

# Books & cooks

SUMMER HOLIDAY TITLES



## Kebabs and other light grills

by Ghillie Basan (£9.99, *Good Food* offer price £9.49, Ryland Peters & Small) Barbecue fans will find enough new

meat, poultry, fish and veggie recipes in this collection to keep friends and family entertained throughout the summer.

This book isn't a one-trick pony – all those marinades (peri peri for example) and accompaniments (Coriander & coconut chutney) also work with bigger pieces of meat and cook equally well in the oven. A decent set of re-usable metal skewers would also be a good investment.



## The Camping Cookbook

by Annie Bell (£12.99, *Good Food* offer price £11.69, Kyle Cathie) If you plan to spend time outdoors this summer (actual camping not

obligatory), then this book will be useful.

As well as recipes for the campfire, stove and barbecue (covering breakfast, lunch, dinner and snacks) there are cakes to make ahead and take, plus lots of tips about equipment.



## Fired up: No nonsense barbecuing

by Ross Dobson (£9.99, *Good Food* offer price £9.49, Murdoch Books) From chicken wings and ribs to legs of

lamb and veal chops, this is a really good barbecue collection from Aussie food writer Ross Dobson – Chilli chicken BLT is a great alternative to a burger. The slightly masculine feel makes it a good buy for men who regard the barbecue as their own.

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## Breadmaking in the Cotswolds

The Foodworks Cookery School, Colesbourne Park, near Cheltenham, Gloucestershire (01242 870538, [foodworkscookeryschool.co.uk](http://foodworkscookeryschool.co.uk))

This new cookery school, housed in a stunning, light and airy timber-clad building on the Colesbourne Park estate, offers a range of courses led by six cooks and chefs from the region, including Ben Axford, a BBC *MasterChef* finalist.

**How hands-on** Our tutor for the breadmaking course was Maurice Chaplais, an acclaimed artisan baker who has a café and deli in Cheltenham. Our class of 12 met over coffee and some of Maurice's cakes, then he demonstrated how to make brown bread, baps and Scotch mist rolls – beautifully soft with a dusting of flour. He explained that baking is all about precision, then it was our turn to weigh out our ingredients – accurately – before some vigorous kneading and rolling.

While our bread was proving, we made French onion soup and watched Maurice demonstrate Nantucket muffins – packed with raisins and grated courgette and carrots.

We ended the five-hour session with soup, freshly baked bread and white wine.

**Cost** £105 for a half-day class, including lunch and a bag of bread and muffins to take home.

**Verdict** Expert and practical tuition in a really friendly and relaxed atmosphere.

COOK SCHOOL ON TEST



## Teaching Dad to Cook

**Flapjack** by Miranda Gardiner (£20, *Good Food* offer price £18, Hardie Grant) Lime, basil & mandarin salad and Rocket & feta tart followed by Caramel

salties would make a fantastic holiday menu, and this recipe collection is packed with summery eating ideas.

With a home in Devon and time spent in Scandinavia and Sydney, Miranda gives us plenty of new ideas to try – Finnish salad with orange blossom dressing mixes broad beans with watermelon and Pappardelle summer salad uses fresh pasta, chargrilled artichokes and tuna for a much smarter version of tuna pasta.

Miranda devised this collection so that she could teach her father to cook in the years following her mother's death, and what it delivers is a selection of dishes that are perfectly suited to family meals or for sharing with friends. These easy Honied figs would be lovely served with a bitter leaf salad for a light lunch.

## Honied figs

SERVES 4-5 as a light lunch ●

PREP 5 mins ● COOK 5 mins **Easy**

### 5 figs

3-4 tbsp ricotta

1 tbsp mixed pumpkin, sesame and sunflower seeds

3 tbsp runny honey

**1** Cut each fig in half, keeping the bases intact, and put them into an ovenproof dish – it should be a snug fit. Spoon 1 tsp of ricotta onto each half, sprinkle with the mixed seeds, laterally drizzle the honey over, and season.

**2** Blast under the grill on its highest setting for about 5 mins until the seeds have just begun to colour and the body of the fig has softened and slumped slightly.

