

# dish

## WOMEN



**KAREN WALKER • JENNIFER WARD-LEALAND • JENNY-MAY CLARKSON  
INDIRA STEWART • SIOUXSIE WILES • KATE SYLVESTER • ANNA PAQUIN  
DAME LISA CARRINGTON • DAME TRELISE COOPER • ANTONIA PREBBLE**

# dish

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Ten of our favourite, talented Kiwi women share their food loves and favourite food memories in this special *dish* celebration of International Women's Day 2023 – and *dish* Editor Sarah Tuck and Food Editor Claire Aldous have created recipes perfectly suited to each. From Kate's Roasted Eggplant with Agrodolce, Cracked Wheat and Feta, to Antonia's Double-baked Smoked Salmon Soufflé with Rocket, Fennel and Caper Salad, we hope you'll love these dishes just as much!



# KAREN WALKER

Fashion designer

Fashion designer Karen Walker chats about vegetarianism, her favourite Auckland restaurants and secret tips for successful entertaining.

Story ALICE GALLETLY

It's not exactly a shock to discover that New Zealand's most successful fashion designer has great taste in food. Known for her upbeat, colourful collections, Karen Walker has amassed a cult following around the world for proving that elegance and individuality can go hand in hand. When someone is that well known for her distinctive sense of style, you expect it to be reflected in everything from the art that hangs on their walls to the food they consume.

What is more surprising, perhaps, is that she actually has time to cook. With the Karen Walker label available in more than 200 cities and 1,000 stores, and encompassing accessories, jewellery, sunglasses, fragrance, homeware and bridalwear lines as well as clothing, you'd

forgive her for poaching an egg when she comes home from work and calling it a day.

Instead, the almost lifelong vegetarian loves to try recipes from her favourite cooks (including Ottolenghi, who isn't exactly known for quick, weeknight dinners), and to entertain in her Ponsonby home, which she shares with her husband and teenage daughter. She shares some of her favourite recipes with us, as well as the one dish she'd choose if she could fly anywhere in the world for dinner.

**Who would your dream dinner guest be and what would you cook for them?**

**Karen:** Well, I'd be in trouble if I didn't say my family and friends, wouldn't I? But, honestly, they are my dream dinner guests.

What I'd cook, of course, depends on the season and, I hope, would be that tricky balance between homely and spectacular.

**What are some go-to weeknight meals when you need something quick?**

**Karen:** We take turns cooking in our house and have a couple of nights a week that are take-out/eating out/leftovers, so I really only cook two or three nights a week. If it needs to be quick, it'll be either a salad or pasta. Maybe a soup in winter.

**Share an early food memory.**

**Karen:** My grandmother's shortbread. She'd make it every week and so there was usually some in the cupboard. It was probably 90 percent butter but, damn, it was good.

**What cookbooks/chefs have been inspiring you lately?**

**Karen:** My go-to for many, many years now has been Ottolenghi, since someone kindly gave me a copy of *Plenty*. It's well-thumbed with lots of Post-it notes now and I think I've got every book he has done since. For baking, it's usually Jordan Rondel. And I also love *Coming Unstuck* by Sarah Tuck! Best mashed potatoes ever!

**What are some favourite flavours?**

**Karen:** Garlic, butter, onion and salt, as well as truffles and honey from my own hive.

**Favourite places to eat out in Auckland?**

**Karen:** The French Café, Amano, Orphans Kitchen, Ponsonby Road Bistro and The Oyster Inn.

**What are some of your tricks for entertaining at home?**

**Karen:** Good Champagne to start and really great stinky cheese at the end to forgive any mishaps in between. Some favourite recipes include Donna Hay's mixed mushroom and almond-milk risotto with crispy sage for the depth of flavour of the Cognac (the recipe calls for brandy but I prefer Cognac) and the

**“Some favourite recipes include Donna Hay's mixed mushroom and almond-milk risotto with crispy sage for the depth of flavour of the Cognac (the recipe calls for brandy but I prefer Cognac) and the magic of the truffle...”**

magic of the truffle. Plus Ottolenghi's roasted whole cauliflower with green tahini dressing (from *Simple*) for the wow factor when it hits the table. For dessert, I love The Caker's apple and rosemary crumble for pure mid-winter comfort.

**What would your last supper be?**

**Karen:** Buttery, garlicky pasta and a really lovely red wine.

**Favourite tittle – alcoholic or non-alcoholic?**

**Karen:** For non-alcoholic, I like fizzy water from my KitchenAid soda maker, Imperial Earl Grey tea from Storm & India, decaf latte or espresso, and lapsang souchong tea, though I'm yet to find my perfect blend.

For alcoholic drinks I love a G&T – my current favourite is Island Gin with East Imperial Tonic.

**Is there anything you don't eat?**

**Karen:** Animals. I haven't eaten red meat for 37 years or white meat for 30 years. It was a moral choice, but since then there are, of course, the added environmental benefits to take into consideration.

**Which city is your favourite foodie destination?**

**Karen:** Rome. My best-ever meal there was at Piperno, which is famous for its grilled artichoke. It didn't let us down. It was a perfect long lunch with three of my favourite men (hubby, bro', bro'-in-law) during which we all gasped in astonishment at the simplicity and perfection of the grilled artichoke. They were followed by wild strawberries. The setting is a lovely wee courtyard in the Jewish Quarter and it was one of the happiest meals of my life.

**Your ultimate treat food?**

**Karen:** There's always Whittaker's Marlborough Sea Salt and Caramel Brittle chocolate in my fridge.

**If you could teleport to any restaurant in the world for dinner, what would it be and why?**

**Karen:** The Ivy in London would be nice. Their asparagus with hollandaise is always heavenly, and it always just feels special there.

## KAREN WALKER'S GARLICKY AUTUMN PAPPARDELLE (v)

Recipe by Sarah Tuck

*Reading Karen's interview, I was delighted to see some of her food likes – garlicky, buttery, vegetarian pasta. My sons and I share the same favourite flavours. To that end, I've created a version of a dish that we often enjoy, which has several variations. Simply swap out the red onions and kūmara for pan-fried mushrooms and a pinch of truffle salt, or sliced zucchini with mint – the magic is in the reduced cream sauce that coats the pasta so that the result is silky, not overwhelming.*

- 2 tablespoons olive oil
- 1 large or 2 medium Beauregard kūmara, chopped into 4cm pieces
- 1 red onion, sliced into wedges
- 4 sprigs thyme
- ½-1 teaspoon chilli flakes
- sea salt and ground pepper
- 400 grams fettucine or pappardelle
- 1 cup cream
- finely grated zest 1 small lemon
- 5 garlic cloves, crushed
- ½ cup grated parmesan

Preheat the oven to 180°C fan bake.

Put the olive oil, kūmara, red onion and half of the thyme in a roasting dish. Sprinkle over half of the chilli flakes, season well with salt and pepper and toss gently to combine. Cook for 20-25 minutes until fragrant and roasty.

While the vegetables are cooking, put a big pot of salted water on the heat to boil for the pasta. Cook the pasta for a few minutes less than recommended on the packet, as it will continue to cook in the sauce.

Put the cream, lemon, garlic, remaining thyme and chilli flakes in a wide pot or deep frying pan, and season with salt and pepper. Bring to a boil, then reduce to a simmer for 4-5 minutes until the cream starts to reduce. Add the pasta and about 2 tablespoons of pasta water to the sauce with two-thirds of the vegetables. Add the parmesan and fold together. Top with the remaining vegetables to serve. **SERVES 4**



**V**  
KAREN WALKER'S  
GARLICKY AUTUMN  
PAPPARDELLE



# JENNIFER WARD- LEALAND

Actor, director, intimacy coordinator

Legend of stage and screen, champion for te reo Māori and 2020 New Zealander of the Year recipient, Jennifer Ward-Lealand is something of a national treasure.

Story ALICE GALLETLY

Since landing her first acting role at age seven, she's starred in countless theatre and screen productions, lending her trademark glamour and quick wit to everything from comedy to cabaret roles.

Despite her many accomplishments, she's decidedly not a diva. A tireless advocate for actors' working conditions and pay, she was made an Officer of the New Zealand Order of Merit for her services to theatre and the community in 2007. In her 40s, she became a dedicated student of te reo Māori and tikanga (culture and customs), taking classes four days a week to become fluent. She has also trained as an intimacy coordinator, working with actors and directors to sensitively navigate scenes that might otherwise make them blush.

So yes. When it comes to listing her talents,

calling Jennifer a "triple threat" doesn't quite cover it. But can she cook? Or does she leave that up to her husband, acclaimed actor and director Michael Hurst? Jennifer caught up with *dish* to spill the beans.

#### Do you like to cook?

**Jennifer:** To be honest, I've mostly given it up recently with two cooks in the family – my stepmum, Rula, and my husband. After all those years of cooking for the children, I realised it really wasn't my fun thing, but I'm excellent at a few things, and when the family don't want to cook they go "Jen, can you do your X, Y or Z?".

#### And what are X, Y, and Z?

**Jennifer:** I make a really good dahl. I went to an Ayurvedic cooking class about 17 years

ago because I really loved that food and wanted to learn to cook it properly. It's all about starting with a really tasty vaghar – that is, using whole or ground spices, and sometimes other ingredients such as chillies or minced ginger root, and frying briefly in oil or ghee to draw out essential oils and enhance their flavour. I can also do an extremely good omelette, which is great for when you can't be bothered cooking, and I'm a good baker. I can rustle up a damn fine date scone or a good cake if need be.

