

٨	ale pie Jun p 61	Blackcurrant & orange sauce Aug p 151
A	bean chilli Sep p 103	Blancmange, strawberry Jul p 116
Affogato Jun p 95	carpaccio Sep p 59	Blintzes, cheese Jul p 122
Aioli Jul p 146; Aug p 56	carpaccio, with parmesan, horseradish and raw	Blue cheese & walnut pizza Jul p 82
Ale pie Jun p 61	beetroot Jul p 74	Blue-eye
Amaretto & rhubarb tart May p 78 (correction	casserole, slow-cooked (spezzatino di manzo)	grilled, with olive gremolata and crushed olive oil
June p 14) Anchovies	Jul p 91	potatoes Nov p 77
fritters (zeppole con acciughe) Sep p 95	fillet of, bourguignonne Jul p 55	and king prawns with lemon & honey onions No
marinated Mar p 63	fillet, with a gratin of wild mushrooms Sep p 68	p 114
Apples	fillet with spicy potatoes and horseradish & herb	with chermoula and roasted pumpkin Jun p 75
baked, with rhubarb crumble Jun p 148	cream Dec p 72 Korean, in lettuce Mar p 31	Blueberry compote, with junkets Sep p 88
& blackberry crumble Apr p 112	with lavender mustard Oct p 32	jam Jun p 113
& blackberry shortcake with custard Aug p 110	and mushrooms with udon broth Sep p 132	Borscht Aug p 117
caramelised, with semolina shortbread May	pan-fried steak with rocket and blue cheese Nov	Bread & butter pudding
p 100	р 77	chocolate Apr p 74
galette aux pommes Jul p 99	pot-roast, with salsa verde Jul p 59	orange Jun p 61
pie Jun p 62	roasted eye fillet with Paris mash and merlot	quince and muscat Aug p 40
strudel with cinnamon sauce Aug p 67	sauce Jun p 89	Bread, recipes for making
upside-down cakes Jul p 92 Apricots	rolls, stuffed, in tomato ragu Nov p 73	basic recipe Aug p 56
jam Jun p 110	rubbed steak with baked mushrooms and	chocolate brioche Aug p 80
peaches & nectarines with bruschetta Feb p 102	potatoes Apr p 38	cornbread Sep p 103
& prune cake Jul p 121 (correction Oct p 12)	salad, peppered beef Dec p 25 salad, Thai Oct p 81	fruit tea Aug p 138
tart Feb p 106	seared, & rice noodle salad Oct p 111	Gennaro Aug p 56 grape & walnut Feb p 149
vanilla-baked, with ricotta dolce Feb p 106	sirloin skewers with capsicum and shiitake Oct	hot cross buns Apr p 141
Artichokes, scallops & radicchio Aug p 36	p 71	olive grissini Sep p 95
Asparagus	steak & kidney tartlets Jul p 56	parmesan rolls & mixed grilled vegetables Nov
& fontina risotto Sep p 97	steak & oyster salad Apr p 116	p 69
Milanese-style Oct p 27	steak Diane Sep p 29	potato flat bread Nov p 105
with parmesan Aug p 109	stir-fry with rice noodles Aug p 97	quick beer, with hot pastrami and relish Mar p 8
soup with truffle cream Sep p 67	Beef mince	red onion focaccia May p 77
Avocados	chilli con carne with chocolate Jun p 162	schiacciata con l'uva (Tuscan flatbread with
dressing Oct p 93 guacamole Mar p 92	little meatballs Mar p 64	grapes) Dec p 189
	low-fat kofta curry Jul p 81	tomato, cheese & olive Sep p 59
В	mini hamburgers Mar p 90	Bread, recipes using. See also Bruschetta;
Baba au rhum Jul p 96	moussaka Apr p 162 polenta May p 77	Sandwiches crostini Sep p 59
Baba ghanoush Oct p 155	sloppy joes Jun p 159	egg & cress fingers Jul p 112
Baguettes, stuffed crusty Nov p 64	with snake beans Jun p 103	pita bread crisps Jun p 116
Bananas	Beer bread with hot pastrami & relish Mar p 81	sloppy joes Jun p 159
banoffee cheesecake Mar p 111	Beetroot	stuffed crusty baguettes Nov p 64
caramel, en papillote with chocolate sauce Sep	borscht Aug p 117	wild mushroom crostini Jul p 55
p 68	confit and marinated goats' feta tarts Feb p 85	Bread sauce, New Norcia Dec p 172
& orange soy smoothie Aug p 129	risotto with goats' cheese & walnuts Apr p 79	Breakfast frittata Sep p 43
