetting the toasted pine nuts, if using).

Just before serving, warm flatbreads through according to the packet instructions.

### GET AHEAD

Cook the mince mixture up to 3 days in advance, then cool, cover and chill. Reheat in the frying pan on a low heat until hot throughout.

### TIPS

Add a pinch of chilli powder or dried chilli flakes if you prefer the lamb spicier. A little ground cumin added to taste at the same time as the harissa paste is good, too.



COOK!



## BEETROOT, GOATS' CHEESE, HAZELNUT & MINT SPAGHETTI

**SERVES 4**

### **INGREDIENTS**

30g whole shelled hazelnuts, blanched sea salt and freshly ground black pepper  
350g dried spaghetti  
115g beetroot (not in vinegar), peeled and cut into chunks  
125g soft goats' cheese  
10 mint leaves, plus a few extra to garnish  
120g soft goats' cheese log, rind discarded from each end and cut into ½cm slices  
good glug of olive oil plus extra to serve

### **METHOD**

Put a kettle of water on to boil. Find a large saucepan (big enough for cooking the pasta). Place this saucepan on a medium heat, add the hazelnuts and toast them until brown and fragrant

(about 5 mins) swirling them around so they brown evenly and don't burn. Tip onto a board, roughly chop the nuts then set aside.

Pour the water from the kettle into the pan, bring back to the boil, add plenty of salt and the spaghetti. Cook according to the pack instructions.

While the spaghetti is cooking, put the beetroot, soft goats' cheese and mint leaves into a small food-processor. Season well with salt and freshly ground black pepper and whiz into a smooth-ish purée. Check and adjust the seasoning accordingly.

Drain the pasta in a colander (reserving a mug-full of its cooking water first) and set aside.

Heat olive oil in the pasta pan and

add the beetroot purée, followed by the pasta plus 1 tbsp or so of the reserved pasta water. Mix well and add a little more pasta water to achieve a looser (or your required) consistency if necessary.

Divide the pasta between four serving bowls, dot with the goats' cheese log slices broken up into smaller pieces, the chopped hazelnuts, a few mint leaves and a good swirl of olive oil. Serve.

### **GET AHEAD**

You can toast the nuts and make the beetroot purée up to 3 days in advance. Keep the nuts in a covered dish and transfer the beetroot purée to a bowl, cover and chill.

### **TIP**

The beetroot purée makes a delicious dip of warm flatbread or vegetable crudités.

COOK!

# RED CAMARGUE & WILD RICE SALAD WITH CHICKEN & AVOCADO

**SERVES 6**

**INGREDIENTS**

250g red Camargue rice or a mix of red Camargue and wild rice  
sea salt  
freshly ground black pepper  
2 tbsp pumpkin seeds  
6 boneless, skinless chicken thigh fillets, trimmed of fat  
olive oil  
4 celery sticks, stringy bits removed, thinly sliced on a deep diagonal  
1 large or 2 small ripe avocados, halved, stoned and diced (in their skins)  
4 spring onions, thinly sliced diagonally  
½ small red onion (optional), very thinly sliced  
handful coriander, parsley or mint leaves, roughly chopped  
2-3 tbsp pomegranate seeds  
nigella seeds  
sea salt flakes  
Greek-style yoghurt, seasoned, to serve (optional)

**For the dressing:**

75ml olive oil  
2 tbsp vegetable oil  
1 tbsp red or white wine vinegar  
2 tsp Dijon mustard  
1 small garlic clove, crushed  
½ tsp sea salt

**METHOD**

Put the rice in a 24cm sauté pan (ideally about 6cm deep), cover with plenty of well-salted water, bring to the boil, cover and cook according to the pack instructions (about 30 mins) until just tender but still a little chewy with some bite. Drain, rinse under cold running

water, drain again and tip into a bowl lined with kitchen paper to remove excess water. Remove kitchen paper, scraping off any grains that have stuck. Set rice aside in a cool place. Rinse and dry the pan.

Toast pumpkin seeds in the same dry pan on a medium heat for a few mins until fragrant and beginning to brown. Tip onto a plate and leave to cool.

Snip both sides of the chicken thighs to stop them curling, then rub all over with a little olive oil and salt. Heat the same pan on a high heat until very hot, then fry chicken for 4-5 mins on each side or until cooked through and golden. Transfer to a plate and leave to cool, then slice into diagonal strips.