#### What are some of your favourite dishes to eat at home?

**Jennifer:** Rula makes a dish that I love, which is fresh fish, pan-fried and served with a very fine coleslaw, which she cuts

JENNIFER  
WARD-LEALAND'S  
AROMATIC  
FISH CURRY

**“My boys are very used to sitting around a nicely set table. The hospitality gene is in their DNA for sure. When we have family dinners we never just sit around the telly with dinner on our laps”**

with a mandolin. We usually go to the fish market every Friday if we can. She also makes a beautiful Thai fish curry with coconut milk. I definitely have preference for white meat – fish and chicken – I wouldn't feel confident cooking red meat because Michael does that really well.

**What other foods and flavours do you tend to gravitate towards/away from?**

*Jennifer:* I tend to choose things that are light and fresh, but with a little zing. If I was making something for lunch, for example, I'd have bread with maybe some jalapeño hummus, smoked salmon, coleslaw and parsley. I like clean food rather than anything buttery or greasy. I hardly ever make pasta except for when Michael makes an *aglio e olio* – pasta with olive oil and garlic. I dislike anything viscous, like runny egg yolk, or anything gluggy, like porridge.

**Do you like to entertain at home? If so, what's your entertaining style?**

*Jennifer:* We do. We love to entertain small groups of people and family and actually prefer that to eating out. I love setting the table properly with nice napkins and cutlery, lovely glasses, etc. The ritual of the dinner is something we all really enjoy in our house.

**Who would your dream dinner guests be?**

*Jennifer:* I love people who are involved in the arts because someone's always doing some

new thing or show, so that's something you can really get excited about and have a true meeting of minds. I'd also love to have my te reo teachers to dinner, then I could bask in an evening of poetic, funny, wicked and deep language.

**What will you eat for lunch when you're busy all day in rehearsals?**

*Jennifer:* I always bring something from home. Rula makes a Swiss pie, which has an almond base and all sorts of different fruits in it with beaten eggs poured over them. It's not sweetened with anything other than the fruit and can be eaten for lunch or dinner. So if I'm feeling lazy I'll just cut a slice of that, or bring leftovers.

**Do you have any favourite childhood memories around food?**

*Jennifer:* My Mum was a solo and working mother, and when she was too tired to cook she'd make what she called “cold dinner”. It was very much New Zealand fare – usually iceberg lettuce, tomato, boiled egg, luncheon sausage and some cheese. She'd say “Ooh, we're having a cold dinner tonight” and that seemed awfully exciting. The other thing I remember is having afternoon tea at my grandparent's house. Granny's tins were always filled with lovely things, like shortbread, and she'd put them out on a trolley and use the tea set, which was her mother's. Again, I loved the ritual of it all.

**Is that sense of ritual something you've tried to introduce with your family?**

*Jennifer:* My boys are very used to sitting around a nicely set table. The hospitality gene is in their DNA for sure. When we have family dinners we never just sit around the telly with dinner on our laps.

**Any favourite restaurants in New Zealand or overseas?**

*Jennifer:* I really love Tony's for a great steak. I always have the pepper steak and it's consistently good.

**Are there any treat foods you can't go past?**

*Jennifer:* Dark chocolate, meringues... But my favourite treat would have to be a chocolate caramel slice.

## JENNIFER WARD-LEALAND'S AROMATIC FISH CURRY

Recipe by Sarah Tuck

*Reading that Jennifer doesn't spend much time cooking any more, I immediately wanted to lure her back into the kitchen with a recipe that is quick to make, light, and packed with herby freshness.*

**2 stalks lemongrass**  
**3 makrut lime leaves**  
**400ml tin light coconut milk**  
**200ml fish stock**  
**2 cloves garlic, crushed**  
**2 red chillies, thinly sliced**  
**2 tablespoons fish sauce**  
**2 star anise**  
**1 thumb-sized piece fresh ginger, peeled**  
**1 teaspoon ground turmeric**  
**1 tablespoon palm or brown sugar**  
**400 grams mixed baby potatoes**  
**4 x 180-gram firm white fish fillets**  
**2 handfuls round green beans, ends trimmed**  
**½ cup Thai basil leaves**

**TO SERVE**

**soba noodles or rice**  
**½ cup coriander leaves**  
**flatbreads**

Bash the lemongrass stalks with a rolling pin and tear the makrut lime leaves from the stems.

Put the coconut milk and fish stock in a large deep pan and add the lemongrass, lime leaves, garlic, chilli, fish sauce, star anise, ginger, turmeric and sugar. Bring to the boil, add the potatoes and simmer for 10 minutes.

Add the fish fillets and simmer for a further 5 minutes. Add the beans and Thai basil leaves and cook for a final 5 minutes until the fish is cooked through.

Serve the fish on soba noodles or rice with plenty of the aromatic broth. Garnish with coriander and serve with flatbreads, if desired. **SERVES 4**



# JENNY-MAY CLARKSON

TV presenter

Food is about whānau for Jenny-May Clarkson, one of our favourite TV hosts. She shares her food memories and definition of soul food.

Story ALICE GALLETLY

Former Silver Fern and TVNZ *Breakfast* co-presenter Jenny-May Clarkson is a self-described “simple chick”. The youngest of six kids, she was raised in the King Country town of Piopio, where she lived just down from the marae and her parents ran the local takeaway shop. Fancy cuisine wasn’t a part of her upbringing, but sharing food with friends and whānau – so central to manaakitanga (the Māori concept of hospitality) – has always been an important part of life.

Jenny-May’s high-flying career as a Silver Fern, and later sports presenter, has taken her to plenty of exotic cities around the world, but none of that has changed the fact that she’d rather break bread with a loved one than eat in a fine dining restaurant.

Here, the mother of twin boys and teen stepdaughters reveals some of her favourite local spots and food memories, as well as tricks for ensuring there’s always enough to go around.

**You’ve got a busy career and young twins at home, what do weeknight meals at your place look like?**

**Jenny:** My husband and I share the cooking quite a bit, and we do Bargain Box three days a week, so that relieves a lot of the stress. The other days we make it up with what we’ve got left over.

**What are some go-to meals you like to cook for the family?**

**Jenny:** All the whānau love my mince pie.

I just throw carrots, frozen corn and seasoning in with the mince and put a combination of kūmara and mashed potatoes with cheese and breadcrumbs on top. With so many people to feed we do a lot of filling out with things like vegetables and rice. We’ve also been growing our own tomatoes in the garden and making big salads with those.

**Are there any favourite food memories from childhood that have stuck with you?**

**Jenny:** One thing I remember is my mum’s scrambled eggs. She used to put a can of sweetcorn in them and they were always a treat. We never got it very often, but when we did it was every man for himself. You can imagine six kids trying to fight over a

GF

JENNY-MAY CLARKSON'S  
'CHICKEN RISOTTO' TRAY BAKE

pan of scrambled eggs and creamed corn. I've tried to make it myself but it was s\*\*\* – nobody can cook it like my mum.

#### What are some of your favourite places to eat out?

**Jenny:** We don't get out much because we have a very busy household and it's expensive, but I live in Clevedon so when I do go out, it's local. We've got Hallertau, which the boys love because there's an outdoor area where they can run around, and they love the pizza.

Our other favourite is an Indian restaurant in Papakura called Punjab Palace. They're such beautiful people, they always ask my husband, "Dean! How's the family?" So that's part of the reason we go, but we also love their butter chicken.

#### Do you like to entertain at home? If so, what's your style?

**Jenny:** We're quite a communal home – family and friends come to us. We do a lot of barbecues and salads, new potatoes with butter, really simple stuff. I will always make more than required, because that's just how I've grown up. The concept for Māori is manaakitanga. When people come to your home you always make sure you're offering a cup of tea or whatever you have, even if it's not much, so you can make sure that person feels welcome. I would hate for somebody to leave my home and still be hungry.

#### Do you have any favourite treat foods?

**Jenny:** I'm not a massive dessert person but I do love chocolate, and my sister-in-law used to make a self-saucing pudding that was ridiculously good. I also love pizza.

#### You must get up super early to film

##### **Breakfast. When do you eat your first meal of the day and what is it?**

**Jenny:** I get up at 2am most mornings. I drink water on my way to work, then when I get to work I drink more water with a packet of ketones. I don't do the keto diet, but it just helps with my hunger and energy levels until I get home. My first meal is usually when I get home at around 11am and I might have something like bacon and eggs on Vogel's bread to eat.

#### Any favourite drinks?

**Jenny:** Hallertau No. 2 Pale Ale, which I discovered when I had a one-on-one date with my son at the brewery. He had juice and I had a beer. How terrible is that?

#### If we could teleport you to any restaurant in the world for dinner tonight, what would it be?

**Jenny:** I'm a pretty simple chick. If you took me to a flash restaurant I'd probably ask, "What is this?". But one weekend I went home to Piopio, which is a very small town, and caught up with a friend for a drink at a place called The Night Owl. I ordered fish and chips to take home to mum who was waiting for me. She'd made a salad out of stuff she grows in her garden, and we just had the best dinner I'd had in ages. So much of a good meal is about the company you're with. I hadn't been able to just sit quietly with my mum in years, and that was part of why it felt so good. To me, that's the definition of soul food.

