



TOM AIKENS

# Food Spy

## Poultry in Parsons Green and prime pancakes

**I** have just discovered a fantastic butcher in Parsons Green, aptly called Parsons Nose. Run by Bruce and Jason Turner, and selling free-range, quality-assured meats and poultry, it is well worth a visit. The Turners also produce ready-made dishes - from chicken Kiev and beef stroganoff to 25-day-aged steaks. They even give lessons in butchery and knife sharpening. 753A Fulham Road, SW6 (020 7736 4492).

**Funkin makes 100 per cent fresh fruit mixers,** great for cocktails. Free of additives, preservatives, flavourings or colourings of any kind, they come in flavours including pomegranate, kiwi, white peach, strawberry and lychee. Definitely get some for your next party; stockists include Waitrose, Selfridges, Harvey Nichols and Majestic Wine (www.funkin.eu).

**I am delighted that Alan Yau's latest venture opens in Whiteleys** next week. The menu at the new Cha Cha Moon will include favourites such as Singapore fried noodle and Szechuan wonton, and wok-fried

cod and bitter melon with black beans and glass vermicelli. Each dish will cost just £3.50 - less than the price of a Tube ticket (www.chachamoon.com).

**With Shrove Tuesday next week, it's time for a simple crêpe recipe.** Take 250g flour, 50g sugar, the zest of one orange, 5g salt, the seeds of one vanilla pod (or a little vanilla essence), 500ml milk, four eggs and 60g melted butter. Sieve the flour and add the sugar, zest, salt and vanilla seeds. Whisk the milk and eggs together, then whisk them into the flour, adding the butter last. Pass the mixture through a fine sieve, then leave to stand for 30 minutes.

To cook the pancakes, use a non-stick frying pan on a medium heat, wiped with a little vegetable oil. Pour in just enough batter to thinly coat the bottom of the pan. Cook for two minutes on each side and serve with the topping of your choice.



'I don't eat salads and I drink fat coffee. One day I'll wake up and my bum will be on the floor.' **Sienna Miller** doesn't care



## INSIDE OUT Stephen Jones

Stephen Jones, 51, has designed hats for everyone from the Rolling Stones to Kylie Minogue, and recently collaborated with John Galiano for Dior. He lives in Battersea with his partner Craig West. His *Hats: an Anthology* exhibition opens at the V&A on Tuesday.

'I have to have salad every day,' says Stephen. 'It revives the spirit in a way that most other food can't.' When it comes to cooking, he is a morning person. 'My speciality is eggs Arnold Bennett, a kind of omelette made with smoked haddock and béchamel sauce.' His food indulgences are cheese from Paxton & Whitfield and macarons from Ladurée at Harrods. **Who would join you for a sofa supper?**

Craig, our friend Vicky Sage from Erickson Beamon, and our two budgerigars, Julian and Sandy.

**What would you eat?** Watercress salad and pumpkin soup sprinkled with crispy bacon and a dash of cream, with Welsh lava bread.

**What's for pudding?** Cheshire and Wensleydale cheeses with oatcakes and pickled walnuts.

**And to drink?**

I recently invented a drink called vodka melon slush. I blitzed up a cantaloupe melon with vodka and snow from my garden. Delicious! **What's on the television?** *The Shipping Forecast* on

Radio 4. So therapeutic.

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

The *Shiseido Parlour* in Tokyo. Its speciality is curry rice, a weird hybrid of Japanese and Indian cuisine; sweet beef curry with sushi rice. I have friends in Sri Lanka, and we love *The Gallery* in Colombo. It's surrounded by jacaranda trees with butterflies flitting around.

There is nothing better than sitting outside, eating toasted chilli cashew nuts with a nice cold beer.

*L'Avenue* on avenue Montaigne in Paris is like the Dior café. Have the crab to start and then the tuna with balsamic sauce.

*The Wolseley* on Piccadilly for breakfast. A dry cappuccino (a little milk, lots of foam) and a croissant in such an iconic place is the ultimate indulgence. *The Citron* restaurant in the Viceroy Hotel in Palm Springs. I love the sharp colour scheme. They serve great seafood and Californian white wine.

EMNI

## Takeaway on trial

**Where?** 353 Upper Street, Islington, N1 (020 7226 1166; www.emnirestaurant.com).

**The order** Ghinga sunhari (king prawns in lemon juice and cardamom); methi murgh (chicken in lime leaves with chillies and ginger); lamb rogan josh (lamb with chillies and cumin); dal makhani (black lentils); bindi dupiaza (okra with spices and onions); lemon rice and pilau rice; poppadoms and cucumber raita.

**How long?** 40 minutes.

**Was it hot?** Yes.

**Comment** The prawns were startlingly good. The chicken and lamb curries were very different from each other and just spicy enough. The cucumber raita tasted homemade. Delicious; I will reorder.

TOTAL COST: £35.80

## Food fight

CUPCAKES

**Peyton and Byrne, £2.50 each** (www.peytonandbyrne.com) Complex, rich sponge with a dense consistency. Pretty to look at, but too much icing.

**Lily Vanilli, £1.75 each** (www.lilyvanilli.com) Delicate, melt-in-the-mouth sponge with smooth and decadent icing. Completely delicious. **★STAR BUY★**

**Candy Cakes, £2.60 each** (www.candycakes.eu) Good design but more like muffins and the icing tasted too artificial.