Whisk (or shake) the dressing ingredients together to form an emulsion. Set aside.

An hour or so before serving, stir a little olive oil, salt and pepper into the rice, then spread over a large platter. Scatter over the celery and arrange the chicken on top, followed by the avocado (removing the diced flesh from the skin as you go), the spring onions, red onion (if using) and toasted pumpkin seeds. Ensure all the components are visible.

Set aside somewhere cool and just before serving, spoon over the dressing and any juices from the chicken. Scatter with the herbs, pomegranate and nigella seeds and some sea salt flakes. Serve with the seasoned yoghurt (if using).



# A taste of Northumberland

Dean Bailey discovers the traditional tastes of Northumberland, developed via Botswana, an 18th Century cookbook, and a sense of community spirit at Northumbrian Pantry

Artisan producers come in many forms. There are those who dream of making their fortune through innovative creations, those who stumble from hobby into small enterprise, and those who create wonderful food simply because they are passionate about what they grow and create.

Alice and David Murray of Northumbrian Pantry, based in the village of Simonburn, Northumberland, are of the latter group, though their work in just under two years has earned them a serious reputation. Stocked by more than 70 retailers, delis and farm shops, available online and at selected food markets, Northumbrian Pantry's relishes, chutneys, jams, jellies and preserves have long outgrown the Murrays' kitchen and moved into an outbuilding at their Simonburn home. Here, Alice, David and staff members Sharon and Diane transform wonderful ingredients into food with a distinctly Northumberland flavour.

Alice says: "We started out because of our shared love of food. I've always loved food, as a little girl in the kitchen at home with my mother, to growing our own vegetables and getting meat from the farm. I did some chef training at Leiths School of Food and Wine and I always wanted to work with food. David and I worked in hospitality and tourism in Botswana and when we moved to Northumberland we wanted to create the small business we'd always dreamed of."

Alice quickly found a talent for making

preserves using fruit and vegetables from her own plot and her sister's walled garden. Starting off in her home kitchen, Alice's work quickly developed and demand grew. David came onboard before the team grew further with the addition of Sharon and Diane, who live locally.

"We learned a lot very quickly," says David. "Alice's cooking all comes from her mum and a little bit of chef training, and the flavours she could create with a small jam pan were amazing and fresh; the colours were so vibrant, and the smell was incredible. One of the most important things we learned was to cook in small batches to maintain control over all the elements. We're very set on doing things the traditional way and getting every batch right."

"Our first recipes were from Alice's mum's books, including a Northumbrian chutney made with plums and apples, a tomato and red pepper recipe, and a beetroot and spiced apple one. Those were our major influences and we've worked from there."

Recipe development and research have continued throughout the last two years, particularly on ideas found in the 18th Century book *The Art of Cookery Made Plain and Easy* by Hannah Glasse – a direct ancestor of Alice's family. Alice and David are continuing to work with Northumberland Archives to explore Glasse's work, including the book, which is thought to be one of the earliest widely printed cookbooks. ▶



PROFILE



Alice and David Murray



## PROFILE



“We’ve got an original copy of the book, which we have to be very careful with,” says Alice. “It has a recipe for paco lilla, which is one of the first references to what we know today as piccalilli. That was an inspiration for our own paco lilla, though we had to make a few changes – like not leaving things out in the sun to dry for two days and never allowing the jar to be fully emptied – to meet modern food hygiene standards.”

Having outgrown their own garden, the walled garden and the trees and hedgerows around their village, Alice and David have grown their pool of suppliers. “We started off very simply with what was available in the garden,” says David. “Then we worked with what we could get from the walled garden and what we found while walking locally, particularly crab apples on the trees around the village, but we outgrew those supplies too. Today we work with our neighbour, who has a successful wholesale fruit and veg business. Our long-term goal is to work with local growers. We have a fabulous grower for our red onions and we’re keen to work with more people in our community.”

While Alice and David have a longtime passion for food, creating artisanal produce was all new to them in 2019. Professionals who met while working in Edinburgh, they moved to Botswana together to manage a luxury safari resort in the Okavango

Delta before returning to Alice’s native Northumberland in 2014. “The Okavango Delta is an unbelievable, wild and beautiful place and we had a life-changing time there,” says David. “We would never have been able to go back to Edinburgh or London after that, and Northumberland gave us the space and close-knit community we wanted.”