**"So much of a good meal is about the company you're with. I hadn't been able to just sit quietly with my mum in years, and that was part of why it felt so good. To me, that's the definition of soul food"**

## JENNY-MAY CLARKSON'S 'CHICKEN RISOTTO' TRAY BAKE (gf)

Recipe by Sarah Tuck

*Jenny-May has a lovely, honest approach to her cooking and the needs of her whānau. Here I wanted to provide a recipe with extended family in mind. This one is a blend of chicken pie and risotto, which is delicious and can be changed up to suit. Leeks and carrots can be swapped for kūmara, lentils or cannellini beans can replace rice and the chicken can be swapped with sausages, adding bacon, mushrooms, green beans or tins of cherry tomatoes.*

**2 tablespoons olive oil**  
**4 large chicken thighs,**  
 skin on, bone in  
**5 chicken drumsticks**  
**1 tablespoon butter**  
**1 onion, chopped**  
**1 large or 2 small carrots, peeled, sliced**  
**2 leeks, trimmed, sliced**  
**3 cloves garlic, crushed**  
**3 sprigs thyme**  
**sea salt and ground pepper**  
**1 cup arborio (risotto) rice**  
**2½ cups chicken stock**  
**1 cup cream**  
**2 tablespoons seed mustard**  
**2 tablespoons finely chopped**  
**fresh parsley, to serve**

Preheat the oven to 180°C fan bake.

Heat the oil in a large frying pan and brown the chicken on all sides. Remove the chicken from the pan and set aside.

Melt the butter in the unwashed pan. Add the onion, carrots, leeks, garlic, and thyme to the pan with a good pinch of salt and cook for 5 minutes. Stir in the rice, stock, cream and mustard. Season and bring to the boil. Tip the mixture into a large roasting dish or other ovenproof dish and nestle in the chicken. Cover with foil and cook for 20 minutes. Uncover and bake for a further 10-15 minutes until the chicken is fully cooked. Top with parsley before serving. **SERVES 4-6**



# INDIRA STEWART

Multimedia journalist

TVNZ's Indira Stewart is a busy mum as well as being a journalist.

Story SARAH TUCK Photography JOSH GRIGGS and SUPPLIED

A talented presenter, Indira Stewart first came to the attention of the New Zealand public aged 21, when she competed on the third season of *New Zealand Idol*, finishing as runner-up.

Being married to a chef means that she doesn't often find herself in the kitchen, and when she does, her kids are less than convinced that she can find her way around.

We chatted about her food memories, likes and dislikes, and what she'd like to whip up if given the chance.

**Tell me, with a husband-chef in the kitchen at home – do you like to cook?**

**Indira:** Prior to meeting my husband, I was a solo mum for a while, and so I was always the one cooking, and I did enjoy it – I loved baking and cooking. But, definitely, once my husband came along it was more efficient for him to do it. It would take me an hour longer than him to do anything, and the mess I make when I cook...! Cooking is his love language, so he seems to love cooking at home the most probably, even more than at work.

**If your husband isn't there, do you get an opportunity to get in the kitchen sometimes? What are some of the things you like to cook if you do?**

**Indira:** I rarely do, he's quite a domestic person, and even if he isn't going to be home for dinner he will still prepare the meal. Every now and then, however, I will try to cook for the kids, just to remind them that I can. I like to make a chicken roast – as a family we love roasts – like a leg of lamb. The kids eat like horses, so we'll often cook a huge pot of pasta, and

we always like to have leftovers for them to heat up after school. The kids love classic Kiwi dishes such as pasta, shepherd's pie and lasagnes.

**With your Tongan background, is that reflected in your cooking at all, or in any dishes that you like to eat? Do you have any childhood memories around food?**

**Indira:** I find that I'll mostly eat Tongan food when I go to my parent's house. There's one thing, it's called 'otai – it's a watermelon drink where you scrape the flesh from different fruits, mostly watermelon, and mix them with coconut milk, a little bit of sugar – and that's one of my favourite things to drink, the same for our children. I also love raw fish, and there's a dish called lu with taro leaves. It has meat and coconut cream and onions inside, which I love and miss, and of course there's pig on a spit, which is classic Tongan.

One of my favourite childhood memories is of having my uncles, dad and brothers turning a pig on a spit in our backyard. It was always an overnight thing, so I'd fall asleep to the smell of the smoke and wake up to the smell of roast pork and crackling. It's something that I always think about whenever I smell pork – waking up, looking outside my window and seeing my uncle, dad and brothers, having been up all night, just talking.

It's an event that connects a lot of people, there's talking and singing. It's how my husband sees my relationship with food, there's a lot of nostalgia.

**Is there anything that you don't like to eat?**

**Indira:** Beetroot... I've never been a beetroot fan, but it's probably because I've never had a dish that's won me over. I recently became an oyster convert, for years it wasn't my thing – then one day I had them with an amazing vinaigrette...

**Are there any flavours that you particularly like?**

**Indira:** I do like garlic and a little bit of spice and chilli. I use chicken stock quite a lot whenever I'm making anything, it's probably because I like those roast chicken-type flavours.

**Do you have an ultimate treat food?**

**Indira:** Fried chicken – I've tried it from all over Auckland... I call it "research"!

**You're clearly musical, what do you listen to you when cooking or entertaining?**

**Indira:** I like listening to gospel music.

My parents would always say if you're cooking while you're sad the food will taste salty or sour; if you're happy it's going to taste sweet, or hearty and delicious.

So as a family we either sang or listened to gospel music (my parents are both church ministers) while we were cooking in the belief it makes the food taste better!

## INDIRA STEWART'S SLOW-BRAISED SMOKY PORK SHOULDER WITH WINTER SLAW (gf)

Recipe by Sarah Tuck and Claire Aldous

*Knowing how much Indira's time as a child watching her family roast pork resonated with her, we wanted to recreate this memory with a hearty recipe best served with a crunchy side.*

**2-kilogram boned pork shoulder, skin on**  
**2 brown onions, sliced**  
**1 cup chicken stock**  
**olive oil for rubbing**  
**Winter Slaw, to serve**  
**(see recipe right)**

### SMOKY RUB

**2 tablespoons American mustard**  
**1 tablespoon tomato paste**  
**2 cloves garlic, crushed**  
**1 tablespoon Worcestershire sauce**  
**1 tablespoon cider vinegar**  
**1 tablespoon brown sugar**  
**2 teaspoons sea salt**  
**1 teaspoon smoked paprika**  
**½-1 teaspoon chilli flakes**  
**sea salt and ground pepper**

Preheat the oven to 200°C fan bake.

**SMOKY RUB:** Combine all the ingredients.

Place the pork skin side down on the bench. Brush the rub all over the meat, (not the skin) getting it into all the nooks and crannies. Tie the meat with kitchen string into a neat shape. Put

**Is there any particular dish you've always wished you could cook, that you could bust out to Hayden and say "Yeah baby! I can cook this!"?**

**Indira:** Yes, but I'm not sure if it's actually to surprise Hayden or delight myself – ratatouille. From the moment I saw the movie of the same name, even though it's an animation, I thought "I want to see what that tastes like in real life!"

the onions and stock in a roasting dish and place the pork skin side up on top. Rub the skin with a little olive oil then sprinkle with sea salt.

Place in the oven and roast for 30 minutes. Reduce the oven to 120°C regular bake.

Cook the pork for 5-6 hours, or until the meat is very tender when pierced with a skewer. If the skin is not crisp, place under a hot grill for a few minutes until puffed and golden, taking care it doesn't catch and burn. Slice the pork and serve with the onions and pan juices along with the Winter Slaw. **SERVES 8**

## WINTER SLAW (gf) (v)

**¼ white cabbage, finely shredded (you need 4 cups)**  
**2 carrots, peeled, grated**  
**1 large apple, thinly sliced**  
**1 small red onion, very thinly sliced**  
**½ cup toasted pecan nuts, roughly chopped**  
**½ cup dried cranberries**

### DRESSING

**¼ cup each mayonnaise and plain yoghurt**  
**1 clove garlic, crushed**  
**1 teaspoon Dijon mustard**  
**2 tablespoons apple cider vinegar or lemon juice**  
**sea salt and ground pepper**

**DRESSING:** Whisk all the ingredients together and season generously.

Place all the slaw ingredients in a large bowl and toss with enough dressing to coat lightly. Serve the remaining dressing separately. **SERVES 8**

GF

INDIRA STEWART'S  
SLOW-BRAISED  
SMOKY PORK  
SHOULDER WITH  
WINTER SLAW





# SIOUXSIE WILES

Microbiologist and science communicator

The 2021 Te Pou Whakarae o Aotearoa Kiwibank New Zealand of the Year, microbiologist Siouxsie Wiles is really something special.

Story **MADDIE BALLARD** Photography **JOSH GRIGGS,**  
**STEPHEN LANGDON** and **ROBERT TRATHEN**

An Associate Professor and Head of the Bioluminescent Superbugs Lab at the University of Auckland, Siouxsie Wiles spends much of her time making bacteria glow in the dark so as to better study them and come up with new medicines.

Her recent achievements include publishing her first book, *Antibiotic Resistance: The End of Modern Medicine* and being named 2021 Te Pou Whakarae o Aotearoa Kiwibank New Zealander of the Year. Since 2020, she has collaborated

with *The Spinoff* to educate Kiwis about the symptoms and risks of Covid-19, and her infographics created with artist Toby Morris have been picked up by governments around the world.

As if that wasn't enough, she's a prolific and witty Tweeter, a Lego and board games enthusiast and a loving mum. And her hair is, I can confirm, just as amazing in person as in photographs (Siouxsie has dyed it fully pink since 2000).

*dish* caught up with the effervescent

scientist to find out what she likes to cook, what food she absolutely can't stand and what her go-to chocolate mousse recipe is.

