

Thames
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Provisional

Wild Kitchen

Nature-Loving Chefs at Home

Claire Bingham

Join leading chefs, food bloggers and restaurateurs in their private kitchens and dining spaces, and discover how they cook and entertain using home-grown, local and seasonal produce

280 illustrations

25.0 x 19.5cm

224pp

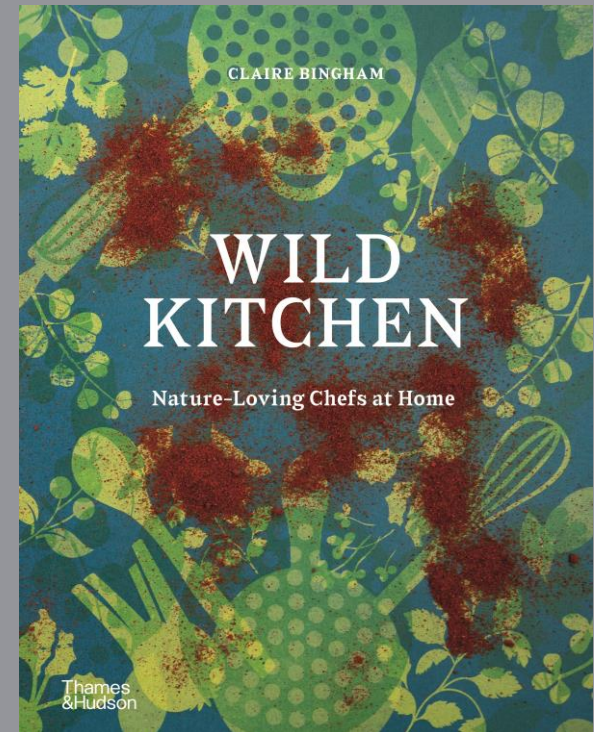
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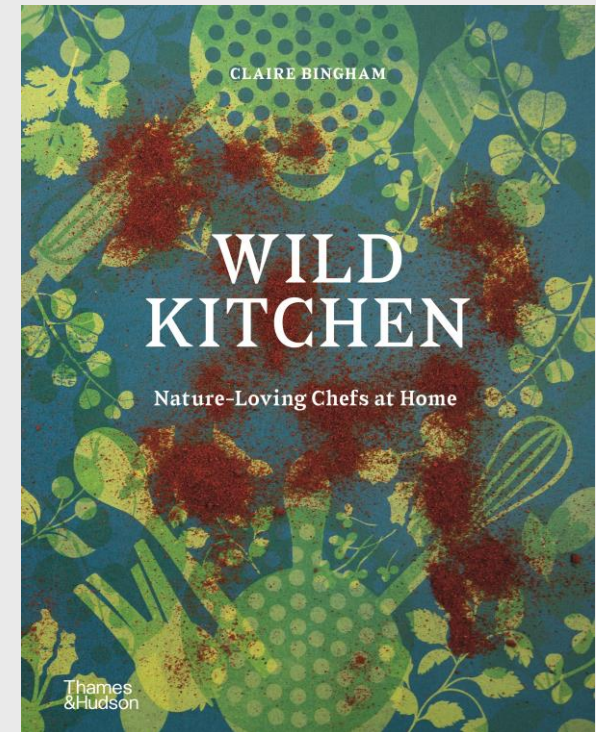


A4

Book

Key Sales Points

- Features twenty well-known chefs, food bloggers and restaurateurs from around the world, including Julia Sherman, Camille Becerra, Adam Aamann, Jasmine Hemsley, Skye Gyngell and Krautkopf.
- Provides each person's top tips for designing a kitchen that embraces living and eating with nature, be it foraging for ingredients, growing your own or experimenting with local produce.
- Includes a quick and simple recipe for each personality that uses their favourite natural ingredients, plus a directory of websites and restaurants for those who want to find out more.



Tips For Foraging With Kids

#1 Even if you live in the city, you can go and pick nettles. Everyone knows what a nettle looks like and nettle soup is a good, gentle recipe for a child to have a taste of. You need a pair of rubber gloves and scissors but it makes something amazing.

#3 For instant gratification, try wild sorrel. When you're walking around the woods you can pick this thing and eat immediately. It tastes like Granny Smith's apples.

#4 Kids love a bit of detective work, so go seaweed hunting on the shore. There's a brilliant identification flip book by Prannie Rhatigan that has all the information on each one.

#5 The mushroom thing I would not do without an expert. Find an expert to see what's in your area.

