

A person wearing a blue and white patterned sweater is holding a dark blue bowl filled with a vibrant orange soup, garnished with fresh green herbs. In the background, a small, scruffy white dog is looking towards the camera. The scene is set against a dark, textured background, possibly a rug or blanket.

Home COMFORTS

On their feet all day in a hot, busy kitchen, what do top chefs rustle up when they get home? Here four of our favourites share their simple foodie pleasures...

PHOTOGRAPHS **KRIS KIRKHAM** INTERVIEWS **LISA HARRIS**

KITCHEN TIP

To make tamarind water, you can use either tamarind paste from a jar (use 1 tbsp for 100ml water), or make it from a slab of pulp (soak a walnut-sized lump in 150ml boiling water, then strain). Find in the world food aisles



SAT BAINS

Tucked away on the outskirts of Nottingham is the much-raved about two-Michelin-starred restaurant and hotel Sat Bains, which Sat runs with his wife, Amanda (restaurantsatbains.com).

Most chefs want simple things. And guess what the biggest luxury is for a chef? When someone cooks for us. It's the best thing in the world, because it's the only time you're truly hungry.

My wife, Amanda, makes a brilliant chilli based on a Lorraine Pascale recipe. I love to cook at home, but we never cook extravagantly. I do bolognese or meatballs, and we've got an outside kitchen, so I cook koftas on the barbecue, too.

My cupboard is full of condiments because they're such good flavour enhancers. I add a stock

AT HOME I ALWAYS HAVE:

- soy sauce
- sriracha
- a stock cube
- a razor-sharp, Japanese knife, such as TOG
- good-quality wooden chopping boards

fridge. When I see a chef staying in one place, with their full attention on what's going on in the pan – I know I've got a good cook.

We have a long day at the restaurant. I'm at the gym by 7am, then, after

The *biggest luxury* for any chef is when someone *cooks for us*.

cube to bolognese and I put sriracha sauce on everything. I'll dress salads with olive oil and soy sauce – it sounds strange, but they go perfectly together. Use two parts oil and half part soy, instead of vinegar.

Preparation is the secret to keeping it simple: get out everything you need and prep it before you start, so you can focus on cooking, rather than running to and from the

checking the business side of things and meeting my team, I'll start developing new menus. We finish after midnight. I like to be hands on, because I'd rather my guys say they work with me, not for me.

This tortilla was one of the first things I was taught to cook. The secret is leaving it to rest and being patient so the middle sets. It's my go-to comfort dish – simply delicious.

Sat's Spanish omelette with tomato sauce

SERVES 4 GF HANDS-ON TIME 20 MINS
TOTAL TIME 55 MINS

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|---|--------------------------------|
| 100g diced chorizo | deseeded if you prefer |
| 1 small onion, finely chopped | 6 large eggs |
| 1 garlic clove, finely chopped | 1 x 20g pack chives, snipped |
| 150g cooked potatoes (ideally leftover roasties), chopped | <i>For the sauce</i> |
| 1 red pepper, deseeded and finely chopped | 1 tbsp olive oil |
| 1 small red chilli, finely chopped, | 1 small onion, sliced |
| | 2 garlic cloves, sliced |
| | 1 x 500g carton passata |
| | 1-2 tsp caster sugar, to taste |
| | 50ml double cream |

- 1 Fry the chorizo in a medium nonstick frying pan (about 18cm base) until crisp and the oil has been released. Add the onion and garlic, fry for 3-4 minutes, then add the potatoes, pepper and chilli, and fry for 2 minutes more. Remove from the heat.
 - 2 Season the eggs and whisk in most of the chopped chives, keeping some for the sauce. Pour the eggs over the chorizo mixture and stir to combine. Return to a low heat and start tilting the frying pan and gently pushing the egg around the pan until the base starts to set. This ensures a silky, evenly cooked omelette. Leave to cook gently over a very low heat until the omelette is mostly set and the edges come away from the pan easily – this will take 15-20 minutes. Preheat the grill to medium.
 - 3 Meanwhile, make the sauce. Heat the oil in a saucepan over a low heat. Add the onion and garlic. Gently sweat for 10-15 minutes until soft, then add the passata and 1 teaspoon sugar; cook for 10 minutes. Pour in the cream, bring to a simmer, then keep over a low heat.
 - 4 Put the omelette under the grill and cook for a couple of minutes to set the top, protecting the handle from the heat if it is not heatproof. Add the reserved chives to the tomato sauce and season to taste, adding a little more sugar if needed.
 - 5 Transfer the omelette onto a chopping board, cut into slices, then serve with the tomato sauce.
- 384cals; 25g fat (8g sat fat); 22g protein; 4g fibre; 17g carbs; 7g total sugars; 1.6g salt ▶

KITCHEN TIP

The sauce makes more than you will need and is great tossed through pasta the next day





» GET AHEAD
Keep a few leftover roasties in the fridge from Sunday.



EMILY ROUX

Daughter of Michel Roux Jr and co-owner and chef at new Notting Hill restaurant, Caractère (caractererestaurant.com).

Simplicity is relative. My mum, for example, bakes three times a week and doesn't weigh any ingredients. That seems crazy to me, but to her it's second-nature.

I like to eat simple food. It has to be well-executed, using the best produce, but always simple. My parents came round for dinner the other day and I cooked blanquette de veau – a traditional French veal stew. Braising meat like that is my ultimate simple dish, because you get it going in the morning and just leave it until you're ready.

I recently opened Caractère with my husband, Diego. I'm half French and he's Italian, so our menu is inspired by our heritage. Celeriac cacio e pepe is my favourite simple dish on the menu; it's usually made with spaghetti, but we use tagliatelle made with celeriac instead.