**What do you like to eat?**

**Siouxsie:** I'm a bit of a supertaster, meaning I have a strong sense of taste and smell, and my daughter is even more extreme than me. Since becoming a parent, our diets have become more restricted because there's only so many meals you can cook which please the whole family! That being

said, I love sweets. And I love seafood. I love prawns, the bigger the better.

#### Do you like to cook?

**Siouxsie:** Honestly, I find it a bit of a chore. I'm quite envious of people for whom cooking is a really important part of their day and their wellbeing.

One of the best things for my cooking was buying a slow cooker. I love that you can get up in the morning, shove some ingredients into it and when you come home, the house smells delicious and the food is ready without extra work. One of my favourites is either a lamb and chickpea stew with Moroccan spices, or I do one with beef and red wine.

#### You mentioned you have a bit of a sweet tooth. How do you feel about baking?

**Siouxsie:** I love baking. Unlike cooking, baking is absolutely a pleasurable activity for me. I think the scientist in me is maybe why I love baking so much? I love that baking is about chemical reactions – I guess cooking is too, but I can't visualise those reactions as well.

#### What sort of things do you like to bake?

**Siouxsie:** I've got a repertoire of standard things, like I've got a fantastic scone recipe, a great banana choc chip muffin, that sort of thing. One of my favourite recipes comes from my mum – a brandy tart, which is a traditional South African dessert. We don't use the nuts, just dates and brandy, and it's delicious. It's a recipe that's been passed down the family and one that reminds me of my mum. It's something I remember her making when my parents had parties. I was probably too young to eat it then but when I was older and we moved to New Zealand, I was like, "oh, I want that recipe". It's pretty special to me.

One of my other favourite dessert recipes is the simplest possible recipe for chocolate mousse. You melt the chocolate, whip some eggs, let the chocolate cool, add the eggs and beat until it's all glossy, then fold through the whipped cream. It takes ten minutes max and it's divine. It's from *Anyone Can Cook* [by Annabel Langbein].

#### I imagine you're pretty busy! What do you grab for lunch during a crazy workday?

**Siouxsie:** Café Karadeniz [in Grafton] is my favourite place to grab a pita roll. But I'm trying to get better at packing lunches.

At the moment I'm making myself some salad, a little bit of feta and either venison or lamb and a piece of fruit.

#### Do you like to entertain?

**Siouxsie:** Yes, but pretty casually. My family loves board games and we have a group of people we often have over for board games. It's really informal, nothing too fancy!

#### Any favourite cookbooks/authors?

**Siouxsie:** I like *Gorgeous Cakes* [by Annie Bell], which has great cupcake recipes and my scone recipe. And I love *Anyone Can Cook* just for the chocolate mousse! We have lots of other cookbooks but nothing we use all the time. We do like Heston Blumenthal so we've got some of his more home cooking-friendly books – his recipe for boiled eggs is complicated but it makes damn good eggs.

#### You grew up in the UK and South Africa.

##### Are there any food traditions that you've carried through your life from that time?

**Siouxsie:** Something my mum used to make all the time when I was growing up was tuna flan. Like the brandy tart, it's something I still make all the time, it is just the simplest recipe and I cheat completely by using Edmond's shortcrust pastry sheets. Basically, you just put the shortcrust on the bottom and then you put in beaten eggs and milk, a tin of tuna, cheddar cheese and Red Leicester and a little bit of vege stock for flavour. It's basically a quiche and it's just one of those things – you can eat it hot, you can have it cold, you can have it for dinner, lunch, a snack...

##### Are there any foods you just can't stand?

**Siouxsie:** I cannot bear coriander, it's like eating soap. I also don't particularly like cabbage or brussels sprouts. And I don't drink alcohol but I will use it in cooking.

##### What's always in your shopping trolley?

**Siouxsie:** Bananas, grapes, cucumber and breakfast cereals – cornflakes and Ricies.

##### What are your favourite places to eat out?

**Siouxsie:** In Auckland, I often go to Prego – my go-to order is the duck risotto. It's one of the few places the whole family is happy. And one of my favourite places for lunch is Japanese restaurant Cocoro [in Brown Street] – they do the most amazing set lunch sort of Bento box.

## SHOUXSIE WILES' STICKY BANANA, DARK CHOCOLATE AND SPICED STREUSEL LOAF

Recipe by Claire Aldous

#### LOAF

1½ cups plain flour  
¾ cup whole grain rolled oats, blitzed in a food processor to a nubbly texture  
¾ cup brown sugar  
⅓ cup caster sugar  
1½ teaspoons baking powder  
1 teaspoon ground cinnamon  
½ teaspoon sea salt  
125 grams dark chocolate, 72% cocoa solids, roughly chopped  
⅓ cup rice bran oil  
2 large eggs, lightly beaten  
2 cups roughly mashed very ripe bananas (about 4 medium)  
¼ cup plain yoghurt  
1 teaspoon vanilla extract

#### STREUSEL

¼ cup plain flour  
¼ cup brown sugar  
1 teaspoon each ground ginger and ground cinnamon  
45 grams butter, at room temperature

**EQUIPMENT:** Grease a 22cm x 12cm loaf tin and line with baking paper.

Preheat the oven to 170°C regular bake.

**STREUSEL:** Place all ingredients in a bowl and rub the butter in with your fingers until chunky crumbs form. Chill until ready to use.

**LOAF:** Place the flour, oats, both sugars, baking powder, cinnamon, salt and chocolate in a large bowl. Toss well to combine. Whisk the oil, eggs, bananas, yoghurt and vanilla together. Pour into the flour mixture and use a large metal spoon to fold everything together, making sure there are no pockets of flour in the batter. Spoon the batter into the prepared tin and smooth the top. Scatter over the streusel and bake for about 50 minutes, tenting loosely with foil if it's getting too brown, until risen and golden and a skewer inserted into the centre of the cake comes out clean.

Cool in the tin and cut into thick slices to serve. **MAKES 1 LOAF**



SHOUXSIE WILES' STICKY BANANA, DARK CHOCOLATE AND SPICED STREUSEL LOAF



# KATE SYLVESTER

Fashion designer

We asked legendary fashion designer Kate Sylvester to share her food loves so we could create a dish especially for her.

Story MADDIE BALLARD Photography JOSH GRIGGS and SUPPLIED

Kate Sylvester is one of those effortlessly chic women you just wish you could be – intelligent, creative, driven and stylish. Known for the sophisticated and whimsical clothes she designs, which tell a story while flattering their wearers, she's been one of the country's most iconic fashion figures for two decades. Here, she tells us about discovering vegetarian food and her love of cooking for others.

#### Do you like to cook?

**Kate:** Yes I do. Obviously I like to make clothes and cooking is another way to be creative. I'm not really interested in baking because I've always found it a bit stressful and too exact. I far prefer the creativity of cooking, and I'm quite an intuitive cook – if I start

with a recipe, I always end up adapting it as I go along. I'll often put things together in my head and play with flavours – I'll just think, ooh yes, those two would be nice together.

#### What's your signature dish?

**Kate:** When I asked my partner Wayne, he said 'it's paella'. But paella definitely isn't something that you just throw together – it's very much tied to celebration and I associate it with special occasions. If my signature dish is something a bit more everyday, it might be spinach pie – mine has spinach, feta, lots of eggs and pastry. I've got three sons and the last time they came home I asked them all individually what they'd like me to cook, and they all said 'spinach pie'!

#### I've read that you like Italian food. What do you love about those flavours?

**Kate:** I used to love pasta, but lately I've actually been moving away from it. I don't have white carbs in my house anymore – I've swapped everything to wholemeal. Generally, I'm becoming much more plant-based so I've moved away a bit from Italian, and I try not to cook meat. I still eat it, but I try not to cook it, and for the last year I've been really focused on building up a repertoire of vegetarian meals. That's been my focus more than any particular cuisine – but I do especially love Israeli flavours and Israeli cuisine has lots of delicious plant-based options. Overall, I'd say I now mostly eat modern vege-focused cuisine.

**What are some of your favourite vegetarian dishes?**

**Kate:** Caponata, the dish with aubergines and tomatoes, is definitely a new favourite! And there's an Eleanor Ozich recipe for Spanish chickpeas that you can make in about two seconds, which has become another real go-to of mine.

**Do you have any favourite cookbooks or food writers?**

**Kate:** Apart from Eleanor Ozich, I love the Ottolenghi books. Those have been absolutely fantastic during my journey of discovering plant-based meals.

**What sort of food did you eat growing up?**

**Kate:** I grew up in the 70s and my mum was really into healthy food – she was a bit of a hippie. So although the backbone of our diet was quite classic Kiwi, there were a few odd things thrown in the mix. We never had white bread, it was always Vogel's, and the kids at school always used to laugh when we had 'grass sandwiches', which were just filled with a bit of watercress! I vividly remember the first time we tried avocados and for years Mum messed around trying to get kiwifruit to grow. She also made her own muesli, that sort of thing.

I guess the healthy focus I grew up with is coming back to me a bit in adulthood. I do love the fact that I've finally got a vegetable garden now, because I grew up with one.

**Do you have any favourite food memories – from childhood or otherwise?**

**Kate:** I've got SO many favourite food memories – but when I think back to my childhood, the main thing I feel nostalgic for is not so much the food itself but the family dinners where we would all be sitting around the table together. We would have very robust discussions and everyone would be yelling their heads off... we were a very opinionated family and everything would get very vocal, but it always really good fun. I loved that. It was an absolute rule that we always sat at the table to eat dinner and so I kept that going with my own kids – and even now my favourite thing in the whole world is sitting around the table with loved ones, with everyone yelling their heads off!