Living in Botswana also opened their eyes to food, adds Alice. “Using what’s in season and available around you is important there and we did some training so we could identify and use the bush fruits, water lily bulbs – which are a real speciality – and the amazing mushrooms which grow in termite mounds in the wet season, though you need to get to them before the baboons!”

“Those experiences and catering for people from all over the world with a team of highly talented chefs have definitely shaped what we do today.”

At home in Northumberland, they are ambitious to grow a reputation as an artisan producer, while working closely with others in the local community. “Developing our community is at the core of what we want to achieve,” says David. “We want to work with local suppliers and help them grow, employ local people and make truly local products.”

“We’ll do things slow and steady, let them grow organically, and make sure we enjoy the whole journey.”

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## LOCAL PRODUCE



### BREAD & ROSES

Alnwick-based Bread & Roses is home to artisan breads made with local ingredients including Gilchesters Organics flour. The range includes wheat-free Moscow Rye, Borodinsky and Black Pumpernickel, plus naturally leavened and sourdough varieties. Served in fine restaurants, Bread & Roses also appears at markets including Morpeth and Hexham farmers' markets and shops across Northumberland (listed on the website). **Bread & Roses, Unit 5C, Willowtree Industrial Estate Alnwick, NE66 2HA, tel 01665 603 054, www.breadandroses.co.uk**



### THE DELI AROUND THE CORNER

Home to goods ranging from bread and patisserie to local meat and poultry, cheese and hundreds of local artisan products, The Deli Around the Corner is an essential stopping point. On our last visit we picked up some Mandala Express blends, Tynemouth Flower Honey (back in stock at the end of July), superb Geordie Bangers, along with a freshly made sandwich and homemade soup. **The Deli Around the Corner Hotspur Street, Tynemouth, NE30 4EE, tel 0191 259 0086 www.thedeliaroundthecorner.co.uk**

### GRATE

For hand-picked artisan cheeses, we recommend a visit to grate in Jesmond, Newcastle. Dedicated to the art of cheese and cheese-making, its founder is Dubliner Moz Murphy, who sources cheese locally and from fine producers around the world, pairing them with wonderful bread from FAB Bakery and products from selected producers. **grate, 252 Jesmond Road, Jesmond, NE2 1LD, tel 0191 649 2528 www.facebook.com/gratenewcastle**

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### MUCKLE BREWING

Situated close to Hadrian's Wall in Northumberland, Muckle Brewing has a reputation for high quality ales and big flavours. This craft brewery, run by husband and wife team Tom and Nicola Smith, produces bottled and cask-conditioned available from stockists across Northumberland and at selected markets. A new online shop is set to open soon. [www.mucklebrewing.co.uk](http://www.mucklebrewing.co.uk)

## LOCAL PRODUCE



### NORTHUMBERLAND CHEESE COMPANY

Established in 1984, Northumberland Cheese is stocked in shops and delis across the region. Its famous Redesdale ewe's milk cheese is made here, alongside a varieties made from cows', goats' and sheep milk. Award-winning varieties include Nettle, Oak-Smoked and Redesdale, and visitors to the Cheese Loft Café can sample them alongside the breakfast and lunch menu. **Northumberland Cheese Company, The Cheese Farm, Green Lane, Blagdon, NE13 6BZ tel 01670 789 798, Facebook @NlandCheese www.northumberlandcheese.co.uk**



### NORTHUMBRIAN PANTRY

Run from a kitchen in Simonburn, Northumbrian Pantry's range of jams, jellies and chutneys is available to buy online, at farm shops and delis. Alice and David Murray draw on a range of experiences for their inspiration, from their Northumberland roots and Victorian family recipes to their time living in Botswana. **Tel 01434 681 118 www.northumbrianpantry.com**

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### RIDE DRINKS

Light, low-calorie and refreshing, hard seltzer is fruit-infused alcoholic sparkling water, and RIDE – the first hard seltzer fully made and canned in Britain – has proved a big hit since its launch in 2020. Created by Lucy and Tom Hick of Allendale Brewery, RIDE is made to Lucy and Tom's own recipes with 4% alcohol and just 86 calories per 330ml can. Also available in pubs on draft, it is made at a Victorian lead-smelting mill on the banks of the River Allen in the North Pennines, home of the international award-winning Allendale Brewery, which Tom founded in 2004. [www.ridedrinks.com](http://www.ridedrinks.com)