#6 Gather a few kids together for a foraging trip. They will be on a mission then.

#7 Don't forget the rules. Never clear an area of whatever you're picking as it won't come back. Never pull the root - use scissors - and use a basket for mushrooms, so they can still drop their spores.

#8 Cook outdoors. Kids love a fire - it brings a whole other dimension to what you're doing.

The woods are very much an extended part of Clodhna's home. 'When you're gathering ingredients from outside, it's always a pleasure to cook and eat it in the same place. There's more of a thrill!' She uses her 30-year old skillet for cooking all sorts of things over an open fire.

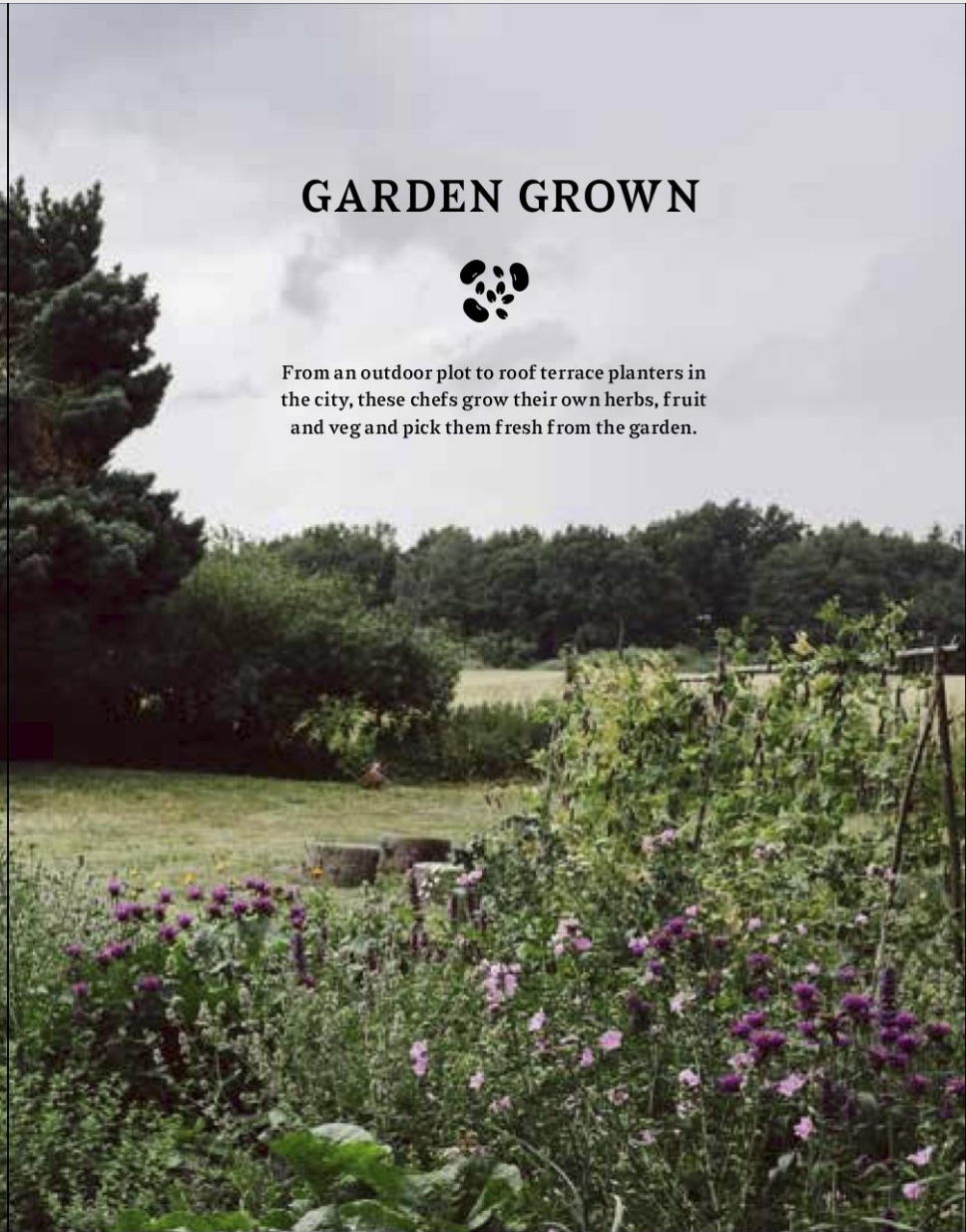




GARDEN GROWN



From an outdoor plot to roof terrace planters in the city, these chefs grow their own herbs, fruit and veg and pick them fresh from the garden.