**Do you have any favourite restaurants?**

**Kate:** In Auckland, I love Gemmayze Street – every time I go there I think

it's fantastic. And I can't believe it took me until the week before lockdown to discover Ozone – I went there for a fantastic breakfast and I just can't wait to go back.

Beyond New Zealand, we did manage to scoot across to Melbourne for a weekend when we had the travel bubble, and we ate at Embla. That's an absolutely fantastic restaurant which I really recommend – the food was beautiful. And it has a New Zealand connection because it's run by the people who used to run The Matterhorn in Wellington.

**What would be your last meal?**

**Kate:** I would like champagne and oysters and my mother's scrambled eggs.

I've never been able to figure out what was so special about her eggs, but she cooked them quite deep in the frying pan and they were always just really... buoyant? Fluffy? They were just amazing – maybe it was just because Mum made them.

**Do you like to entertain?**

**Kate:** There's nothing I like better – and that's where the paella kicks in. There's something about cooking a dish that takes time, like paella or a risotto. You have a wine, you put music on, you're not in a hurry... it's a lovely process. I love doing that.

The place we really get to have fun with food and entertaining is at our bach up at Mangawhai. Wayne catches fish and crayfish and there's shellfish in the harbour so there's plenty of super-fresh seafood. Entertaining friends or family there is my absolute favourite thing and I'm looking forward to doing some of that this summer.

**What's always in your shopping trolley?**

**Kate:** I would say parsley and lemons but I grow them both myself now!

**Is there anything you don't like?**

**Kate:** I don't like southeast Asian flavours – Thai or Vietnamese, that sort of thing. I just find them a bit too sweet and perfumey. I think it's partly because I don't have a sweet tooth.

**What's a treat that always lifts your mood?**

**Kate:** Although I don't have a sweet tooth, I love really good dark chocolate. It can be flavoured or plain, just so long as it's not too sugary!

## KATE SYLVESTER'S ROASTED EGGPLANT WITH AGRODOLCE, CRACKED WHEAT AND FETA (v)

Recipe by Claire Aldous

*This delicious sweet/tart dressing goes beautifully with most barbecued veges and is also fabulous with pan-fried fish and haloumi. It's a quick and easy seasonal addition to any get-together meal.*

**2 eggplants, sliced 1½cm thick**  
**olive oil**  
**sea salt and ground pepper**  
**½ cup fine cracked wheat**

**AGRODOLCE**  
**½ cup red wine vinegar**  
**2 tablespoons honey**  
**1 long red chilli, de-seeded and thinly sliced**  
**½ teaspoon sea salt**  
**1 tablespoon olive oil**  
**2 tablespoons capers, well drained**  
**2 tablespoons currants**  
**2 tablespoons pine nuts, toasted**  
**12 black olives, pitted**

**TO SERVE**  
**200 grams firm feta, sliced**  
**basil leaves for garnish**

Preheat the oven to 180°C fan bake.

Brush the eggplant with oil and season well. Roast on a lined baking tray until golden and tender but still retaining its shape.

Bring the cracked wheat and 1 cup water to the boil in a small saucepan, then cook for 2 minutes. Take off the heat, cover and leave for 10 minutes. Tip into a bowl, fluff up with a fork and season. Set aside.

**AGRODOLCE:** Put the vinegar, honey, chilli, and salt in a small saucepan and bring to the boil. Simmer for 6 minutes, until reduced and syrupy. Take off the heat and stir in the olive oil. Cool. Place the capers, currants, pine nuts and olives in a bowl and pour over the dressing, turning to combine.

**TO SERVE:** Spoon the cracked wheat over a serving plate. Layer up the eggplant and



KATE SYLVESTER'S ROASTED EGGPLANT WITH AGRODOLCE, CRACKED WHEAT AND FETA

# ANNA PAQUIN

Actress, producer and face of The Glenlivet Australia and New Zealand

From kid-friendly meals to how she likes her coffee, *dish* learns about Anna Paquin's food loves.

Story MADDIE BALLARD Photography SUPPLIED and YUKI SATO

Anna Paquin's first acting role was as a skunk in her school play. But after the Canadian-born Kiwi actress was picked to act in Jane Campion's *The Piano* from more than 5,000 candidates, her star rose rapidly.

When she scooped the 1993 Academy Award for Best Supporting Actress at the age of 11, she became the second-youngest Oscar winner ever – and her acting career since has encompassed everything from blockbuster hits (the *X-Men* franchise) to seductive vampire television (*True Blood*), as well as turns in the theatre and a spot of voiceovering. She's now no less than a global superstar.

On top of acting, she has a steady career as a producer and is a fierce advocate for racial

equality and gay and trans rights. She's also mum to twins and two stepchildren with her husband and *True Blood* co-star Stephen Moyer.

In the kitchen, Anna likes to keep it simple, preparing nutritious meals for her family. We caught up with the star about her go-to kid-friendly meals, her takeaways of choice and her favourite tippie.

**Between a successful acting career and family life, you're pretty busy. But do you like to cook?**

**Anna:** Yes I do – but as you say, I'm a busy lady. When I'm home and able to cook, it's quite focused on family meals. Our kids are

pretty normal – they like their pasta and bolognese, their roast chicken and mashed potatoes and, you know, the three or four vegetables they'll actually eat on any given day! So my cooking is mostly just mundane parental stuff, trying to make sure that the little growing humans are getting as much well-balanced nutrition as possible.

**What's your signature dish?**

**Anna:** I do make a pretty killer bolognese! It has been commented on by people outside of my family, so I'll take credit for that.

**What are some of your favourite cuisines/flavours?**

**Anna:** My husband and I love lots of very spicy



food – I’m of the ‘I put hot sauce on my hot sauce’ camp – although we’re yet to get our kids on that track yet. But because I love spicy food, I’m a big fan of Thai and Indian and Mexican; anything that has nice strong flavours and a bit of a kick.

#### Tell us about a standard day in the food life of Anna Paquin.

**Anna:** I’ve got to be honest – there is no regular food schedule as such, because of the funny gypsy circus life that I live. When you get to set, no matter what time of day it is, they serve ‘breakfast’, and six hours later, they serve ‘lunch’ – but sometimes that means ‘breakfast’ is at 5pm and ‘lunch’ is in the middle of the night.

I can tell you I like my coffee with almond milk, and I tend to be pretty simple with what I do food-wise while I’m working – I just want to know that I’m going to have enough energy to get through my day. I like to do a bit of meal prep when I can.

But mostly I have to be a bit adaptable because I travel a lot and you don’t always necessarily have access to the same stuff. One of the things I’ve got more specific about is creating routines for my kids, especially when they were little – so that no matter where we were, things were sort of relatively the same. As good little California babies, they love their tacos, so where possible I’d try to find the ingredients for that – although that’s not always easy, depending on where you are! I’d also be absolutely lost without my ninja nanny who is my co-pilot; she does a lot of the cooking when the kids and I are travelling.

#### Do you like to entertain, and if so, in what style?

**Anna:** The whole pandemic put a little bit of a blinker on group gatherings for us. I remember that for my birthday, we had a socially-distanced outdoor potluck dinner. Everyone just brought a plate and it was fun.

But honestly, the main entertaining we do now would be kids’ birthday parties. The kids and I like baking together, especially. Between my stepkids and biological babies, my husband and I have had small children for about 15 years, so it’s very family-oriented.

#### Are there any foods you don’t eat?

**Anna:** Yes! Anchovies and blue cheese are a hard pass from me – absolutely no way, not if you paid me. My husband likes both and we’ve learnt to live with that.

#### And what about your favourite foods?

**Anna:** I love a Thai green curry – like Thai spicy, not western spicy! And a Thai green papaya salad is great, too. Also, I’ve spent a lot of time in London and there’s a tonne of amazing Indian food there... I have a soft spot for a vindaloo. When we do eat out or order in, it’s usually something that would be really complicated or time-consuming to make at home.

#### You’ve recently become the face of The Glenlivet Australia and New Zealand – tell us a bit about that. What’s your favourite way to enjoy whisky?

**Anna:** I had never really been a whisky drinker. But then I did a movie in Scotland a few years ago and did get into Glenlivet whisky, as one does in Scotland! I used to have a little post-work nightcap with my make-up artist at the end of the day, usually out of whatever clean coffee mugs were hanging around in the make-up trailer, and you know, sometimes we’d add a little tonic or a little of something else, just play around a bit. As the ad campaign says, I enjoy Glenlivet however the f\*\*\* I want!

#### Are there any foods you particularly crave when you’re away from Aotearoa?

**Anna:** Not so much anymore. In general, I do try to eat locally sourced food wherever possible to save on my carbon footprint. And food has become so global anyway – I think it’s been quite a while since there were things I would crave from home that they didn’t just sell in the supermarket here. That being said, the fresh fruit and vege in New Zealand is pretty killer.

#### What’s your go-to food treat?

**Anna:** I’m not so much of a treat gal. I find that going for a nice long run or doing a CrossFit class lifts my mood pretty nicely – a little endorphin and serotonin rush is my preference.

But I am very fond of pretty much all flavours of kombucha. I’m not terribly exciting, I’m not going to lie!