## LOCAL PRODUCE



### THE TRAVELLING BEE CO.

Mark Chambers of the Travelling Bee Company tells us that happy bees make the best honey, and his 100% raw and unprocessed delights are justly renowned. This honey is drawn from bees on the wild heather moors of Argyll in Scotland and the wildflower meadows of Northumberland. Mark also works with selected guest producers from far-flung places including the clover meadows of Latvia, the wooded hills of the Czech Republic, and Mount Olympus in Greece. Stocked in farm shops and delis, there is also a range of products including candles, soaps and beauty products on the website, alongside hampers and gift sets. [www.travellingbee.co.uk](http://www.travellingbee.co.uk)

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### WHAT IS HARD SELTZER?

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HOW TO

# Light my fire

Jane Pikett shares some top tips for the best barbecues

Most of us have done it... sausages cremated on the outside, raw on the inside; the coals never hot enough; not enough hands to juggle plates, sides, skewers etc. But barbecuing is easy; keep it simple, and plan ahead – this is how to barbecue...

## **FIRE IT UP**

Light a barbie as you would an open fire – a layer of scrunched-up newspaper in the bottom, kindling on top and then some charcoal. Light the paper and when you have a good flame, add more charcoal (without drowning it). Let it burn for a good 25 mins – you're ready to cook when the smoke has gone right down and the embers are glowing.

## **CHOOSE YOUR CHARCOAL**

Lump charcoal is fast lighting and burns for about an hour, while briquettes can burn for up to 3 hours. Charcoal from oak can release subtle smoky caramel tones, and if you soak wood chips in water and put them on the hot coals when you're ready to barbecue it creates steam which lends an oaky flavour. This is good for pork, as are hickory wood chips.

## **TOOL UP**

Use a digital thermometer to check the internal temperature of the meat (65C for pork and beef and 70C for chicken). Use a grilling basket for barbecuing fish without sticking to the grill (or smear the grill with half a lemon to stop fish sticking).

## **BASIL BRUSH**

Take a bunch of herbs such as rosemary, thyme, basil and parsley and tie to the end of a wooden spoon with twine. Dip in olive oil and brush over meat before grilling.

## **ON THE SIDE**

Horseradish and mustard are essential. Crowd-pleasing sides include potato salad (we like it warm), tomato and red onion salad, frittata, guacamole, broad bean or pea hummus, and coleslaw. They're all better homemade and you can do them the day before.

## **MARINATE**

If you have fantastic organic beef from a farm down the road, just brush lightly with oil, season it and barbecue as it is. Otherwise, marinating is essential to tenderise meat and allow moisture in. Don't use extra virgin olive oil in marinades because it burns and smokes, so use light olive oil or vegetable oil.

Marinate in strong plastic bags tied securely, or place food in a non-reactive container such as glass or stainless steel and cover with clingfilm.

Marinate meat overnight, or if you're tight on time, prick it and leave in a marinade for as long as possible in a sealed freezer bag, massaging occasionally. Fish and shellfish only need to marinate for a couple of hours. Never use salt, lemon or lime juice in a marinade for longer than 2 hours and never put cooked meat back on the same dish you used for marinating – use a clean plate.

## **AVOID FRIDGE CHILL**

Take raw meat or fish out of the fridge at least 20 mins before barbecuing. If it's too cold when it hits the grill it could burn on the outside. ▶





## BBQ CORN ON THE COB SERVES 4-6

### INGREDIENTS

150g butter  
2 cloves garlic, crushed  
50g fresh herbs (eg.,  
parsley, chives, coriander)  
salt and pepper  
6 corn on the cob  
lemon and lime wedges

### METHOD

Place butter in a bowl, mix in the garlic and herbs and season well with salt and pepper. Rub the butter over each head of corn with your hands until well coated. Keep the rest of the butter to serve. Lay the buttered corn on the grill bars of the barbecue and cook for about 15 mins, turning frequently, until lightly charred and tender. Serve with butter dotted on top, a sprinkling of herbs, and lemon and lime wedges.