spiced Nov p 158 split, Bill's Oct p 112	Berries	Breakfast sarnie Sep p 44
split, hot Dec p 145	frozen, with hot-toddy cream Jul p 67	Brioche, chocolate Aug p 80
Weet-Bix choc-chip muffins Feb p 96	jam Jun p 109	Brittany cake Oct p 121
Barramundi	mascarpone tiramisu Feb p 31 panettone with berries and brandy sauce Dec	Broad beans, cherry tomatoes and goats' cheese with spaghetti Nov p 69
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seared, with garlic skordalia, asparagus and	trifles, free-form, with lemon syllabub Dec p 76	Broccolini with grilled tomatoes Oct p 133
creole salsa Dec p 83	Beurre blanc, lime Apr p 65	Brownie, raspberry and Drambuie trifle Apr p 119
Basil, balsamic vinegar & pine nut dressing Oct	Beverages. See Drinks	Brownies Aug p 135
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Bean noodle salad, cold Jun p 104 Beancurd (tofu)	Biscuits, sweet. See also Meringues; Slices	with apricots, peaches & nectarines Feb p 102
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ma po, Szechuan style Jun p 103	clove Dec p 134	p 157
Beans	coffee ice-cream wafers Jun p 95	tomato & bean Aug p 142
broad, cherry tomatoes and goats' cheese with	earthquake Apr p 99 fat rascals Jul p 115	tomato, basil & ricotta May p 106 B'stilla (spiced chicken & almond parcels) Dec
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& chorizo stew Apr p 79	May p 100	ginger, with miso-glazed salmon Jul p 81
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Butterscotch walnut self-saucing pudding Jul p 60	buttered May p 109 cake, warm, with hazelnut marmalade syrup and	potato confit Feb p 86 breasts with orange sauce Mar p 152
C	nutmeg mascarpone cream Jun p 71	b'stilla (spiced chicken & almond parcels) Dec
Cabbage, garlic & chilli Apr p 111	fritters, seared scallops and a yoghurt dressing	p 99
Caesar, low-fat chicken Oct p 135	Sep p 110	Caesar, low-fat Oct p 135
Cakes. See also Cheesecakes; Slices	glazed oven-roasted vegetables Apr p 111	coconut curry Dec p 171
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certosino Dec p 126	Celeriac remoulade Sep p 32	p 97
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fully silly Feb p 96	crock Dec p 116	parsnip pot-roast, with spicy red cabbage and
gateau opera Jul p 100	feta cheesecake, savoury Feb p 72	bacon Jun p 68
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Napoleon Jul p 99	gorgonzola & mascarpone tart May p 66	roasted, with chilli & caramel sauce Apr p 89
olive oil & vin santo Sep p 98	& herb fritters with tomato and balsamic jam Feb	sandwiches, very tasty Feb p 95
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145	salmorejo Mar p 60	mascarpone May p 103
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p 80	crispy-skin, with roasted pineapple, coconut salad	avocado, chive & lemon Dec p 167
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& strawberry tartines Dec p 95	and rosti potato Dec p 86	baba ghanoush Oct p 155
terrine, milk & dark, with bitter chocolate wafers	grilled, with stir-fried asparagus, red capsicum	creamy tomato Sep p 106
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the best, with gold leaf Nov p 92	raspberry Nov p 64	mashed potato, with cocktail sausages Mar p 91
bread Apr p 74	Coriander & creme fraiche dressing Oct p 46	Doughnuts
chestnut log Jul p 33	Corn. See Sweet corn	iced Apr p 94
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•	···	pineapple Apr p 152
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hazelnut meringue roulade Apr p 75	cinnamon & sultana Dec p 100	basil, balsamic vinegar & pine nut Oct p 46
il diplomatico May p 70	salad Oct p 65	chilli garlic Dec p 146
