

Evening Standard

# ES



magazine

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**HAVENS  
ON EARTH**  
WHERE NOW  
FOR THE  
WORLD'S TAX  
DODGERS?

**DIAMOND  
BOOZER**  
WHO'S DRINKING  
AT GUY RITCHIE'S  
PUNCHBOWL

# PARISIAN BELLE

Cécile Cassel,  
France's hottest export

HORSEPLAY WITH MARK WALLINGER PLUS DAVID STARKEY & ALASDHAIR WILLIS



TOM AIKENS

# Food Spy

Perfect pies and a fish by any other name

I've discovered a perfect cheese for this time of year: Flower Marie, a soft, unpasteurised sheep's cheese with a white mould rind. It tastes fresh and herby when young, developing a fuller flavour as it ages, and has an oozing, soft texture. It's made in Sussex by Kevin and Alison Blunt and is a perfect April cheese as the milk comes from sheep that graze on rich spring pastures. I recommend eating it with a fresh, warm baguette and a glass of young Beaujolais. You can find it at Paxton & Whitfield, Jermyn Street, SW1 ([www.paxtonandwhitfield.co.uk](http://www.paxtonandwhitfield.co.uk)).



**Grub pies are simple and delicious** and are made with

no nasty additives or fake flavours. Sue Gwilliam started making her pies for the shop at Pimhill Farm in Shropshire 12 years ago (her husband John is the farm manager), working in the farmhouse kitchen, using ingredients straight from the farm ([www.grubasitshouldbe.co.uk](http://www.grubasitshouldbe.co.uk)). She has now teamed up with David Stacey (formerly of Rachel's Organic) and Tim Mead, an

organic farmer and MD of Yeo Valley. My favourite pies are the British pork, bacon, apple & cider and the West Country cheese & onion. Buy them online at [www.ocado.com](http://www.ocado.com).

**Sainsbury's has launched a nationwide campaign** to encourage us to try pollack, a tasty, cheaper and more sustainable alternative to cod. To increase the appeal, Sainsbury's has treated the fish to a French makeover, including giving it a new name, colin (the French name for hake), and offering recipes from London's oldest French restaurant, Mon Plaisir. The

French have a love affair with pollack, importing huge quantities of it from our shores every year. I use it in my restaurants. It's delicious deep-fried in a crispy batter, marinated, or as a salted brandade.



## INSIDE OUT Imogen Stubbs

Actress Imogen Stubbs, 48, is best known for her stage work, as well as film roles in *Sense & Sensibility* opposite Kate Winslet, and *Othello* with Ian McKellen. She lives in Chiswick with her husband, director Trevor Nunn, and their two children, Ellie, 17, and Jesse, 12. She is currently starring in *Alphabetical Order* at the Hampstead Theatre.

'I grew up on an old river barge on the Thames and all we had was an Aga, so the only thing I can really cook is stew,' Imogen sighs. 'I also have a really bad habit of putting

redcurrant jelly in everything I make.' She tries to stay healthy but claims that her eyesight lets her down: 'If I do eat unhealthily, it's because I can't read the labels on food without my glasses. The writing is always tiny, why do they have to print it so damn small?'

**Who would join you for a sofa supper?**

My good friend, the Oscar-winning costume designer, Anthony Powell.

**What would you eat?**

Mushroom risotto made with lashings of butter, Madeira and parmesan.

**And to drink?**

Any red wine from the Montalcino region in Italy.

**What's on the television?**

An old episode of *London's Burning*. My current cast mates Michael Garner and

Jonathan Guy Lewis were in it and I'm a huge fan of Jack Rosenthal's writing.

**Where are your five favourite restaurants around the world?**

**Azou** in Hammersmith is local and does fresh, fragrant Moroccan food in an authentic setting. **Chez Julien** in Paris is wonderful. It's next to an old church and on a nice evening you can sit outside and just watch the world go by. I love the **Bombay Brasserie** in South Kensington. The people who run it are courteous and delightful and they attract a very loyal following. Most of their customers, like myself, have been going there for many years.

**Tosa** in Hammersmith for great sushi. My son and I go there every Sunday. **The Explora hotel** in the Atacama Desert in Chile is incredible. They have big barbecues under the stars. It's amazingly simple, but some of the best food I have ever had.

## Food fight

### WHITE TRUFFLE OIL

**Oil & Vinegar white truffle oil, £7.95 for 100ml, Oil & Vinegar at Westfield (020 8742 9101)**

A subtle truffle taste with a nice thick consistency. The perfect balance of olive and truffle flavours. **\*STARBUY\***

**Il Tartufato condimento aromatizzato al tartufo bianco, £9.95 for 40ml, at Mortimer & Bennett (020 8995 4145)**

Peppery and flavoursome with garlic overtones. A robust oil ideal for cooking.

**Carluccio's Olio Al Tartufo Bianco, £7.35 for 55ml ([www.carluccios.com](http://www.carluccios.com))** Overpowering with a fiery, slightly chemical, aftertaste.



TIFFINS CLUB

## Takeaway on trial

**Where?** 249 Amhurst Road, N16 (020 7254 3459; [www.tiffinsclub.co.uk](http://www.tiffinsclub.co.uk)). Delivers to N1, N4, N5, N15, N16, E2, E5, E8 and E9.

**The order** Prawn puri and chicken tikka starters, chicken chusni massala (cooked in mango chutney), king prawn jalfrezi, lamb xacutti (a spicy Goan lamb tikka), sag aloo, tarka dall, brinjal bhaji, pilau rice and a garlic naan.

**How long?** They said 45 minutes. It arrived in 35. **Was it hot?** Yes.

**Comment** The prawn puri and lamb xacutti were exceptional - fragrant and well spiced. All the side dishes were delicious, particularly the sag aloo. The bright orange of the chicken chusni massala was off-putting, but it tasted great. The jalfrezi was disappointing, despite the generous number of king prawns. Very reasonable for the quality and quantity. We would order again.

TOTAL COST: £41.60

Edited by AMY GRIER