## HOW TO

### ZONE COOKING

Put thin cuts like steaks, burgers and fish directly over the heat and it will sear nicely, resulting in good flavour and texture.

Roasting joints that require slow cooking on a lower heat should be placed next to, not directly over, the heat source.

Piling charcoal over to one side of your barbecue will give you a hot side for searing meat and a cooler side for finishing the cooking process. You can put a pan of water on the cool side to absorb heat and radiate it back, controlling temperature fluctuations and helping to keep the meat moist by reducing evaporation.

To control the proximity of the food to the coals, use a rack system with three different heights, shuffle food from hot patches to cooler parts, or put food on foil to slow things down.

Expensive cuts of beef like sirloin, rib-eye or fillet steaks are best cooked quickly at very high temperatures, searing and maximising flavour without over-cooking. Chicken or sausages have a tendency to burn on the outside and remain raw inside, so cook them at the lower temperature end of the grill.

### BEST TO TEST

Using a small sharp knife, cut into the centre of the meat to check it's cooked and the juices run clear. For flaky fish such as salmon, press with your finger or a fork to check that the flakes come apart, indicating that it's ready.

### AND THEN... REST

Resting meat after barbecuing is essential to allow the sinews to reabsorb the juices. Rest meat on a warmed tray away from direct heat covered with perforated foil.

### VEGGIE HEAVEN

Start with the veggies so they don't take on a meaty flavour, or contain them in their own section. Grilled veg such as portobello mushrooms, corn on the cob, onions and aubergine barbecue well. Wrap potatoes in foil and put directly on the embers while everything else cooks. You can also bake fruit like this, or grill it directly on the bars.

### CHEESE PLEASE

Instead of cutting halloumi across the block, slice horizontally through it into four equal slices. These chunkier slices don't get lost through the bars of the grill, and you can serve them as a burger alternative.

# BBQ FILLET OF HAKE WITH ROAST VEG, POTATOES AND PEA DRESSING

## SERVES 4

### INGREDIENTS

200g beetroot, peeled and quartered  
1 tsp chopped fresh thyme  
4 tbsp olive oil  
8 shallots, peeled and cut in half lengthways  
2 tbsp runny honey  
1 clove garlic, chopped  
4 x 200g fillets of hake, skin left on and boned  
juice and zest of 1 lemon  
1 clove garlic, chopped finely

### Pea dressing:

200g fresh peas, podded and blanched  
4 tbsp white wine vinegar  
300ml olive oil  
few leaves fresh spinach  
pinch sugar  
salt and freshly ground pepper

### To serve:

10 new potatoes, boiled until tender, cooled then sliced in half and griddled on the barbecue

### METHOD

Take 2 sheets of tin foil approx A4 in size. On one sheet, place the beetroot, thyme and 2 tbsp olive oil. On the other, place the shallots, 1 tbsp olive oil, the honey and garlic. Pinch to form parcels.

Take another piece of slightly bigger foil, add 1 tbsp olive oil and place the hake on top. Top with lemon zest and juice and a scattering of garlic. Pinch to form a parcel.

For the pea dressing, blend the peas in a food blender with the vinegar, oil, spinach, sugar, salt and pepper.

Place the parcel of beetroot and the shallot parcel on the barbecue and leave for 30 mins. Remove and set aside and place the hake parcel on the barbecue for 6 mins. Serve the griddled potatoes, beetroot and shallots onto your guests' plates, spoon around the pea dressing and place the fish on top, pouring over some cooking juices.



Photo uk.shallot.com

# BBQ AUBERGINE AND SPINACH

**SERVES 4-6**

## INGREDIENTS

2 crushed garlic cloves  
2 tsp cumin seeds  
2 tbsp light olive oil  
1 large aubergine  
150g fresh spinach  
100g cherry tomatoes, halved  
150g fresh spinach leaves  
lemon juice

## METHOD

Toast cumin seeds in a pan over a low heat for 1-2 mins. Place in a bowl with the garlic and oil, and season. Cut the aubergine into 1.5cm-2cm discs and brush with the oil and garlic mix. Barbecue for 3-5 mins on each side until browned, toss with tomatoes and fresh spinach, squeeze over lemon juice, check seasoning and serve.



## BBQ YOUR BUNS

Toasting the cut side of a bread roll over the coals gives extra flavour.