We have a long day in the restaurant from 8am to 11pm. Every day is different and very hands-on, so I'll usually go for a long walk in Richmond Park or do a few gym classes on my days off. I like to be somewhere different to the kitchen.

This pasta dish is something my mum would make for me if I felt under the weather. It's indulgent but so simple, and brings back special memories. Mum would melt blue cheese, or whatever cheese was in the house, and stir the pasta through it with milk and a few herbs. Heaven.

I consider myself a simple person and I think the same way about food – just use the best ingredients.

KITCHEN TIP

if you feel the need for some greens, throw some peas in with the pasta for the last couple of minutes of cooking, or simply wilt some spinach into the sauce.

let's cook
CHEFS AT HOME



Emily's comfort food pasta

SERVES 1 HANDS-ON TIME 5 MINS TOTAL TIME 15 MINS

100g **dried pasta** (we used rigatoni)
10g **salted butter**
1 **shallot**, finely chopped
100ml **single cream**
1 **thick slice of ham**
30g **Saint Agur** (or other blue cheese), crumbled
15g **Parmesan**, grated finely
a little **milk**

1 Cook the pasta in salted boiling water, according to packet instructions.

2 Melt the butter in a medium pan. Cook the shallot for 4-5 minutes until softened, then pour in the cream. Leave to simmer for 3 minutes, then tear the ham straight into the pan.
3 Drain the pasta and mix it into the sauce. Add the cheeses; stir and season. Stir in some milk if the sauce seems too thick. Serve immediately.

■ 888cals; 46g fat (28g sat fat); 41g protein; 5g fibre; 75g carbs; 5g total sugars; 1.8g salt ➤

AT HOME I ALWAYS HAVE:

- pasta
- peperoncino spice mix (a dried chilli mixture)
- anchovies
- a good knife
- a professional pasta machine



MARGOT HENDERSON

New Zealander Margot Henderson is co-patron and chef of London's Rochelle Canteen and Rochelle At The ICA. She is married to Fergus Henderson, chef-patron at St John restaurant in London (arnoldandhenderson.com).

It's always a pleasure to walk in the door at work. The kitchens have usually got started and we'll go through menus before I settle down to write up menus or plan ahead. If it's a quiet day, I might join Fergus at St John or have lunch with my business partner, Melanie.

Vegetables are my favourite simple ingredient to cook with, as well as pickled walnuts, capers, good extra-virgin olive oil, and lots of Dijon mustard. Mustard livens things up and never goes off, so I always have it close to hand for dressings, marinades, lentils or braised meats.

The seasons inspire my menus and I think less is always more; sometimes we all have to learn to leave things alone and let the ingredients speak for themselves.

At home, I cook a lot of Asian food. At the moment it's mapo tofu, a popular Chinese spicy dish, and shrimp toast, which my children love! I also make dashi, a Japanese broth, and lots of brown rice. If we're having friends around, I'll cook something simple, like braised shoulder of lamb. And we eat a lot of cheese on toast!

I always want to carry on partying through January. It's quieter at work, so we catch up with friends we've missed over Christmas and have people round.

Simple roast chicken is one of my all-time favourite dishes at home. Recently I've been tucking tarragon, mustard and crème fraîche under the skin or rubbing it with harissa, and I'll use leftovers for a sandwich, stock or a risotto.

AT HOME I ALWAYS HAVE:

- Dijon mustard
- rice vinegar
- dried porcini mushrooms
- kitchen tongs



Margot's roast chicken

'A simple roast chicken is one of my all-time favourite dishes. If it comes wrapped in plastic, it's best to take it out as soon as possible and cover it in paper instead. I like the bird to be dry as possible, for the crispiest skin.'

SERVES 4-5 HANDS-ON TIME 25 MINS TOTAL TIME 1 HR 30 MINS, PLUS RESTING

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| <p>1 Taste the Difference free-range whole chicken, about 1.7kg
 1 garlic bulb, unpeeled, halved horizontally
 1 lemon, halved, plus a squeeze for the gravy
 a handful of thyme sprigs
 5 fresh bay leaves
 125g soft unsalted butter
 about 2 tbsp extra-virgin olive oil
 100ml white wine
 3 tbsp plain flour
 about 400ml fresh chicken stock</p> | <p>2 Pack the butter under the skin on the breast and legs. Place the chicken in a roasting tin, drizzle the oil over the skin, squeeze over the other lemon half and maybe season a bit more. Tuck the other half of the garlic bulb in, too.</p> <p>3 Roast for 15 minutes, then turn the oven down to 180°C, fan 160°C, gas 4 and roast for a further 45 minutes. Check the bird is cooked by spearing between the leg and the breast with a skewer and if any pinkness appears, carry on cooking. Once cooked, leave to rest for 15 minutes; prop the bird up to let the juices run out.</p> <p>4 Pour the juices from the roasting tin into a jug and</p> | <p>skim off as much of the fat as is practical. Pour the white wine into the roasting tin and stir to release all the lovely sticky bits from the bottom. Scrape into a saucepan and add the roasting juices. Whisk in the plain flour and cook for a minute, then gradually whisk in the chicken stock to your preferred thickness. Simmer for 5-10 minutes. Add a squeeze of lemon juice and season to taste.</p> <p>5 To serve, joint the bird into about 10 pieces and place on a platter, then pour the gravy over the meat.</p> <p>■ 460cals; 16g fat (7g sat fat); 64g protein; 1g fibre; 10g carbs; 0g total sugars; 0.8g salt</p> |
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