## ANNA PAQUIN’S CHIPOTLE BRAISED BEEF WITH POLENTA DUMPLINGS

Recipe by Claire Aldous

#### MARINADE

**3** dried smoked chipotle peppers, stems removed  
**1** large onion, roughly chopped  
**3** whole chipotle peppers in adobe sauce  
**2** tablespoons adobe sauce, from the peppers  
**4** cloves garlic  
**2** tablespoons each ground cumin, ground coriander, dried oregano and brown sugar  
**1** tablespoon apple cider vinegar  
**2** teaspoons sea salt  
**1** teaspoon ground cinnamon  
finely grated zest and juice 1 orange

#### TO COOK

**1 ½** kilograms beef cheeks, trimmed of sinew  
sea salt and ground pepper  
olive oil  
**1** cup beef stock  
**400-gram** tin chopped tomatoes  
**3** bay leaves

#### DUMPLINGS

**1 ½** cups plain flour  
**1** cup instant polenta  
**1** tablespoon baking powder  
**2** teaspoons sea salt  
**1** teaspoon chilli flakes  
**1 ½** cups plain yoghurt  
**1** cup grated cheddar

Preheat the oven to 160°C regular bake.

**MARINADE:** Put the dried chillies in a bowl and pour over ½ cup boiling water. Leave to soak for 20 minutes. Tip the water and chillies into a blender, add all the remaining ingredients and blitz until smooth.

**TO COOK:** Cut each cheek into 4 and season. Heat the oil in a large ovenproof casserole dish and, in batches, sear the beef on all sides, adding more oil if needed. Transfer to a plate. Add the marinade to the pan and bring to the boil. Cook for 5 minutes, then add the stock, tomatoes and bay leaves. Bring to the boil. Add the beef and resting juices and nestle in. Cover tightly with a lid or foil and cook in the oven for 4 hours, until the beef is super tender.

**DUMPLINGS:** Increase the oven to 180°C fan bake. Combine the dry ingredients in a large bowl. Stir in the yoghurt. Form into rough balls and place on top of the beef. Scatter over the cheese and bake for 20-25 minutes, or until the dumplings are golden and cooked through. **SERVES 6**

ANNA PAQUIN'S  
CHIPOTLE BRAISED  
BEEF WITH POLENTA



# DAME LISA CARRINGTON

Olympic Canoeist

Loved by Kiwis, the talented Dame Lisa Carrington has many accolades under her belt – she’s also talented in the kitchen!

Story MADDIE BALLARD Photography JO CAIRD (UNDER ARMOUR NZ) and SARAH TUCK

Without fail, whoever I mentioned this interview to reacted along the lines of, “I love Lisa Carrington!” Among the canon of famous Kiwis, she certainly stands out. Our most successful ever Olympian – with five gold medals and one bronze for flatwater canoeing – she was named a dame in the 2022 New Year’s Honours list for services to sport, and scooped both Sportswoman of the Year and the Supreme Award at the Halberg Awards last year too. Somehow, she also finds time to be an ambassador for 5+ a day – and a keen cook. We caught up to discuss her go-to fish tacos and memorable overseas dining experiences.

**What are some of your favourite things to eat in late summer/early autumn?**

*Lisa:* I love salads when it’s hot – it’s just good to have things that feel fresh. I particularly love the things you can put in salads, like seeds, to give them a bit of nutty texture and add a bit of oomph. Chucking some roast kūmara through a salad is really nice, too. And then as well as salads, I need to have the appropriate protein for my training, so I love something off the barbecue.

**I’ve heard you’re a keen cook. What do you like to cook; what would be your signature dish?**

*Lisa:* I love to both cook and bake! My signature dish would probably be fish tacos, which are also something I love to eat in summer. Just some fresh, panko-crumbed fish in tortillas – it’s extra great if I’ve caught it myself – and a pineapple salsa and sriracha mayo to go with it. That’s just super fresh and easy. We also do a lot of cooking on the barbecue at home or over charcoal – like long, slow cooks – and I love that. And I love baking because it’s all about giving. Often I bake when it’s someone’s birthday or something like that. A quick chocolate cake is always easy to do and tastes great.



### Who are some of your favourite food writers?

**Lisa:** Recently, I've got into Ottolenghi. His stuff is interesting because it's not the typical Kiwi food I would have grown up eating. I love to find new ways to eat things that are good for you, like lentils or chickpeas, which I don't normally use, but which can be prepared in a really delicious way. I also like the way Ottolenghi doesn't always hero the meat – his vegetarian options are great and I've found lots of new ways to make vegetables taste amazing. I eat meat because I love it, but I also love to find delicious salads and try new proteins, which he's definitely helped with!

I'm also a big fan of New Zealand chefs and food writers. Since we use the barbecue so often, I really love Al Brown's stuff – and I think Annabel Langbein has lots of delicious, classic recipes. Nadia Lim has some great, fresh ideas too. And of course *dish!* Overall, I cook to eat yum food, but I also cook for efficiency when I'm training, so I'm always looking out for quick ways to make delicious meals or food prep to make my week a bit easier.

### What's your go-to dish while you're training?

**Lisa:** The most important thing while I'm training is just getting balance in my meals – I need to have both protein and carbohydrates and it's about not overdoing it on either. My go-to when I'm really stuck for ideas is just simple – roast kūmara and a steak done on the barbecue, plus a really yummy salad. Or maybe butterflied chicken on the barbecue, that's always delicious.

### What are some of your favourite cuisines?

**Lisa:** I love Italian cuisine. I've been fortunate enough to spend some time in Italy and what always strikes me is the freshness of the ingredients: the homemade pasta and homegrown tomatoes, or when you get mozzarella from a region where it's the speciality. Knowing the origin of your food is special. I'm also a huge fan of Asian food but I haven't spent much time in Asia!

### You've had some amazing travels with your sport. What have been some memorable food moments overseas?

**Lisa:** One year, we were in Slovenia and we went to a fine dining restaurant there – Hisa Franko. The chef's got this wicked Netflix episode on the show *Chef's Table*

and her food is sourced locally and lots is foraged. We had to travel an hour to the restaurant on the train through a hill... it was quite an experience. We did a set menu and that was amazing – just absolutely beautiful, the kind of food you really don't get to experience that often.

Another time, we were in Tuscany and we went to a restaurant owned by a butcher [Dario Cecchini in Panzano]. You kind of just eat meat all night and it's all cooked on the charcoal grill behind you. You sit at one massive table with strangers and you just drink the house wine and get to know your neighbour... that was pretty special.

When we travel, I like to find really cool places to eat. You get to know the culture a bit more and meet people, and as an athlete, we don't necessarily have the energy to do the touristy things, but you always need to have a meal!

### What are some of your favourite restaurants closer to home?

**Lisa:** One of my favourites is Depot. It's just delicious food.

### Do you like to entertain? What kind of food would you serve to friends and family?

**Lisa:** I love to entertain! In summer, I like to have something on the barbecue – my partner Bucky [Michael Buck] is also really into barbecuing, and we'd probably do something slow-cooked, maybe a pulled lamb or a pulled pork. We'd serve that with a salsa, a coleslaw and barbecue sauce, and then buns or tortillas. It's such an easy way to have people over because you can prep it all beforehand so you can spend more time with your guests. Otherwise it can also be fun to do pasta. When we were in Italy, we learned how to make pasta and when we got home, we got really into it. Fresh pasta's always fun to do with friends because it's super easy to make and then you can just top it with a really simple tomato-based sauce, or something like a sage butter. Yum!

### Are there any foods you don't eat?

**Lisa:** There aren't many... if I had to choose, I'm really marginal on a chickpea, that's probably pushing it.

### What's a treat that always lifts your spirits on a bad day?

**Lisa:** I have a sweet tooth, so my go-to treat is a block of chocolate – preferably coconut rough or peanut butter.

## LISA CARRINGTON'S SPICE-BAKED CHICKEN WITH AUTUMN VEGES AND LENTILS

Recipe by Claire Aldous

**2 tablespoons each olive oil, maple syrup, soy sauce and apple cider vinegar**  
**2 teaspoons each ground cumin and smoked paprika**  
**1 teaspoon ground turmeric**  
**½ teaspoon chilli flakes**  
**3 cloves garlic, crushed**  
**1 x 400-gram tin each brown lentils, drained and rinsed, and cherry tomatoes**  
**6 chicken thighs, skin on, bone in**  
**2 red onions, cut into quarters through the root**  
**1 eggplant, halved lengthways and each half cut into 4 large chunks**  
**½ medium butternut pumpkin, cut into 1½ cm-thick slices, skin on**  
**sea salt and ground pepper**

### TO SERVE

**Garlicky Lemon Spinach (see recipe below)**  
**1 cup thick plain yoghurt**  
**chilli flakes**

**EQUIPMENT:** Large, shallow roasting tray, at least 40cm x 26cm.

Preheat the oven to 170°C fan bake.

Combine all the ingredients down to and including the lentils and tomatoes in a large bowl. Add the chicken and vegetables and turn to coat well. Tip onto the tray and spread into a single layer. Season and bake for 30 minutes. Turn the vegetables over and baste the chicken. Cook for a further 15-20 minutes, or until the chicken is fully cooked. Top with the spinach, a dollop of yoghurt and sprinkle of chilli flakes. **SERVES 4**

## GARLICKY LEMON SPINACH (gf) (v)

**2 tablespoons olive oil**  
**2 cloves garlic, crushed**  
**finely grated zest 1 lemon**  
**3 tightly packed cups baby spinach leaves**  
**1 tablespoon lemon juice**  
**sea salt and ground pepper**

Heat the oil in a large frying pan over a medium heat. Sizzle the garlic and zest for about 30 seconds. Add the spinach and turn to lightly wilt, then add the juice. *This should take under 1 minute.* Tip into a bowl and season. **SERVES 4**



LISA CARRINGTON SPICE-BAKED CHICKEN WITH AUTUMN VEGES AND LENTILS

# DAME TRELISE COOPER

Fashion designer

Every meal is a celebration for this celebrated fashion designer. She gives us a glimpse into what dinner parties are like at hers and what she likes to cook.