Inside Our Kitchen

#1 Sharp knives are our go-to kitchen essentials.

#2 Our most-loved non-essential is a hand-forged rice pot from Japan.

#3 In terms of innovative design, our inbuilt gas hobs are ingenious.

#4 We love new Nordic cuisine: cooks like René Redzepi, Mikkel Karstadt and Magnus Nilsson.

#5 Our favourite books include *Noma*, *Time and Place in Nordic Cuisine* by René Redzepi and for design inspiration, *Truck nest* by Truck Furniture and *Wabi* by the interior designer Axel Verwoordt.

#6 We mostly love to eat Italian and Indian cuisine.

Made of cast iron and brass, the high quality burners are built into the work surface with the actual hob hidden below. Susann and Yannic went for the option of three rings with enough distance between each other to allow for three large pots on the go at the same time.

In winter, the wood stove is used to heat the kitchen. The whole house is heated exclusively with wood. During this time they also use the stove for cooking, whereas in summer, it's more about gas.

Rustic, timeless with a touch of elegance: the unshamedly modern grey monolithic blocks and industrial shelving contrast with the cobbles of the floor and traditional wood-burning stove.



CARROT CAKE

Serves xx

Ingredients

300 g (XX cup) dried apricots, finely chopped
600 g (XX cup) carrots, peeled and grated
150 g (XX cup) walnut kernels, lightly fried and chopped
6 eggs
½ tsp sea salt
225 g (XX cup) of honey
Juice and grated peel of 1 organic orange
1½ tsp grated peel of 1 organic lemon
150 ml (XX cup) of vegetable oil
375 g (XX cup) wholemeal flour
225 g (XX cup) ground almonds
1 tsp of baking soda
1 tbsp cream of tartar

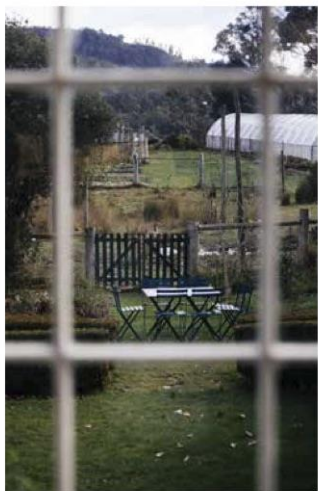
For the cream cheese icing:

150 g (XX cup) butter
150 g (XX cup) icing sugar
450 g (XX cup) cream cheese
Juice and peel of 1 organic lemon

Instructions

1. Grease three 20 cm (xx in.) cake tins and preheat your oven to 180°C.
2. Separate the eggs and add the salt to the whites, then beat them to form stiff peaks. Mix the yolks with honey and add the apricots, carrots, peel, juice and oil (keep some peel aside for decoration).
3. Mix the chopped walnuts with the remaining dry ingredients, stir into the yolks and then carefully fold the egg whites into the mix.
4. Pour into the tins and bake for 40–45 minutes. Once cooked, allow to rest for 10 minutes before transferring the cakes to wire racks to cool.
5. For the cream cheese icing, cream the butter with the icing sugar, then add the cream cheese, lemon juice and peel. Use a quarter of the icing for the first cake layer, a quarter for the second, a quarter on top and spread the remaining icing on the sides. Chill in the fridge for at least 1–2 hours and decorate with chopped nuts and orange zest.





Growing Advice

#1 The best place to start is herbs before progressing into the garden. If you have herbs at your back door or windowsill it makes a huge difference to your food.

#2 Root vegetables are always a great thing to grow. One of the things that really surprised me when I started growing was the beauty of the humble carrot. In terms of sweetness, smell and taste, it's a far cry from something you could ever buy in a supermarket.

#3 Rotating crops it is a lot of effort but the key thing to remember when growing vegetables is that you're trying to create amazing soil. Feed the soil and it will grow anything.

#4 Get to know your soil type. Soil can be changed and improved but if you understand it, then you will understand gardening.

#5 The highest knowledge of gardens is local knowledge. You can read all the books under the sun but have a chat to your neighbour. Local conditions play such a large part into what you can and can't do.

At the Agrarian Kitchen, all the greens from Rodney's gardens and farm are on the menu, all harvested and made a la minute. 'I wouldn't describe my cooking as very fancy. It's earthy. It's about highlighting flavours from nature and marrying things together.'

