



# Home



## GARDENING GOES URBAN

Meet the 20-year-old shaking up Hampton Court Flower Show

Page 34

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# NO TASTE LIKE HOME

Claire Coleman talks to Dani Tucker, whose touching tribute to her mother is a memory-filled collection of recipes

**A**FTER Shally Tucker's death in November 2013, her daughter Dani decided to create a recipe book based on her mother's passion for food and for life. 'I wanted the book to be a tribute to my mother and the home that she made. For her, it was not only about

the dishes and tastes, but also about bringing people together,' she says. Dani also wanted to raise awareness of – and funds for – the conditions that affected her mother – a number of auto-immune diseases, including psoriasis and psoriatic arthritis, which Shally developed in 1989 after the birth of her third child.

Shally had trained to be a chef in South Africa before moving to London in 1979, where she began working for Prue Leith. But it was the food that she made at home – and the atmosphere that she created – that Dani wanted to pay homage to with her book. The only problem was where to start. 'I know

about cooking but I had no idea how to put a recipe book together,' says Dani. 'Someone suggested that I contact Prue Leith to ask for her help. I found a contact form on her website and filled it in not expecting to hear anything back.' But within hours, Prue had emailed her back. 'She was brilliant. She

suggested self-publishing and set the ball rolling by putting me in touch with people who could help.' Transforming a scribbled or remembered recipe into something that can then be followed and replicated by thousands of people was

Continued on Page 38



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# Wine dining

For an evening of fine dining, there's nothing quite like a good red and a steak. But there's a little more to this perfect pairing than meets the rib-eye...



Red wine is a well-known partner for a good steak, but this pairing is worth being particular about. The choice of wine needs to enhance the rich flavours of the meat, whilst the steak needs to be premium quality. One of the best steaks to go for is one that's Scotch-assured. Matured for 28 days, Scotch Beef is a guarantee of top quality flavour and the perfect centre piece for some fine dining. For a wine, a rich red that balances with premium beef rather than detracting from its flavour is the



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# Each recipe is a memory of mum

From **Page 33** ▶  
not straightforward, says Dani. 'So much of my mum's cooking was about chucking this or that in, and she often used South African ingredients that I didn't want to include in the book - I hate it when recipes use obscure ingredients.' Dani whittled her way through hundreds of recipes that were scribbled in her mother's hand-written cookbooks - 'memory after memory,' she recalls. 'I wanted to



choose recipes that reminded me of Mum and the family.' It was then down to recipe writer and food stylist Charlie Clapp, who has worked with the likes of Jamie Oliver, to look at the recipes - often designed to feed 30 people or more, because Shally cooked for large numbers both at work and at home - and work out how to translate them into something usable. The result is The Social Kitchen, a collection of recipes that reflect Shally's Jewish and South African

## RAISING MONEY FOR A GOOD CAUSE

ALL proceeds from The Social Kitchen are going to Dermatrust, The Dermatitis and Allied Diseases Research Trust, which aims to improve the treatment and care of skin diseases through supporting research of benign and malignant diseases of

the skin, including eczema and skin cancer. The charity was founded in 1992 by dermatologists working at the Royal Free Hospital in London. Since it was founded, it has funded groundbreaking research, which has been internationally recognised.

heritage, from simple soups and salads to hearty stews and Dani's favourites, desserts. 'They're my weakness, I could never say "no" to that chocolate mousse!' Throughout there are memories and photographs of Shally and her belongings, conjuring up an image of a woman who was as colourful and creative as she was hospitable. Many of the plates and serving spoons used in the photos are from Shally's kitchen and each book also comes with a bookmark made from a length of ribbon from her huge collection. In the two months since the book launched, Dani has already raised more than £40,000 for the charity Dermatrust. 'My mum believed in giving back. However ill she was, she always thought there was someone worse off, so the charity aspect was important from the start.' But she also hopes that some of her mother's innate sense of home, family and hospitality will rub off on those who buy the book. 'The pace of life is so fast these days; we need to slow down. If the book means one other person makes a meal for their family, sits down and chats to them, I'll be happy.' £25, [thesocialkitchen.org](http://thesocialkitchen.org)



**Florence Knight**  
Former head chef of Polpetto, Florence is the author of *One: A Cook And Her Cupboard*. Food was a humble thing in our house growing up. Soup was one dish that was always placed in the middle of the table by my mum. Watercress soup was a particular favourite, served up with a crusty loaf and the occasional stray dog hair, a regular feature in my mum's cooking!

# Our mothers really did know best...

Mum's cooking is always special. We asked six chefs to share their favourite childhood dishes...



**Vivek Singh**  
One of the UK's most successful modern Indian chefs and the man behind The Cinnamon Club. The dish that I loved was my mother's hot and sweet pumpkin chutney. As a child, I didn't like vegetables very much, but this was one of the few vegetable dishes I would eat. It was delicious with bread and puris. I grew up in a small colliery town in Bengal, about 200km west of Calcutta. The nearest market was around 4km away so my mother was always really pleased to see the vegetable hawker who came twice a week, with a big basket of vegetables on his head, and would often buy a whole pumpkin from him to make the chutney. 'Why a whole pumpkin?' my father would ask. 'It's so big, do we really need that much?' I remember my mother telling him. 'Nobody wants to go to the market and bring me back a pumpkin, and it's so heavy that I like to think that I'm relieving that poor man of the thing.' It's that that sticks in my mind, as much as the chutney.