with plum pudding vodka Dec p 136	salad, roasted vegetable, with harissa-style	coriander & creme fraiche Oct p 46
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sunken Apr p 73	and avocado filled mozzarella Mar p 74	lemongrass Feb p 29
triple-layer Nov p 94	Basque-style stuffed, with tomato, garlic, parsley	low-fat Oct p 28
warm Aug p 80	and chilli (Shangurro) Feb p 28	mango & honey (gluten-free) Dec p 116
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& bean stew Apr p 79	& gruyere tartlets Nov p 31	preserved lemon Sep p 116
jambalaya Aug p 98	linguine with parsley and chilli Feb p 27	soy Dec p 87
Spanish stew Jul p 63	ramekin of, with fresh Russian salad Feb p 28	spiced Nov p 42
Chowder, easy fish Oct p 103	with rocket, basil, lemon and olive oil Feb p 27	spicy tomato Dec p 154
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Christmas cupcakes Dec p 125	Cranberry	sweet chilli Mar p 41
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Christmas pudding, my nan's, with vin santo Dec	Crayfish with mussel and saffron jus Jun p 89	jam Jun p 110
p 46	Cream cake Sep p 88	& prune cake Jul p 121 (correction Oct p 12)
Churros with hot chocolate Aug p 79	Crema Catalana Mar p 67	Drinks, alcoholic
Chutneys and relishes	Creole salsa Dec p 83	plum pudding vodka Dec p 136
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microwave cranberry Dec p 108	Crepes Jul p 122	Irish coffee with orange rind and vanilla Dec p 46
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rhubarb Jun p 146	egg & ham, with gruyere Oct p 118	Moorish Champagne cocktail Dec p 99
Cinnamon ice-cream with red wine-poached figs	with ricotta filling and warm chocolate sauce Jun	planters' punch Dec p 207
Dec p 136	p 142	sakitini Apr p 87
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Citrus salad with Cointreau cream Mar p 152	Croquettes Mar p 63	smoked salmon martini Dec p 166
Clafoutis, cherry Dec p 159	Crostini Sep p 59	watermelon vodka Oct p 146
Clams	Crumble	watermelon vodka juice Feb p 118
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Cobbler, vegetable Jun p 79	salad Feb p 121	bitter lemon cordial Nov p 64
Cockle, mussel & clam masala Aug p 29	salad, with cheese pots and sweet chilli sauce	crushed peach mocktail Mar p 92
Cocktail sausages with mashed potato dip Mar p	Apr p 61	ginger beer Sep p 106
91	Cumquats, candied Sep p 87	hot chocolate with churros Aug p 79
Coconut	Curry	Italian lemon 'milkshake' Jul p 109
bread Feb p 95	•	raspberry cordial Nov p 64
•	chicken Sep p 149	, ,
& passionfruit slice Dec p 148	chicken biryani Jun p 76	sour cherry mocktail Mar p 92
Cod, blue-eye. See Blue-eye	chicken coconut Dec p 171	Duck
Cod, smoked, kedgeree Sep p 44	egg & lentil, with coconut and pickled lime Feb	breasts with berries Feb p 64
Coeur à la crème with lavender honey Sep p 90	p 71	legs, spiced roasted, with sweet sour sauce Sep
Coffee (beverage)	fish, Sri Lankan Aug p 28	p 67
affogato Jun p 95	kofta, low-fat Jul p 81	salad, spicy Dec p 150
Irish, with orange rind and vanilla Dec p 46	lamb & spinach karahi Aug p 27	stir-fried, with chilli jam and Thai basil Sep p 37
Coffee (flavouring)	lamb, one-pot Feb p 80	Dumplings with spicy sauce Jun p 104
` ",	lamb, simple Jun p 76	_ ` ` ` ` ` ` ` ` ` ` ` ` ` ` ` ` ` ` `
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ice-cream wafers Jun p 95	pumpkin & tomato Apr p 146	Earthquake biscuits Apr p 99

Easter cake Apr p 96	mackerel, chargrilled, with ginger and broccolini	spinach May p 147
Easter nests Apr p 94	Feb p 141	Goats' cheese