## DOUBLE UP YOUR SKEWERS

Insert two skewers into each kebab for extra support, and soak wooden skewers in cold water for 15 mins before use so they don't burn.

## BEAT THE BURN!

To slow down the cooking process so the inside of the meat can catch up with the outside, fill a spray bottle with water or apple juice and spray to add moisture to the outside and slow down the colouring process.

## CLEAN EATING

After everything is finished and while the BBQ grill still has some heat, attach half an onion, flat side down, to the end of a fork and rub over the hot bars. The onion releases water that steam-cleans the bars, helping to release charred-on debris and sticky bits. ▶

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HOW TO

## PESTO AND GOATS' CHEESE MUSHROOM BURGERS WITH CARAMELISED SHALLOT TOPPING

**SERVES 4**

### INGREDIENTS

4 large portobello mushrooms  
16 shallots, peeled and quartered  
8 tbsp pesto, plus a little extra  
2 tsp olive oil  
1 tsp sugar  
170g round soft goats' cheese

### METHOD

Remove stalks from mushrooms and chop very finely. Finely chop one of the shallots and mix it and the chopped mushroom stalks with the pesto.

Place the whole mushrooms gill side up on the barbecue, fill with the pesto mix and cook for approx 15 mins until softened.

For the topping, put the rest of the shallots in a pan with the olive oil and sugar, cook over a low heat until softened and lightly caramelised.

Top the mushrooms with the goats' cheese and return to the BBQ for a couple of mins until the cheese is beginning to melt.

Serve in the split ciabatta topped with the shallots and an extra drizzle of pesto.

Photo uk.shallot.com

## WATERMELON, RED ONION, ROCKET AND FETA SALAD

**SERVES 4-6**

### INGREDIENTS

½ large watermelon  
100g fresh rocket  
100g feta cheese  
1 small sweet red onion  
balsamic vinegar to serve

### METHOD

Cut the watermelon into triangles, de-seed and arrange on a serving dish with the rocket, then sprinkle over the red onion and feta. Serve with balsamic vinegar.



# Win dinner, bed & breakfast for two

## AT JESMOND DENE HOUSE, NEWCASTLE

Jesmond Dene House, Newcastle is offering *Appetite* readers the chance to enjoy dinner for two at its new restaurant Fern along with bed and breakfast at this lovely boutique hotel (total prize value £329).

To enter, go to [www.appetitemag.co.uk/win](http://www.appetitemag.co.uk/win) and enter your full name and contact information.

Closing date for entries – August 31, 2021.

Fern Dining Room & Bar is the new restaurant at Jesmond Dene House led by executive chef Danny Parker. The upmarket neighbourhood dining room and bar is home to contemporary, unfussy food served in a relaxed and informal space, offering memorable Geordie hospitality and dining. Danny's seasonal à la carte dinner menu showcases the team's relationships with the best local suppliers and utilises the incredible British larder, drawing inspiration from memories and embracing

sassy classics. Set within the leafy suburb of Jesmond on the outskirts of the dene, a beautiful woodland with winding paths and a quaint waterfall, at Jesmond Dene House you feel 1,000 miles away from the city. This independently owned boutique hotel boasts 40 individually designed bedrooms, a comfortable lounge, cocktail bar and sunny terrace. Eat, sleep and enjoy all that Jesmond Dene has to offer this summer – see the website for the latest information.

### Terms & conditions

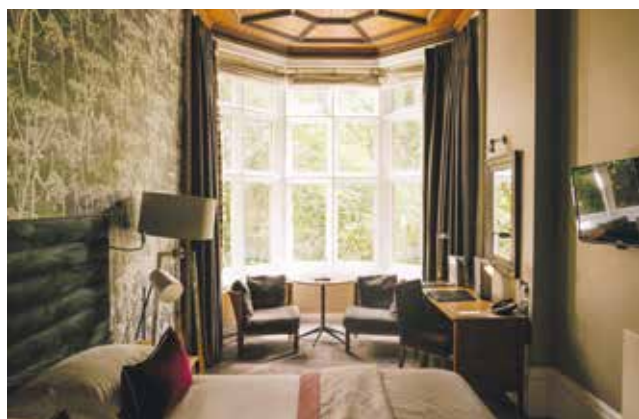
The prize is for the winner and a guest (two adults sharing a Deluxe Room) and cannot be given away as a gift.

