

**WIN**

TICKETS TO THE  
BATH & WEST  
SHOW



**SPRING  
SPELT RECIPES**

From the man  
behind Mulberry



**FREE  
INSIDE**

Your  
Chickens  
magazine

# SOMERSET LIFE

somerset-life.co.uk

May 2015

Discover the  
cultural corners of

## YEOVIL

Art at the  
Bishop's  
Palace

**OUT & ABOUT**

Events galore in  
**Burnham**

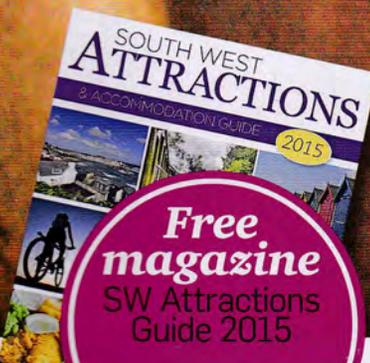
It's nearly  
time for the

**North  
Somerset  
Show**

A green  
year for  
**Bristol**

## Spend a weekend on wonderful Exmoor

Catch a glimpse of the Exmoor ponies  
Fabulous food and drink  
Stunning places to visit



£2.95

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COVER IMAGE: CHRIS GLADSTONE



# My picks

Life Food Editor SUSAN CLARK shares her pick of the best foodie treats on offer in Somerset

If chefs are the new 'rock stars' (and they are) then the chance to sit and sample a meal made by one of the country's top chefs and served on your own doorstep is nothing short of a real foodie treat. This is the brilliant premise behind the new Feast with a Chef venture which launched at the end of last year to bring great food cooked by great chefs to a village hall near you. The brainchild of foodie Clare Hargreaves, all the Feast with a Chef events to date have taken place in the hall in Long Ashton. Star chefs that have already taken part include Michael Wignall, Ramael Scully (Ottolenghi's head chef), Emily Watkins, Matt Gillan and Masterchef Pro winner, Steven Edwards. So you can see Clare really is signing up the UK's top culinary talents for her exciting new venture. This month (4 May) the man known as 'The Chef's Chef' John Campbell, who is chef/patron of The Woodspen restaurant-cookery school in Berkshire



is cooking a five-course Taste of Spring menu as part of Bristol's exciting Food Connections Festival. John, who has two Michelin stars to his name, is hugely respected by all those who have cooked under him so this event is a real coup for Clare and her team. In June, the six-course Forever Fish Feast is part of Bristol's Big Green Week. Tickets, prices and all the booking info from [feastwithachef.co.uk](http://feastwithachef.co.uk)

ABOVE: Feast with a chef brings the region's top chefs to a village hall near you



## The Green Goddess dressing

We love the moment of transition from indoor to outdoor eating (yay!) and from winter's hearty comfort food to summer's zesty salads. The Green Goddess dressing - created in the 1920s - is one of our favourites and never fails to impress. It works brilliantly as a salad dressing, a creamy dipping sauce and even as a yummy sandwich spread.

### Ingredients:

- 6 plump anchovy fillets
- A large bunch of basil
- Standard bunch of chives
- 2 spring onions
- 1 avocado, peeled
- 2 cloves garlic, peeled
- 3 tablespoons of natural (full fat), Greek style yoghurt
- 3 tablespoons white wine vinegar
- 3 tablespoons of extra virgin olive oil
- Salt and pepper

### Method

- Put everything in a blender.
- Blend.
- Check seasoning.
- Eat.
- And match with our recommended Wine of the Month (below).



**COFFEE EASY:** This retro-chic coffee station (£59.99) is ingenious. Keeps everything tidy and avoids having to clean a cafetiere! Perfect for singletons it is new from [lecafeshop.co.uk](http://lecafeshop.co.uk)

## Wine of the month

Francesca Martusciello,  
Head Sommelier at The  
Bath Priory recommends...



### Bodega Colomé Torrontes 2014

Torrontes is a white grape from Argentina. The word Torrontes translates literally from Spanish as 'torrent', which is an apt description of this wine's potent flavours, which include jasmine, orange candies and almond, with rose and pear. On the palate it is fresh, deep, delicate and powerful. This wine is perfect to enhance the aromatic taste of avocado and its minerality has the

power to complement the luscious and long taste of the Greek yoghurt. The Bodega Colomé is located in the Upper Calchaqui Valley in Argentina, between 2300 and 3111 meters above sea level. The higher altitude exposes grapes directly to the sun, promoting these aromas, colour and flavour. And Bodega Colomé today still follows the ancient ways of making wine according to the cycles of the moon. £9.95 from [slurp.co.uk](http://slurp.co.uk)