**CHICKEN SOSATIES KEBABS**  
*Sosaties is a traditional South African dish, often made with lamb*

**SERVES 6**  
■ 2 tbsp vegetable oil  
■ 2 garlic cloves, crushed  
■ 6 tbsp curry powder  
■ 2 tbsp ground ginger  
■ 4 tbsp sugar  
■ 2 tsp allspice  
■ 60ml balsamic vinegar  
■ 5 tbsp apricot jam  
■ 3 tbsp chutney  
■ 1 chicken stock cube  
■ 700g chicken breast, cut into chunks  
■ 4 red onions, peeled and quartered  
■ 400g bag of dried apricots  
■ 2 red peppers, deseeded and cut into chunks

1 Heat the oil in a small saucepan and gently cook the garlic. Mix the curry powder, ginger, sugar and allspice in a bowl, then add to the pan and cook for 30 seconds.  
2 Add the vinegar, jam, chutney and 240ml of water and crumble in the stock cube. Bring to the boil and cook for about 5 minutes, then leave the sauce to cool.  
3 Take 6 long skewers and thread on alternate chunks of chicken, red onion quarters, apricots and red pepper. Pour the sauce over the top and leave to marinate overnight in the fridge.  
4 Next day, remove the kebabs from the marinade and grill until the chicken is cooked through.



**Martin Morales**  
Credited with fuelling Londoners' passion for Peru with Ceviche, Andina and Ceviche Old Street. Shambar is known as the 'Monday soup', a hearty farmers' soup that must always contain three types of meat - chicken, beef and pork - and sets you up for the first day of the week. It originates from the province of La Libertad in the Andes, where my mum and my great aunt Otilia came from. If I was staying with my great aunt I would accompany her to the market, where live chickens would be running around the stallholder's feet. We would always choose the fattest for the soup, and then choose other ingredients by smell and touch. Wheat grains, chickpeas, green beans, dried beans, fava beans, onions, carrots, garlic, a touch of smoked chilli, pork



**MEGAN'S CHOCOLATE MOUSSE**  
*If you have any Crunchies or other chocolate bars, crumble them on top of the mousse to add extra texture and flavour. Amazing!*

**SERVES 8-10**  
■ 2 x 180g slabs of dark chocolate  
■ 50g butter  
■ 6 eggs, separated  
■ 6 tbsp caster sugar  
■ 600ml double cream

1 Break the chocolate up into pieces and put it in a large heatproof bowl with the butter. Place over a pan of simmering water until melted, stirring occasionally. Carefully remove the bowl from the pan.  
2 Beat the egg yolks with 5 tbsp of the sugar for 5 minutes until creamy and pale. [When the whisk is removed, it should leave a trail of batter on the surface.]  
3 Stir the melted chocolate into the egg mixture, making sure everything is well incorporated.  
4 In a separate bowl, beat the egg whites to soft peaks, then add the remaining sugar and continue to whisk until stiff.  
5 In another bowl, whisk the cream until it's just holding its shape - be careful not to overwhip it at this stage. Carefully fold the chocolate mix into the cream. Then, using a metal spoon, fold in the egg whites a little at a time, being careful not to knock out the air.  
6 When everything is combined, pour the mixture into a trifle dish and chill it for at least 5 hours before serving.

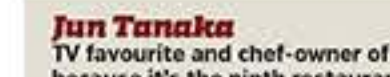
skin, ears or tail, beef bones. It's a perfect main course dish that many also used as a cure for the weekend's hangover!



**Anthony Demetre**  
Co-founder of Arbutus, which won a Michelin star in its first year, Wild Honey and, subsequently, Les Deux Salons. It's my grandmother's cooking that I remember, rather than my mother's. I was very close to her - a fantastic lady and a fantastic cook who taught me everything about food when I was younger and was really my inspiration to start cooking professionally. I have vivid memories of going food shopping at the markets in Stratford-upon-Avon with her as a child. I remember the atmosphere of the place more than anything and afterwards we would go home, ingredients in hand, and cook together. Often we'd cook avgolemono, a soup



**Angela Hartnett**  
Former Gordon Ramsay protégé whose London restaurant Murano now has two spin-offs. Cipolle ripiene (stuffed onions) is a dish from northern Italy which has been handed down through my family for generations. I stuff mine with a mix made from carrot, celery and onion, with parmesan, breadcrumbs and a touch of tomato puree. I recently made 100 of them to serve as a starter, alongside bresaola and chard and anchovy crostini, for a wine dinner in Covent Garden. Needless to say, I was very nervous cooking food for a group of very hungry, proper Italians, but the evening was a complete success - happily!



**Jun Tanaka**  
TV favourite and chef-owner of The Ninth, so named because it's the ninth restaurant he's worked in. When I was living in Japan, we used to keep a couple of pot chickens. My mother would carefully collect their eggs and on Fridays, treat my brother and I to omurice - a Japanese rice omelette. She would take left-over rice, fry it in butter then stir in tomato ketchup until it turned a pale reddish colour. She would scrape the fried rice on to a plate until the frying pan was clean and then lightly oiled the pan using kitchen paper dipped in oil. While the pan



was heating up, my mother would take the eggs, crack them into a bowl and add seasoning and milk. She would pour the egg mixture into the hot pan and tilt it until it covered the base in a thin coating, almost like a crepe. Then a pile of rice was added on to the centre of the eggs and she would mould the rice into the shape of a rugby ball. Finally, she would fold the edge of the cooked eggs over the rice and tilt the frying pan until it flopped on to the plate.