The date of the prize (to be taken Weds-Sat) is to be arranged directly with Jesmond Dene House and is subject to availability.

The prize is non-transferable and there is no cash alternative.

All side dishes, drinks and extras to be paid for.

The winner will be drawn at random and notified within three days of the closing date.



# Moz Murphy

OWNER, GRATE CHEESE EMPORIUM, JESMOND, NEWCASTLE



Photo:  
Transmit Startup

**What do you have for breakfast?** It's a grab and go on the way to work with toast or a bacon sandwich, and I always have a massive mug of tea in the car.

**And your go-to guilty pleasure?** One thing I try not to eat, but occasionally gets the better of me, is a KFC Hot Wings bucket. It's not sexy, I'm not proud of it, but occasionally I just need chicken wings and gravy.

**What would be your last meal on earth?** The timpano from the Stanley Tucci film *Big Night*. It looks insanely good!

**What can I find in your home fridge right now?** There's always a lot of dairy; cheese, obviously, but also several kinds of butter, yoghurts etc. I always have wine, and there are many jars of things – some picked up on holidays, some bought a long time ago – things you never throw out after using once.

**Which ingredient would you have if you could only choose one?** I was brought up to understand how versatile eggs are and how you can feed yourself with just one of them. I get a little uneasy if I don't have at least half-a-dozen in the cupboard.

**Which is your most important piece of kitchen kit?** Sharp knives, they're essential, as is a good steel to sharpen them. I also have a collection of wonderful tools for everything you could ever imagine – a nutmeg grater, a melon baller, several slotted spoons, and my mother-in-law's rolling pin, which was

made by her husband from engine parts and is an incredible piece of kit.

**What's your favourite cookbook?** I have a huge collection on their own bookcase in the hall. Chrissy Teigen's books are full of amazing soul food recipes.

**What's your most important piece of advice in the kitchen?** Always work with a sharp knife. My worst injuries in the kitchen have come from forcing a blunt knife to do a job it's not ready for. And store your cheese in waxed paper if possible, keep it in the vegetable drawer of your fridge, and take it out at least an hour before you want it. Always eat bloomy or ashed rind on a soft cheese – that's the best part! Also, you can freeze any ends or rinds and use in a stock or cheese sauce in future.

**What would you be doing if you weren't running Grate?** When I was growing up, I dreamt of being a pilot – until I realised Ireland didn't have an air force! I'm a total space nerd, so I'd like to think I could have been an astronaut if I hadn't gone into food.

**If you only had £10 to spend on food, what would you buy?** I'd spend it all on cheese, because it makes me happy.

**Who is the greatest cook ever?** My mam. She made simple food and she did the greatest roast chicken and baked potatoes. I've made it my life's mission to replicate what she did, but I've never managed to get close to what she could do.

Grate, 252 Jesmond Road, Jesmond, NE2 1LD, tel 0191 649 2528, [www.gratenewcastle.co.uk](http://www.gratenewcastle.co.uk)

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fern

DINING ROOM & BAR



Fern is an upmarket neighbourhood dining room and bar set within Jesmond Dene House, with generosity and the highest standard of produce at its core. Our food is; contemporary, non-fussy, and prepared with love, care and attention. We offer relaxed, informal Geordie hospitality, and memorable dining experiences. Our Executive Head Chef, Danny Parker, a finalist on MasterChef The Professionals, likes to take inspiration from the classics, and modern cookery techniques alike. We offer a seasonally changing A la Carte menu, showcasing Danny's relationship with suppliers, and the incredible British larder, drawing on inspiration from memories and of course, embracing the sassy classics. You can expect dishes like Heritage Tomato Salad with Whitby Crab & Nduja to start, Pan Fried Monkfish, Braised Feather Blade of Beef, Yorkshire Pork Cutlet Cooked Milanese Style and to finish Treacle Tart and Elderflower Cheesecake. As well as dinner we are open for breakfast, afternoon tea, Sunday lunch and informal dining with our favourite in house signature cocktails served in our newly refurbished Fern Bar. Recently awarded a Michelin Plate for outstanding cooking, Danny and his teams uncompromising approach to the finer details of hospitality, makes Fern the ideal place to, meet, eat, drink & celebrate.



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