

FOOD & DRINK

Impress dad with a meal out, or cook for him at home;
Liz Newman has Father's Day suggestions covered



ON TRIAL: THE KITCHEN COACH

North London mum Justine Kanter is so passionate about food, that back in 2007 she and a business partner set up Banana on a Bike, a successful company delivering organic lunches to school kids. She found she loved being in the kitchen so much that she decided to train at Cordon Bleu, receiving a distinction. Now she's passing on her skills to stressed, uninspired, reluctant and aspiring cooks all over London.

I'd heard good things about her lessons – which take place in your own kitchen and cater to your specific requirements – and wanted to see if it was true. I had a dinner party coming up, and wanted to impress without spending hours in the kitchen, Justine was more than happy to oblige. We chatted on the phone – discussing how I shopped and cooked, my likes and dislikes and what I wanted to get out

of the lesson. A day later Justine emailed me a list of proposed recipes along with shopping lists of ingredients, and I picked out my favourites: salad of quails' eggs, prosciutto and caperberries to start, followed by confit cod with leeks and blue cheese.

The idea is that you supply the kitchen and the ingredients, and Justine brings the advice, skills and any unusual equipment. The lesson went so much further than demonstrating techniques, I scribbled pages of notes as Justine kept up a stream of tips – simple stuff that should be everyday practice, but isn't – like sharpening knives every time you use them.

The result was two stunning dishes that seriously impressed my guests, and a lasting appreciation of how to make more of my ingredients and my kitchen.

Costs vary depending on the requirements. For more information and to book go to www.kitchencoach.biz



GELUPO TO YOUR DOOR

Last year, Bocca di Lupo's Jacob Kennedy proved he was one cool customer when he opened Gelupo, a gelateria and deli across the road from his legendary Soho eatery. We fell for the artisan gelati, sorbets and granitas, which are made with very little cream – making them lower fat than traditional ice cream. And now, with the launch of a new delivery service, you don't even have to go to Soho for a taste of the Gelupo magic. Simply order any of the daily flavours online before 5pm, and your beautifully packaged ices, will arrive the very same day. Perfect for last-minute dinner party desserts, or just because... *A handpicked selection of Italian wines and deli items are also available for home delivery. Orders can be made at www.gelupo.com*

ON THE GRAPEVINE



Tuck into the latest foodie news from our man in the know, Dominic Midgley

Michelin-starred Cumbrian chef Simon Rogan opens what he calls “an extended pop-up restaurant” in Marylebone early this month. To be called Roganic – a witty reference to his keenness for seasonal produce grown properly – the Blandford Street site has a pre-ordained closing date of mid-2013 as the landlord, Portman Estates, plans to redevelop the property then. *19 Blandford Street, W1. No contact details available as the magazine went to press.*

The poet Byron may have been raised in Aberdeenshire, but the latest branch of the superior burger chain of the same name is London to the core. The wallpaper that lines the walls of the new restaurant on Haymarket features celebrated Big Smoke landmarks, and the upholstery has been designed in homage to that used on the Tube. *11 Haymarket, SW1 (020 7925 0276; www.byronhamburgers.com)*

The Indian Waney brothers, who already own Japanese (Zuma and Roka), French (La Petite Maison) and Italian (Il Baretto) restaurants in London with their partner Giuliano Lotto, are spreading their geographical net still further with the opening of Aurelia next month. Named after the Via Aurelia, the Roman road that ran from Rome to Valencia in Spain in ancient times, the 130-cover restaurant will offer sharing plates and small portions with culinary influences from Spain as well as Italy and France. *13-14 Cork Street, W1. No contact details available as the magazine went to press.*



LOOKING FOR SOMEWHERE LOCAL FOR A FATHER'S DAY LUNCH? CHECK OUT THE TASTY SUGGESTIONS IN THE LITTLE BLACK BOOK SECTION AT WWW.FABRICPROPERTY.COM