

## FOOD &amp; DRINK

## RECIPE

## CORN CAKES, BEETROOT &amp; APPLE SALAD

**Corn cakes**

5 medium corn cobs, husks removed, or 500g frozen corn kernels, defrosted  
 3 small banana shallots, finely diced (100g)  
 3 garlic cloves, finely chopped  
 1 tsp fennel seeds, lightly toasted and crushed  
 1 tsp ground cumin, lightly toasted  
 1 tsp celery seeds  
 15g tarragon leaves, roughly chopped  
 1 tsp baking powder  
 80g unsalted butter, melted, plus 20g for greasing the moulds  
 2 large eggs, yolks and whites separated  
 2 tbsp plain flour  
 60g feta, broken into chunks  
 Coarse sea salt and black pepper

**Beetroot and apple salad**

120g Greek yoghurt  
 2 tsp Valdespino sherry vinegar  
 2 tbsp olive oil  
 2 tbsp lemon juice  
 ½ tsp fennel seeds, roasted and coarsely crushed, plus ½ tsp extra, to garnish  
 ½ tsp celery seeds  
 15g parsley, roughly chopped  
 2 medium raw beetroot, peeled and julienned  
 1 Granny Smith apple, peeled, cored and julienned (140g)  
 5g baby basil or small regular basil leaves

Preheat the oven to 200°C/180°C fan/gas mark six. Grease the moulds with butter and line with squares of baking parchment so sides rise a couple of cms above muffin tray. Place all the salad ingredients, apart from the beetroot and apple, in a medium bowl. Mix well and set aside.

Place each cob on your chopping board and use a large sharp knife to shave off the kernels; you should have about 500g. Transfer the kernels to a food processor, along with the shallots and garlic.

Pulse for three to four seconds, until the mixture is roughly processed but has not turned to a wet purée. Add the fennel seeds, cumin, celery seeds, tarragon, baking powder, butter and egg yolks, along with one-and-a-half teaspoons of salt and a very good grind of black pepper. Blitz a few more times, then transfer to a medium bowl. Fold the flour in and set aside.

Place the egg whites in a separate medium bowl and whisk to form firm peaks. Fold a third of the whites gently into the corn mixture and then, once it has incorporated, continue with the next third and then the next.

Once fully incorporated, divide the mixture between the moulds and then insert a chunk of feta into each. Push it halfway down the corn mixture.

Bake for 25 to 40 minutes, depending on the size of your moulds, until the cakes have risen and are golden and fluffy; the mixture will still be a bit wet. Remove from the oven and set aside for 10 minutes before lifting them out of the tray.

Add the beetroot and apple to the salad dressing just before serving and mix together. Serve the warm cakes and salad, sprinkled with the remaining fennel seeds and basil leaves.



A previous pop-up meal hosted by Feast With A Chef

# 12 golden tickets to Yotam's feast

Foodwriter Clare Hargreaves looks at the Yotam Ottolenghi feast at Hertford College

**I**nspiring, bold, makes you smile," is how Jerusalem-born chef Yotam Ottolenghi describes the exuberantly vibrant food in his restaurants and cookbooks.

His Middle Eastern heritage has captivated the nation's tastebuds and we can't get enough of his food.

Having started off with one London deli, Ottolenghi now owns four deli-restaurants in London plus the 'most restauranty' NOPI.

Happily Ottolenghi's publishers selected Oxford to be one of the stops on the promotional tour for his latest cookbook.

They invited me, foodwriter Clare Hargreaves, who runs Feast with a Chef, to organise a special feast in Oxford to showcase some of the book's recipes.

Cooked by Ramael Scully (known as Scully), NOPI's Malaysian-born head chef, and Ottolenghi's long-time collaborator, the date agreed is October 10.

Thrilled to be offered the chance to run a feast in Oxford, I scouted for village halls in and around Oxford that could accommodate but found they were either booked up, couldn't seat enough people, or didn't have cookers or crockery."

It wasn't looking hopeful. Then along came Ben Gibbons, head chef at Hertford College, who heard I was seeking a venue. Ben was a huge fan of Ottolenghi's cooking, often using his recipes at Hertford, as well as at home.

Hosting a feast cooked by Scully sounded like an opportunity of a lifetime and, after getting the go-ahead from the college, Ben was



Ramael Scully, NOPI's Malaysian-head chef

able to offer Hertford's imposing dining hall. Oxford colleges don't normally host pop-up dinners by celebrity chefs so we realized we were immensely lucky to be offered Hertford.

Its location, bang in the centre of historic Oxford, is perfect. Its dining hall is certainly a bit different from our usual village halls – although guests will still be seated on benches at long tables. I know Scully is very excited about working in Hertford's kitchens with

Ben too.

All the dishes served at the NOPI feast will be from the cookbook, but the four-course menu is a secret until the night. "There will be plenty of intriguing flavours from both Ottolenghi's Middle Eastern pantry and Scully's Asian one," says Clare.

On arrival guests will be greeted with one of NOPI's famous cocktails prepared by NOPI's head barman Lukasz Rafacz.

During the evening I will interview Scully, who will reveal some of the secrets behind the dishes. On departure, guests will receive a signed copy of NOPI: The Cookbook so that once home they can relive memories of the Feast by cooking the dishes.

The NOPI Feast will be held in Hertford College on Saturday October 10 at 6.30pm.

Tickets cost £85, including four-course dinner, complimentary NOPI cocktail, tea/coffee & petits fours, and signed copy of NOPI: The Cookbook (worth £28).

Demand for tickets has been huge and the feast is sold out.

To ensure *The Oxford Times* readers do not miss out, Feast with a Chef has kept back 12 tickets to buy for the first readers who get in touch via [feastwithachef.co.uk](http://feastwithachef.co.uk) mentioning *The Oxford Times*.

Chef regrets that due to the pop-up nature of the event, special dietary requirements cannot be accommodated apart from vegetarians.

Please note that Yotam Ottolenghi will not be attending.