Story ALICE GALLETLY Photography JOSH GRIGGS and SUPPLIED

Queen of playful prints, flirty frills and courageous colour, Dame Trelise Cooper designs clothing for women who aren't afraid of attention. With her signature platinum locks, bright lippy and dramatic dresses, the fashion designer is the walking embodiment of her label's bold, glamorous aesthetic.

It's hard to imagine her slouching around the kitchen in an oil-splattered apron, and not just because she has four fashion lines and several retail stores to run. As it turns out, Trelise is mad keen on both cooking and eating, and her favourite foods reflect her personality and style to a 'T'. Yes, her repertoire is more glamorous than most (a quick weeknight meal is confit duck), but she also has a playful, down-to-earth side – as evidenced by her favourite sweet treat.

Read on to find out what she grew up eating, the one ingredient she can't stomach and how to get an invite to her house in France (just kidding – we'd love to know, though!).

**Between designing clothes and running a business, do you find much time to cook?**

**Trelise:** Yes, I love cooking and creating in the kitchen and always have. I've been known to come home at the end of a big fashion week parade and cook up a storm for my family after a party.

**What do weeknight meals usually look like in your house?**

**Trelise:** I like things that are simple but with good flavour. On a Friday night, for example, we often drive to our beach house in Leigh, and I might open a can of confit

duck to have with cherry jam, French-style roast potatoes with rosemary and garlic and a fresh green salad. Or I might make shrimp, chilli and garlic pasta, or pea risotto with feta and mint, or baked chicken with mustard, herbs and lemon... I don't like to eat the same thing over and over.

**What kind of food did you grow up eating?**

**Trelise:** My mother and father were young parents. Both came from mean upbringings so my father was over-generous and wanted to be thoroughly modern in the way we ate. Mum was always a bit adventurous, so she was doing things that were thought of as exotic in the 1960s but wouldn't be now. Wiener schnitzel and coleslaw, for example, which is still one of my go-tos when I'm in a hurry... Or spaghetti bolognese – no one had heard of that. My parents took us out for dinner a lot when we were young so that opened up my palate a lot.

We had a bach up north that we would go to every weekend. We'd collect pipis and scallops to cook over a fire on the beach. At night we used to row a fishing line out, then wind it in in the morning with snapper on it for breakfast. My Dad had a physical job and needed good, sustaining food so Mum would make us a cooked breakfast every day. Mince or spaghetti on toast, fish... We never had cereal.

**Do you like to have dinner parties at home?**

**Trelise:** I love it, but I don't do it as much as the old days when my family was growing up. My ideal place for entertaining is our

house in France. We can start with eight people in our garden and end up with 22 because people have popped by for a rosé and ended up staying for dinner. We always have the house full of guests and it's a big cooking fest. Every meal's a celebration.

**Your house is in a village in the Dordogne region in South West France, what local ingredients do you like to cook with?**

**Trelise:** We're lucky to have an amazing farmers' market – one of the best in all of France – in the local village. It's massive and has amazing produce, all local and fresh off the farm. Everyone who serves you has dirt under their nails and the flavours of the vegetables are incredible. Our region is all about truffles, walnuts, goat's cheese and foie gras. I used to eat foie gras but I've become much more conscious about what that takes so I don't anymore.

**Who are some of your go-to chefs for recipes at the moment?**

**Trelise:** Alison Roman. She's an American cook and I love her simple, beautiful food. I love Ottolenghi and tend to use those recipes when I'm in France a lot more. Jasper, my son, is a great cook and he introduced me to a guy called Frank Prisinzano who has three restaurants in New York. I follow him on Instagram and he's a real character. He does classics such as lemon pasta and crispy fried eggs.

**What flavours do you like to eat/cook with best?**

**Trelise:** I love savoury, umami flavours, and



DAME TRELISE  
COOPER'S  
WARM  
PRAWN AND  
GRAPEFRUIT  
COCONUT  
NOODLE SALAD



a hint of chilli. I love Mexican flavours. My son lives in California close to the border and he makes really authentic Mexican food, which is different to what we know in New Zealand – quite simple but very gorgeous. And I love South East Asian flavours – Thai, Vietnamese... all the herbs. I'm a big herb grower and use fresh herbs in every meal.

**What are some of your favourite places to eat out?**

**Trelise:** My son's kitchen. He's not a chef, he's a political scientist, but he's always been a great cook. He's very inventive but subtle with his flavours, so he'll take whatever's in the fridge and make something that's usually astounding. I love being in the kitchen with him.

I like Soul Bar as a real classic where I can always go and find something delicious. I think Amisfield is the high altar of international food anywhere. Vaughan Mabee is just so incredible. I don't like my food too fiddled with but his degustation is just amazing.

**Is there anything you don't eat?**

**Trelise:** Jerusalem artichoke. They're delicious but I have quite an allergy to them that makes my muscles go weak and has me Googling cancer in the middle of the night.

I'm also not good on beans, pulses and grains. I swing more towards the keto way. Although I do like risotto and pasta, I save it for a special occasion. I tend to eat more vegetables and protein. I love seafood and crayfish so I go more that way than big grainy dishes.

**Do you have a sweet tooth?**

**Trelise:** Kind of, for ice cream and lollies. I love Black Knight liquorice and jet planes. I never like a heavy dessert after a big meal, I'm really happy with roasted fruit and ice cream.

## DAME TRELISE COOPER'S WARM PRAWN AND GRAPEFRUIT COCONUT NOODLE SALAD

Recipe by Claire Aldous

*Trelise seems to love a meal that is artfully thrown together with finesse and flavour. This noodle salad is perfect for entertaining, which is one of Trelise's loves, and celebrates her time on the beach as a child.*

150 grams vermicelli noodles  
2 cups finely shredded white cabbage  
2 spring onions, thinly sliced  
1 small red onion, very thinly sliced  
2 tablespoons vegetable oil  
20 large raw peeled prawns  
2 cloves garlic, crushed  
sea salt  
2 grapefruit, peeled and sliced

**COCONUT DRESSING**

¾ cup coconut cream  
2 teaspoons brown sugar  
2 teaspoons chilli garlic sauce (I used Lee Kum Kee)  
3 tablespoons lime juice  
1½ tablespoons fish sauce

**TO GARNISH**

fresh herbs (use any combination of Thai basil, Vietnamese mint and coriander)  
crispy roasted shallots  
chopped roasted peanuts  
toasted flaked coconut

Soak the noodles in a bowl of boiling water for 10 minutes. Drain well to remove all the water.

**COCONUT DRESSING:** Put the coconut cream, sugar and chilli garlic sauce in a saucepan and heat for 2 minutes, stirring to dissolve the sugar. Stir in the lime juice and the fish sauce. Set aside to cool.

Toss the noodles, cabbage, spring onions and red onion together in a large bowl. Add enough dressing to lightly coat the salad.

Heat the oil in a large frying pan and when hot, add the prawns and garlic. Season with salt and cook until the prawns are pink and just cooked through.

**TO SERVE:** Toss as many herbs and other garnishes as you want through the salad then divide between plates. Tuck in the grapefruit and arrange the prawns on top. Add more herbs and garnishes to taste. Serve the remaining dressing separately.

**SERVES 4-6**



# ANTONIA PREBBLE

Actor

Story MARIA HOYLE

We talked to actor Antonia Prebble about her love of France and French flavours, her cooking style, and her favourite dish at her go-to restaurant

When you're a Kiwi actor in hot demand, you'd be forgiven for delegating the cooking duties to the local takeaway (or the nearest available family member). Especially when you also have two young sons in tow. But despite her full-on schedule, Antonia Prebble doesn't just love cooking; she's developed a new-found respect for the process, and a fascination for experimenting in the kitchen. The star – perhaps best known for portraying not one but two members of the infamous West clan in TV series *Outrageous Fortune* (Loretta West), then *Westside* (Rita) – talks us through her food favourites and foibles, the Paris meal she'll never forget, and the a-ha moment when she fully understood the mean of 'great cooking'.

#### What's your go-to dish when you are busy with work or other commitments?

**Antonia:** When I am filming I do very little cooking. Mainly because we get fed so well on set. The buffet lunches for cast and crew are like dinners. I don't usually get home till 7:30 or 8pm so I don't need dinner or feel like cooking. I might have eggs on toast or a ready-made meal.

However, in recent years I've really changed my relationship with cooking. In part it's due to becoming a mum and domestic life being higher up the priority chain. I didn't used to get much pleasure out of cooking but over the pandemic lockdowns I had time and inclination to do a lot more and I loved it! That has endured. Before I'd do things in a way my partner [Dan Musgrove; Antonia's co-star in *Westside*] would probably call slapdash. Now I get a lot more joy out of creating something.

When I was 25, my mum gave me a cookbook she had put together of 'tried and true vegetarian recipes' because I was a vegetarian for quite a few years. She gave me this notebook where she had cut out 25 or 30 recipes she had made over the years. And I had cooked hardly any of them since she gave them to me. So over lockdown I cooked all the recipes and absolutely loved it. Dan was like 'Who are you, who is this person I am with?!' Because I was cooking three meals a day for him. I suddenly became like this traditional housewife!