Eccles cakes Jul p 116	Mediterranean, with olives and tomatoes Mar	with butter beans and dill Sep p 127
Eclairs Jul p 100	p 146	cheese cake, sweet Mar p 112
Eggnog custards Dec p 136	ocean trout, steamed, with sushi salad Sep p 77	festive savoury tartlets Dec p 107
Eggplant baba ghanoush Oct p 155	with pawpaw salsa Oct p 162 pickled herrings Aug p 64	in grappa with crusty bread Dec p 190 marinated feta with beetroot confit Feb p 85
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& ricotta rolls with tomato sauce Oct p 94	small grilled Oct p 103	& pea pasta Nov p 80
roasted, & tomato salad Dec p 227	smoked cod kedgeree Sep p 44	& pumpkin ravioli with walnut sauce Feb p 146
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salad, spicy, with marinated lamb Sep p 110	steamed, with black bean sauce Mar p 85	p 84
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Eggs. See also Frittata; Omelette	tacos Feb p 121	tarts, with roast peaches and vincotto Dec p 72
baked Dec p 172	Flädle suppe Aug p 63	& thyme souffle Nov p 32 (correction Dec p 20)
breakfast sarnie Sep p 44	Flat bread, potato Nov p 105	& tomato tart Aug p 144
& cress fingers Jul p 112	Focaccia, red onion May p 77	two, with tapenade Feb p 60
croquettes Mar p 63 & ham crepes with gruyere Oct p 118	Fondant, chocolate Mar p 76 Fondue	Gorgonzola & fig tart Feb p 32
huevos rancheros Oct p 72	cheese Jul p 64	& mascarpone tart May p 66
& lentil curry with coconut and pickled lime Feb	chocolate, with raspberry meringues Aug p 82	Grape & walnut bread Feb p 149
p 71	Fontina cheese & spring vegetable sauce with	Grapefruit tart, pink Mar p 76
with potato rosti, smoked salmon and hollandaise	orecchiette Sep p 80	Gravlax, quick Jul p 144
Sep p 12	Fool, quince May p 151	Gravy Aug p 109
scrambled Jul p 120	Fried rice, delicious Nov p 116	onion Apr p 80
simmered, with vegetable casserole May p 84	Frisée, watercress & witlof salad with apple and	sun-dried tomato Aug p 97
snow (dessert) Apr p 46	walnuts Dec p 159	Greek salad
Eton mess Sep p 88	Frittata	with lamb Oct p 96
F	breakfast Sep p 43	with watermelon salsa Oct p 142
-	mushroom Apr p 107	Green beans and pistachios Jun p 116
Fairy cakes Apr p 99	pumpkin & spinach Nov p 44	Green curry, Thai Jul p 141
Fajitas, prawn Dec p 93	Fritters, warm lemon-curd, with cinnamon sugar	Gremolata May p 70
Fat rascals Jul p 115 Fennel	(dessert): Feb p 88 Fritters, savoury	olive Nov p 77 Grissini, olive Sep p 95
& chickpea soup with parmesan Jun p 44	anchovy (zeppole con acciughe) Sep p 95	Guacamole Mar p 92; Dec p 87
& mint salad, with sumac & lime-crusted salmon	carrot, seared scallops and a yoghurt dressing	hunky chunky Sep p 105
Feb p 85	Sep p 110	
soup, creamy Jul p 106	cheese and herb, with tomato and balsamic jam	Н
Feta	Feb p 69	Ham
cheesecake, savoury Feb p 72	ricotta, with sweet-chilli dressing Mar p 41	dumplings Dec p 119
marinated goats', tarts, with beetroot confit Feb	Frozen berry jam Jun p 109	quick glazed Dec p 108
p 85	Fruit cake, Middle Eastern Dec p 104	in verjuice jelly, traditional Barossa Dec p 52
Figs, dried	Fruit mince cake Nov p 94	Hamburgers
& apricot biscuits Nov p 131	Fruit salad, citrus, with Cointreau cream Mar p 152	best Aug p 97
red wine-poached, with cinnamon ice-cream Dec	Fruit-tea cream Aug p 140	mini Mar p 90
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& walnut tart Dec p 193 Figs, fresh	compote, winter Jul p 139 en papillote Oct p 88	Hazelnut roulade, flourless Dec p 274 Herb garden salad Oct p 65
& gorgonzola tart Feb p 32	marinated summer Nov p 64	Herrings, pickled Aug p 64
raspberry & almond cake Nov p 116	pastries, star-shaped, with spun sugar Dec p	Hokk bol (Chinese pork noodles) Aug p 33
