

107 recipes you'll love to cook

# goodfood

Your exclusive **new-look** subscriber cover

BIRTHDAY ISSUE 2017



## It's our birthday

Come inside & celebrate with us

*Vanilla party cake, created for our birthday by Bake Off winner Edd Kimber*

### Inside

- Bonfire feast for friends & family
- Spooky Halloween treats
- James Martin's Confit of duck, step by step
- Delicious ways to cook with healthy grains
- Food lovers' guide to New York
- Save 15% at Robert Dyas

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**25**  
Celebrating 25 years of BBC

Hot mocha puddings • Apple & celeriac mash • Venison meatball & wild mushroom stroganoff • Rosy quince & cranberry jelly • Nutty Florentine bats • Squidgy pumpkin & ginger loaf • Garlicy waffles

Italian meatballs with orzo • Moroccan-spiced cottage pies • Smoked haddock gratin • Spiced duck & date tagine • Chicken schnitzel with coleslaw • Chocolate brownies

# What's cooking this month

## BOOKS FOR COOKS



**CRUMB**  
by Ruby Tandoh (£20, *Good Food* offer price £17, Chatto & Windus). A treat from one of last year's *Bake Off* finalists. There are cakes, breads, biscuits and desserts, from elegant Rose & burnt honey Florentines to comforting Steamed orange & ginger pudding. Best of all is the insider info on what makes baking work, guaranteeing showstopping results.



**NANBAN: JAPANESE SOUL FOOD**  
by Tim Anderson (£25, *Good Food* offer price £21, Square Peg). Tim, who won *MasterChef* 2011 with his innovative take on Japanese food, now runs the pop-up restaurant Nanban. He demystifies the food of southern Japan, which manages to be both hearty and healthy. You will need to stock up on some specialist ingredients, but you'll be rewarded with authentic-tasting dishes, from dumplings to curries, and the all-important ramen.



**GLUTEN-FREE CHRISTMAS**  
by Hannah Miles (£9.99, *Good Food* offer price £9.49, Ryland Peters

& Small). This little book contains simple-to-follow recipes for all the traditional Yuletide baking favourites and some easy canapés, plus stuffings and sauces, all reworked by former *MasterChef* finalist Hannah to make them gluten-free.

BBC *Good Food* readers can buy any of this month's books at a discount, plus you'll also receive a free bookmark. Simply call 01326 569444, p&p is free. Or buy online at [sparkledirect.com/goodfood](http://sparkledirect.com/goodfood).

## Feast with a chef



This summer has seen chefs taking up residence in temporary kitchens all over the country, bringing fine dining to the masses in the form of festival banquets and long-table feasts. On 8 November, *Great British Menu* chef Emily Watkins is putting her twist on the trend, serving a feast of game dishes at Long Ashton village hall, near Bristol.

Offering diners a chance to try different game - furred and feathered - she is serving her four-course banquet for just £40 per head. The meal is part of a series of relaxed evenings of first-class food at Long Ashton village hall, curated by food journalist Clare Hargreaves, a regular contributor to *Good Food*. Clare explains: 'My philosophy is to get top-notch food to the guests

at a very affordable price in a really unstuffy, friendly setting.

'The chefs love being able to cook for an audience that they wouldn't normally reach - people might feel too intimidated to go to a Michelin-starred restaurant, but in a village hall, it's a completely different atmosphere.'

Book tickets for Emily's Game Feast, and find out about future events, at [feastwithachef.co.uk](http://feastwithachef.co.uk).



### HOLLY'S TROLLEY

**Edible gold leaf, £3,**

**Sainsbury's**  
This exciting new product means

it'll be easier than ever to create a stunning bake. Try experimenting with autumnal leaf shapes, or add pieces to chocolate truffles.



### Dell Ugo fresh spinach gnocchi, £1.99, Waitrose

Unlike most packet gnocchi, this spinach variety uses fresh potato - and you can really taste the difference. They cook in seconds and look attractive served with salmon or with tomato and basil.

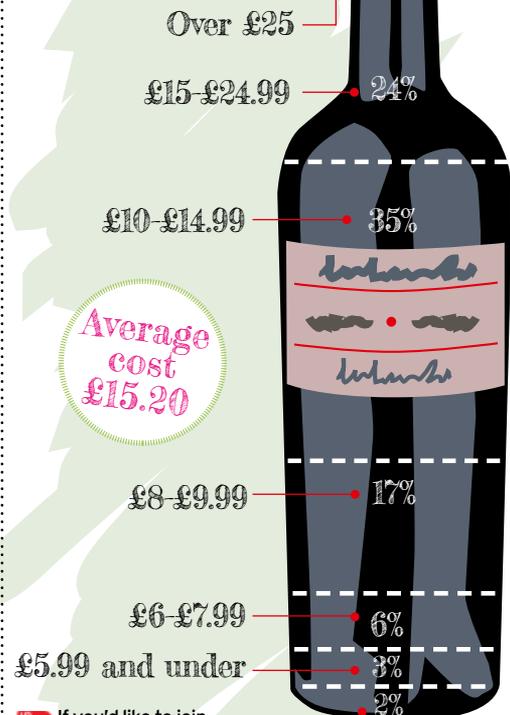
### Edinburgh Gin Loch Etive smoked trout, £6/100g, [rrspink.co.uk](http://rrspink.co.uk)

This beautifully smoked trout is given extra depth from the juniper, heather and milk thistle used to infuse Edinburgh Gin. It looks great on the plate too!



## We asked you:

How much would you spend on a bottle of wine for a special occasion?



If you'd like to join our reader panel, visit [www.immediateinsiders.com/register](http://www.immediateinsiders.com/register)

## Gadget update

Book reviews SALLY HUGHES



### The Spiralizer

This US gadget shreds vegetables into long spaghetti threads. We're divided in the *Good Food* kitchen - is it the most innovative way to serve veg - you can make fun salads or crazy coleslaw - or is it a gadget too far? Let us know what you think at [enquiries@bbcgoodfoodmagazine.com](mailto:enquiries@bbcgoodfoodmagazine.com).

**Lurch Spiralizer, £32.95,**  
[ukjuicers.com](http://ukjuicers.com)