'I realized how important was it was for me to be close to the source of the ingredient and where it is harvested,' says Rodney. 'The cooking school is a way for me to live and practice what we do.'





Charlie Hibbert

Love of the land



Set in its own estate and surrounded by idyllic water meadows, farmland and orchards, the family home of chef Charlie Hibbert in the Cotswolds is truly picturesque. A palette of chalky blues and simple country furniture elevates this to farmhouse chic.



There's something deliciously escapist about Thyme – in both its setting of honey-coloured 17th century farm buildings, cottages and houses set in 150 acres of pea gravel drives and farmland around the Cotswolds village of Southrop but also in the promise of countryside conviviality. It's just so pretty. You come here to relax, eat, drink and getaway. Basically, it's your dream home. A family affair born from a passion for the natural landscape, food and entertaining, Southrop Manor is the childhood home of chef Charlie Hibbert, who grew up running about the vegetable garden and cooking at home with his mum, Caryn Hibbert – the creative force and estate-builder behind Thyme.

Big, open and built for family cooking, the grand, farmhouse-style kitchen was renovated by Caryn to create a large convivial space that was well equipped, organised yet a place where everyone could gather from breakfast to supper. It is the central axis to their busy family life. 'It's the hub of the house,' says Charlie of the living kitchen layout. 'It's modern, chic and used all day long. There's also an Aga at the end, which is always lovely to use. I cook here especially when there are parties.'

Used to entertaining frequently, Caryn wanted the space to be multi-functional so you can cook and talk to guests simultaneously. With parts of the manor house dating back to the Domesday Book, the previous layout was composed of two smaller rooms with a hallway down the side – much smaller and darker than what it is today. Knocking down the walls to create one large space, a magnificent stone arch spans the width – not only giving good bones to the architecture but creating a natural division of space. On one side there's a U-shaped kitchen with its heavy-duty cooking island and on the other, a refectory table for eats.

Benefitting from lots of natural light, double doors open on to a walled herb garden. The soft blue painted island is offset by warm stone flooring and granite surfaces, which complement the floor. Unobtrusive ceiling spots work well against the beams – here, pendants would have been too fussy. For a family that is enthusiastic about cooking, the kitchen has been organised with function in mind. It has the blissful feel of an unfitted kitchen whilst maximising on storage on all four walls. Something every good kitchen needs.

Drawn to the camaraderie of working in a kitchen, home for Charlie is cooking for friends. 'It's the entertainment side of it,' he explains. 'Growing up, every weekend we had people round for dinner. It holds a lot of charm.'

Charlie's cooking is ingredient-led and simple. He describes the food at Ox Barn as not necessarily home cooking but an elevated version of it.



COD, BABY LEEKS, COCO BEANS AND PANCETTA

Serves 6

Ingredients

500 g (XX cup) fresh coco beans (or cannellini)
100 g (XX cup) pancetta
2 onions – fresh, with tops intact
2 sticks celery
1 fennel bulb, chopped into quarters
5 baby leeks
Small bunch of hard herbs such as rosemary, thyme or oregano, rolled up
6 x 150 g skin-on cod fillets
1 bunch of parsley, finely chopped
Best extra virgin olive oil
A squeeze of lemon

Instructions

1. Pod the beans and cover them with cold water, then add the hard herbs, an onion and the celery and fennel.
2. Place a cartouche over the beans – they should not peak out of the broth – and bring to a gentle simmer on a medium heat. Cook until soft but unbroken, around 35–40 minutes.
3. Gently remove the skin from the pancetta using a boning knife, then dice and place in a flat pan on a medium heat to render some of the fat from the meat. Next, dice the remaining onion (keeping the tops for later) and sweat this down with the pancetta, for around 4–5 minutes with a lid on, until soft and translucent.
4. Slice the leeks and onion tops. When your beans are ready, place the cod skin-side-up in a pan, ensuring you have a lid that fits. Pour some cold water into the pan to reach about a third to halfway up the fish.
5. Scatter in the leeks and cook on a medium heat, not allowing the pan to boil. It should take 4–5 minutes for the cod to cook through – depending on size. Test with a skewer, there should be no resistance from the fish.
6. Lift the cod out of the broth and place to one side. Stir the beans, onion, pancetta, parsley and half a handful of the onion tops into the broth, then pour into a large flat sharing bowl and rest the cod on top. Drizzle with olive oil and a squeeze of lemon and serve immediately.