tagliatelle, with grilled chilli and herbs Apr p 112	132	Honeycomb butter Jul p 121
Fish. See also Blue-eye; Salmon; Snapper; Trout;	winter, with coffee sabayon Jun p 92	Hot chocolate with churros Aug p 79
Tuna	Fudge, white chocolate & pistachio Dec p 250	Hot cross buns Apr p 141
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anchovy fritters (zeppole con acciughe) Sep p	p 84	orange Mar p 152
95	G	ricotta, with honeycomb butter Jul p 121
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barramundi, seared, with garlic skordalia,	Gateau opera Jul p 100	chocolate gelato May p 94
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& chips Dec p 224	Gennaro bread Aug p 56	meringue Sep p 87
chowder, easy Oct p 103	Giardiniera Sep p 140	strawberry balsamic Sep p 140
curry, Sri Lankan Aug p 28	Ginger beer Sep p 106	strawberry semifreddo May p 94
in a herb crust with lemon oil Nov p 34	Ginger custard Apr p 66	vanilla bean Nov p 134
John Dory, crispy-skinned, with cucumber &	Ginger pudding, steamed Aug p 74	vanilla, with organic strawberries Feb p 115
anchovy salsa Feb p 115	Ginger syllabub Sep p 87	white chocolate & chilli, with tropical fruit Dec
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Satay sauce, peanut Feb p 149	stew May p 69	crab chowder Dec p 55
Satays, chicken Mar p 90	warm salad with lime & chilli dressing Mar p 72	creamy fennel Jul p 106
Sauces, savoury. See also Chutneys and relishes;	yabbie mash Apr p 116	easy fish chowder Oct p 103
Dips; Dressings; Gravy; Salsa	yabbie tails, with vegetable escabeche Nov p 42	energy, for health Jun p 104
aioli Jul p 146	Semifreddo	fennel & chickpea, with parmesan Jun p 44

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fragrant Thai broth Aug p 53	organic, with vanilla ice-cream Feb p 115	mascarpone & gorgonzola May p 66
lentil May p 87	ricotta muffins Feb p 145	roasted vegetable Oct p 78
macadamia nut Feb p 149	semifreddo May p 94	simple pissaladiere Mar p 148
pancake (flädle suppe) Aug p 63 panzanella Oct p 61	sundae Dec p 145 tarts Jul p 99	tomato & goats' cheese Aug p 144 Tarts, savoury, individual
parsnip, spicy Jul p 162	Sugar plums with marscarpone custard May p 103	beetroot confit and marinated goats' feta Feb
pea & ham Aug p 74	Sumac & lime-crusted salmon with fennel & mint	p 85
perfect pumpkin Apr p 144	salad Feb p 85	crab & gruyere Nov p 31
pumpkin, Parma ham hock, sage, onion & barley	Sun-dried tomato gravy Aug p 97	festive Dec p 107
broth Aug p 53	Sundaes	goats' cheese, with roast peaches and vincotto
red onion, with goats' cheese croutons Jul p 64 salmorejo Mar p 60	choc-mint raspberry Dec p 145 hot chocolate fudge Dec p 141	Dec p 72 little Provençal, with olive oil pastry Nov p 60
seafood broth with ripped herbs, toasted bread	raspberry ice-cream Dec p 12	mussel Feb p 60
and garlic aioli Aug p 55	strawberry Dec p 145	salami Dec p 161
sweet corn, with spiced butter Aug p 105	Sunken chocolate cake Apr p 73	smoked salmon, cottage cheese and quail egg
udon broth with beef and mushrooms Sep p 132	Sushi	Oct p 61
watercress Oct p 140	party Dec p 165	steak & kidney tartlets Jul p 56
Sour cherry mocktail Mar p 92	rolls, inside-out Feb p 96	Tea
Sour cream flower cake with rosewater icing Nov p 91	salad with steamed ocean trout Sep p 77 Sweet & sour sauce Apr p 150	cream, fruit Aug p 140 fruit bread Aug p 138
Soy dressing Dec p 87	Sweet chilli dressing Mar p 41	smoked quail with snow peas Aug p 140
Spaghetti	Sweet corn	Teacup sponge puddings Jun p 109
with broad beans, cherry tomatoes and goats'	barbecued Apr p 112	Teriyaki tuna, gilled ginger Apr p 139