A few years ago I had low iron levels so I started eating meat again. But I mainly eat pescatarian; it really suits me. I have meat once a week, usually chicken.

Our family really enjoys eating together, which we do quite a few evenings.

#### What's a tried and trusted dish you whip up when entertaining?

**Antonia:** I'm quite big on one-dish or one-pot

meals. Even though I find a lot more joy in creating complex things I am probably still early on that journey! So if I am having friends over I like to make it relatively straightforward so it's not too stressful. I have been making risotto for years; it's something I can do with my eyes closed. And I really like making pies: chicken or mushroom, vegetable. One of the dishes in my mum's book is a delicious spinach and ricotta pie. It looks impressive when you pull a pie out of the oven and I often decorate the top with 'Hello' then the name of the person who is coming. A lot can be forgiven, with how something looks, if you put 'Hello so-and-so' on the top! With a pie you can do most of the preparation before people arrive. I cook a lot of salmon as well.

#### What's your style of cooking?

**Antonia:** Nothing too fiddly. I try to eat a range of food and eat relatively healthily. We make a lot of Thai curries. Tofu curries – as much plant-based as possible. I make a lot of lentil-based foods – tray bakes or lentil shepherd's pie. Often we'll just have a protein and vegetable, like tarakihi and salmon with vegetables or salad.

I really don't like wasting food. If I can see there are vegetables going off I will use them.

#### You are a Francophile and speak good French, plus you spent time in Paris doing a theatre course – do you have any memorable food experiences from your time there? What foods did you particularly enjoy?

**Antonia:** I had one amazing culinary experience. I would have been 22/23 when I was over there; I'd rarely travelled on my own before and hadn't had that many food experiences as an adult. One night we went out to dinner to my friend's uncle's restaurant. The meal was lovely but what I remember about it was the uncle kindly gave us a free dessert – an exquisite chocolate tart – with wine to match. I can't recall what it was but it was a beautiful red, and it was the first time I'd ever had a food and wine pairing. I remember going 'Oh my gosh, I get it now. I get why this is both an art and a science' because to my naïve, immature palate, the taste of the tart and the wine just exploded. It has stuck with me all these years. I'd never quite appreciated what the pairing of wine can do to both the wine and the food! It was quite something.

I love wine. That's my drink of choice. If we are having fish or a risotto I tend to get a white. I really like chardonnay. If we are

eating something heavier or having a cheese platter I'd get a shiraz.

The one meal that defined my Paris experience, which is absolute anathema to what French cuisine is all about, was a sandwich Grècque. I'd go to this street vendor by the Pompidou Centre with my fellow students and get one. It was like a kebab with hot chips in it! It sounds so horrendous but it was absolutely amazing.

I had one other tricky experience. I ordered a steak tartare because it was the cheapest steak on the menu. This patty of raw meat turned up and I was like 'oh gosh, what have I done!' and couldn't eat it. I tried a little bit though; I'll generally always give something a go.

#### Apart from steak tartare, is there anything you don't eat?

**Antonia:** I tend to not really like sophisticated tastes! I'm not good on crayfish, or caviar or olives. They taste a bit too much like the ocean, very salty and full-on. I don't really like champagne! I'll drink it because I love the ritual around it but if I had a choice I'd always go for wine over champagne. I'm not good with most seafood. I'll happily eat prawns but not mussels and oysters, for example.

#### What flavours do you gravitate to?

**Antonia:** Definitely milder flavours rather than strong, rich ones. I'm not good with spicy flavours, so I'd go for a mild curry. I love Vietnamese food, and I love Italian and French flavours too.

#### Do you have one food memory or experience you wish you could re-live?

**Antonia:** I went to Heston Blumenthal's restaurant, The Fat Duck, in Melbourne. I was filming a TV show called *Sisters* there. I had heard about this incredible food scientist guy so I went for dinner and it was pretty amazing. There was one dish that looked exactly like a tomato but it wasn't that at all. It was some kind of terrine.

I also remember the first time I went to Logan Brown in Wellington and ate mashed potato and thinking 'this is the most incredible mashed potato I have ever tried in my life!' It was one of those moments where I just understood what good cooking was. If you can create something delicious from the humble potato you are clearly doing something very different to what I am doing!

#### Your favourite places to eat out?

**Antonia:** I love going out for dinner.

## ANTONIA PREBBLE'S DOUBLE-BAKED SMOKED SALMON SOUFFLÉ WITH ROCKET, FENNEL AND CAPER SALAD

Recipe by Sarah Tuck

*I created this recipe for Antonia to celebrate her love of France and French flavours, as a nod to her go-to dish at the Engine Room (their famous cheese soufflé), and because salmon is one of her favourite fishes! It may seem tricky to make, but it is super-straightforward, and as a dish for entertaining can be made the day before (or even weeks before and frozen), ready to whip out, and puff up to golden gorgeousness at the last minute. The rich flavour of the salmon is beautifully complemented by the fresh, zesty notes of the salad.*

**40 grams butter**  
**1 large leek, trimmed, sliced**  
**30ml white wine**  
**1 small clove garlic, crushed**  
**350ml cream**  
**sea salt and ground pepper**  
**100 grams smoked salmon,**  
**roughly chopped**  
**¼ cup plain flour**  
**1½ cups whole milk**  
**finely grated zest 1 lemon**  
**1 cup firmly packed grated Gruyère cheese**  
**4 free-range eggs, separated**  
**ROCKET, CAPER AND HERB SALAD**  
**8 cups wild rocket**  
**¼ cup soft dill or fennel tips**  
**2 fennel bulbs, cored, thinly sliced**  
**2 tablespoons capers, drained**  
**DRESSING**  
**3 tablespoons extra virgin olive oil**  
**3 tablespoons lemon juice**  
**1 teaspoon Dijon mustard**  
**1 teaspoon caster sugar**  
**sea salt and ground pepper**

**EQUIPMENT:** Grease 6 x 1½ cup-capacity ramekins and line the bases with baking paper.

Melt 20 grams of the butter in a medium frying pan and add the leek, wine, garlic and 100ml of the cream. Season with salt and pepper. Cover and cook over a gentle/medium heat for 10 minutes; remove the

lid and cook for a further 15 minutes, or until the leek is soft and most of the liquid has reduced. Cool for 10 minutes then whizz in a food processor until smooth. Stir through the smoked salmon so it is broken up. Heat the remaining 20 grams butter in a pot over a gentle heat, and whisk in the flour. Whisking continuously, pour in half of the milk with the lemon zest. Once it thickens, add the remaining milk and cook for a few minutes more, whisking until thick and smooth. Stir in ½ cup of the Gruyère, whisk well and remove from the heat. Whisk in the egg yolks, then combine with the leek and salmon purée, stirring to incorporate well. Set aside to cool.

Preheat the oven to 190°C.

Whisk the egg whites with a pinch of salt, to firm peaks. Add one-third of the egg whites to the leek and salmon mixture, folding it in to loosen the mixture slightly, then add the rest of the whites, folding in gently. Divide the mixture among the prepared ramekins and place in a small roasting dish. Pour very hot water into the baking dish, coming halfway up the sides of the ramekins. Bake for 35 minutes, or until the soufflés are risen and lightly golden. *Don't panic if they're slightly one-sided or have exploded at the top – they will be fine.* Remove the ramekins from the roasting dish and allow to cool for an hour; they will deflate and settle down. Once cool, run a small knife carefully around the inside of the ramekins to release the soufflés slightly, and tip out onto another roasting dish or individual ovenproof dishes. Store in the fridge until ready to finish and serve. The soufflés can be prepared to this point the day before serving and frozen once cool, to be defrosted before re-heating.

Preheat the oven to 200°C. Sprinkle the soufflés with the remaining Gruyère and pour over the remaining cream. Bake for 15-20 minutes, or until the soufflés are lightly puffed and golden. Switch the heat source to grill for the last minute (*watch them closely*) to ensure a golden bubbling top.

**DRESSING:** Shake the ingredients together in a sealed jar.

**SALAD:** Toss all the ingredients together in a bowl with the dressing.

**TO SERVE:** Serve the soufflés warm with the salad on the side. **SERVES 6**

In Auckland I love Amano, Coco's Cantina, Lilian, Orphans Kitchen, Odettes Eatery, The Engine Room – with their famous cheese soufflé... With all these places the food is delicious but the vibe and the atmosphere is also quite accessible. If you feel like dressing up you can, but if you don't you don't have to.

**If you could have a cooking class with anyone, who would it be with?**

**Antonia:** Heston – he is so extraordinary. I want to go to The Fat Duck and just lick the walls! I'd love to learn the magic of what he does, the science. It's like a Willy Wonka thing. Then Sid at The French Café. I'd love someone to teach me how to create fine-dining dishes – how to chop an onion properly, how to sauté mushrooms, to make mashed potato. Sid could really show me how to create exquisite food. A couple of years ago, Dan bought me a voucher to learn about fine dining; he took me to a cooking class that purported to be fine dining but it was more like fine dining in the 80s! It was wonderful but not what I was wanting. I would love to have in my repertoire two or three options that are at that fine-dining level, that are really impressive, using those age-old techniques to create exquisite food. I'm determined to learn these skills at some point.

**Your food weakness?**

**Antonia:** Cereal! I can't have it in the house because it will go. I never have it for breakfast because it's ridiculous to start the day with it. But I can have four or five bowls of rice bubbles or cornflakes a day! Apart from that, biscuits and chocolate.

**If you could eat anywhere in the world – we're paying – where would that be?**

**Antonia:** The Fat Duck!



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