cheese Nov p 69	pancakes with crispy bacon and maple syrup	Terrine
with calamari ragu Jun p 42	Sep p 43	with microwave cranberry chutney Dec p 108
carbonara Aug p 73	salad Feb p 118	pork & spinach Jul p 150
with creamy bacon & pea sauce Sep p 74	soup, with spiced butter Aug p 105	Thumbprint cookies Feb p 96
lobster May p 40 marinara Sep p 60	Sweet potato briks (spicy parcels) Dec p 99 Sweet sour sauce Sep p 67	Tiramisu baby, in shot glasses Feb p 89
with meatballs May p 90	Sweets	berry mascarpone Feb p 31
with ricotta and rocket Oct p 81	chocolate mice Apr p 94	Toad in the hole with quick onion gravy Apr p 80
with rocket and soft goats' cheese Mar p 143	Easter nests Apr p 94	Tofu
Spaghettini alle vongole Mar p 72	white chocolate & pistachio fudge Dec p 250	deeply-flavoured, with pad thai Oct p 41
Spanakopita Jul p 148	Syllabub	ma po, Szechuan style Jun p 103
Spanish salad Mar p 67	ginger Sep p 87	Tomatoes
Spanish stew Jul p 63	lemon, with free-form berry trifles Dec p 76	Asian-style stuffed Aug p 142
Spatchcock grilled, with sauteed mushrooms and lemon	Szechuan pork with Chinese cabbage Jun p 103	and balsamic jam Feb p 71 basil & ricotta bruschetta May p 106
thyme May p 31	T	& basil pasta, cold Mar p 32
roast, with pumpkin, coconut and onion jam Nov	Tabbouleh, watercress, with prawns Oct p 140	& basil pizza, Italian Jul p 82
p 87	Tacos, fish Feb p 121	& bean bruschetta Aug p 142
simple Christmas roast Dec p 110	Tagliatelle, black fig, with grilled chilli and herbs Apr	cheese & olive bread Sep p 59
Spezzatino di manzo Jul p 91	p 112	cherry tomato dressing, sweet Oct p 46
Spiced butter Aug p 105	Tandoori chicken Nov p 140	cherry tomato sauce Mar p 75
Spinach with chickpeas Mar p 63	with pineapple salsa Apr p 148 Tapas Mar p 63	dip, creamy Sep p 106 dressing, spicy Dec p 154
gnocchi May p 147	Tapenade, quick Mar p 149	ginger & basil salsa Apr p 65
& pork terrine Jul p 150	Tartare sauce Jun p 139	& goats' cheese tart Aug p 144
& potato, spiced Jul p 150	Tartare sauce, quick Oct p 100	grilled, with broccolini Oct p 133
& pumpkin frittata Nov p 44	Tarts, dessert	oven-roasted Apr p 106
spanakopita Jul p 148	amaretto & rhubarb May p 78 (correction June	panzanella soup Oct p 61
Sponge puddings, teacup Jun p 109	p 14)	pasta sauce, quick tomato May p 90
Sponge, vanilla, with raspberries Dec p 182	apricot Feb p 106	& potato curry Aug p 94 risotto, cheesy May p 93
Squid baby arrow, with chilli, garlic & lime butter Feb p 46	au citron Jul p 100 fig & walnut Dec p 193	roast, on Welsh rarebit Oct p 81
marinated charred, salad of, with cannellini	galette aux pommes Jul p 99	salsa Feb p 118
beans, rocket and chilli Oct p 45	pear & almond, with spiced rum butter Jul p 56	sauce Oct p 94
ragu with spaghetti Jun p 42	pecan & chocolate Feb p 150	slow-roasted Feb p 85
stew with tomatoes, purple potatoes and parsley	pumpkin pie Apr p 146	spicy Tunisian Jul p 106
Jul p 77	quince & almond, with brandy May p 148	Tortellini, rocket, with open lasagne of asparagus
Starry night tarts Dec p 134	walnut Jun p 126	Dec p 176
Steak. See Beef Steamed puddings	warm chocolate, cinnamon & coffee Jul p 109 Tarts, dessert, individual	Toulouse sausages with lentils Aug p 73 Trifle
chocolate, with black forest sauce Aug p 80	chocolate & strawberry Dec p 95	brownie, raspberry and Drambuie Apr p 119
ginger Aug p 74	jam Jun p 110	free-form berry, with lemon syllabub Dec p 76
marmalade Aug p 90	lime curd Nov p 87	Italian May p 99
Stock, white chicken Jul p 27	pear, with ginger custard Apr p 66	Trout
Strawberries	pineapple Apr p 152	crispy-skin coral, with roasted pineapple, coconut
amaretti tarts May p 99	pink grapefruit Mar p 76	salad and rosti potato Dec p 86
balsamic ice-cream Sep p 140	raspberry & watermelon Oct p 144	grilled coral, with stir-fried asparagus, red
balsamic, with baked ricotta cheesecake Mar p 112	starry night tarts Dec p 134 strawberry Jul p 99	capsicum and sugar snap peas Dec p 85 rainbow, pan-fried, with brown butter Mar p 46
blancmange Jul p 116	strawberry 3di p 99 strawberry amaretti May p 99	smoked, & winter citrus salad Jul p 106
& chocolate tartines Dec p 95	Tarts, savoury. See also Pizzas	smoked, with Scotch pikelets and sour cream
conserve Jun p 109	fig & gorgonzola Feb p 32	Apr p 119
Eton mess Sep p 88	four-cheese galette Jun p 75	Truffle cream Sep p 67

Truffled potato mash Dec p 110 Tumbet Aug p 89	seafood, with lime & chilli dressing Mar p 72 Wasabi cake Dec p 86
Tuna Asian infused Nov p 48	Watercress pesto, with pasta Oct p 138
carpaccio Feb p 115 with currants, pine nuts & bay leaves Apr	soup Oct p 140 tabbouleh with prawns Oct p 140
p 104	Watermelon
flame-grilled, with wasabi cake, bok choy and	& raspberry tarts Oct p 144
lime ponzu Dec p 86 grilled ginger teriyaki Apr p 139	vodka Oct p 146 vodka juice Feb p 118
pan-fried, with basil salsa and crispy herbed	Welsh rarebit, roast tomatoes on Oct p 81
potatoes Dec p 72 pasta Dec p 193	White chocolate & chilli ice-cream with tropical fruit Dec p 79
seared, salad, with guacamole Dec p 87	& pistachio fudge Dec p 250
seared, with wasabi & pea mash Apr p 89 with sesame soy Dec p 166	& raspberry waffle pudding Jun p 61 White lady Mar p 162
stuffed peppers Mar p 64	Wiener schnitzel Sep p 135
and tomato with baked risotto Mar p 121 Turkey	Winter fruit compote Jul p 139 Winter fruits with coffee sabayon Jun p 92
cheeky Christmas, with braised leeks and the	X
best wine gravy Dec p 42 rice paper rolls (low-fat) Dec p 119	XO sauce with pipis Nov p 138
with saffron butter and preserved lemon & olive	
stuffing Dec p 103 salad, with mango & honey dressing (gluten-free)	Yabbies
Dec p 116	mash Apr p 116
stir-fry Dec p 116 Turkish bread pizzas Mar p 92	tails, with vegetable escabeche Nov p 42 Yoghurt
Turkish pizza Nov p 80	cheese balls (labne) Nov p 142
Tutti frutti ice-cream Dec p 141	dressing Sep p 110; Oct p 96
U	Z
Udon broth with beef and mushrooms Sep	Zabaglione. See Sabayon
p 132	Zeppole con acciughe Sep p 95 Zucchini
V Vanilla haan isa araam. Navan 124	cake Nov p 146
Vanilla bean ice-cream Nov p 134 with butterscotch sauce Sep p 83	carpaccio Nov p 145 mascarpone and ricotta with fusilli May p 84
Vanilla custard Jun p 62	slice Feb p 95
Vanilla slice, gala Nov p 162 Vanilla sponge with raspberries Dec p 182	'tarts', baked, and stuffed vegetables Dec p 180
Veal	·
chops with spinach May p 109 & egg pie Sep p 136	
osso bucco May p 162	
Wiener schnitzel Sep p 135 Vegetables. See also Salad; also names of	
individual vegetables	
casserole with simmered eggs May p 84 cobbler Jun p 79	
curry Nov p 106	
escabeche, with yabbie tails Nov p 42 glazed oven-roasted Apr p 111	
Italian pickled (giardiniera) Sep p 140	
mixed grilled, & parmesan rolls Nov p 69 savoury summer puddings Dec p 71	
stir-fried rice Oct p 78	
stir-fry Sep p 131 tart, roasted Oct p 78	
tumbet Aug p 89	
Venison casserole Aug p 64 Vinaigrette, lemon-rind Apr p 106	
W	
V V Wafers	
coffee ice-cream Jun p 95	
sesame Aug p 140	
Waffle pudding, raspberry & white chocolate Jun p 61	
Waldorf rice paper rolls Sep p 152	
Walnut tart Jun p 126 Warm salad	
broccoli & cauliflower Nov p 105	
chicken & bacon Nov p 78 lentil, with baked ricotta Sep p 74	
potato Nov p 73	