



Mother's Day is a chance to bring together cross-generational family members. Matching pinnies optional.





Reach for your nearest and dearest. And a madeleine or two, when nobody's watching.



## MENU

Coq au vin blanc

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Citrus salad with beetroot, fennel & radishes

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Apple tart

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Madeleines

# Ladies do lunch

MAKE YOUR MOTHER'S DAY (AND EVERYBODY ELSE'S) WITH A DELECTABLE AND FUSS-FREE FAMILY FEAST

Photography & menu: **THE COOK'S ATELIER - MARJORIE TAYLOR, KENDALL SMITH FRANCHINI & SELDEN KOOLMAN**

**D**o you remember the first time you cooked with your mum, or indeed dad? Maybe it was that perennial childhood favourite, butterfly cakes – or maybe you were the Sunday sous-chef tasked with crumbling the stock cube or keeping an eye on the spuds. It was a time of discovery, anticipation and a dash of fear – were they really letting you stand so close to a naked flame? And how did you know when water was boiling?

As adults, however, cooking alongside a parent is perhaps a less appealing prospect – at least

initially. We have our own kitchens now, with our own wooden spoons in them. We're convinced Jamie's fish pie trumps Delia's and know what harissa is. It's been a long time, for most of us, since mother knew best. But roll back the years, roll up your sleeves, permit gentle ribbing on both sides and cooking together – Mothering Sunday being the perfect occasion – is a rare chance to bring the generations together, exchange ideas and laugh about days gone by. It'll even make light work of the washing up. During which she'll point out that, actually, she bought that wooden spoon you're using back in '72... »





## Coq au vin blanc

SWITCH RED WINE FOR WHITE IN A LIGHT TWIST ON THE ONE-POT FRENCH CLASSIC. SMASH THAT GARLIC!

### Serves 6

1 tbsp extra-virgin olive oil  
 170g thick-cut bacon slices, cut into lardons (rectangles 0.5cm across and 2.5cm long)  
 2 chicken drumsticks, 2 thighs, 2 wings with top quarter of adjoining breast, 2 breasts  
 2 cloves garlic, smashed  
 1 medium onion, chopped  
 6 carrots, peeled and sliced  
 500ml dry white wine  
 1 bouquet garni (4 sprigs thyme, a small bunch of parsley and 1 bay leaf)  
 500ml chicken stock, preferably homemade  
 Chopped fresh flat-leaf parsley

### For the mushrooms:

2 tbsp butter  
 2 tbsp extra-virgin olive oil  
 450g assorted fresh wild mushrooms

1. Heat oil in a large heavy pot (wide enough to hold the chicken in a single layer) over medium-high heat.



Add the bacon and sauté until crisp. Using a slotted spoon, transfer the bacon to a small bowl. Pat the chicken dry and season with salt and pepper. Sauté, skin side down, in 2 batches until golden (do not turn), about 10 mins. Transfer to a plate.  
 2. Pour off all but 2 tbsp of fat from the pot. Cook the garlic, onion and carrots over medium heat, stirring frequently, until golden and just beginning to soften, about 5 mins.  
 3. Add the wine and boil, uncovered, until reduced by about half, 3 to 5 mins. Return the chicken to the pot, skin side up, add the bacon and the bouquet garni. Cover with stock and

simmer, partially covered, until cooked through, 20 to 25 mins.  
 4. While the chicken is cooking, prepare the mushrooms. Place a skillet over high heat with the butter and olive oil. As soon as the butter foam has begun to subside, which indicates it's hot enough, add the mushrooms. Toss and shake the pan for 4 to 5 mins until lightly browned.  
 5. Add the mushrooms to the pot and bring to a simmer, basting the chicken with the sauce. Cover and simmer slowly for 4 to 5 mins to incorporate the flavours. Adjust the seasoning and sprinkle with chopped parsley.



## Citrus salad with beetroots, fennel & garden radishes

SALAD AS IT SHOULD  
BE: AN EXPLOSION OF  
COLOUR, CRUNCH AND  
ALL-ROUND GOODNESS

### Serves 4 to 6

1 medium red beetroot, top trimmed  
1 medium golden beetroot, top  
trimmed  
2 blood oranges, supremed  
1 medium navel orange, supremed  
1 fennel bulb, sliced very thin  
½ bunch of radishes, sliced very thin  
1 small shallot, sliced very thin  
A handful of watercress leaves  
Extra-virgin olive oil (for drizzling)  
Sea salt and freshly ground  
black pepper  
A small handful of fresh chervil leaves

**1.** Preheat the oven to 200°C (180° fan), 400°F, gas 6. Wash the beetroots. Wrap individually in foil, place on a rimmed baking sheet and roast until they're tender when pierced with a paring knife, about 1 hour. Allow to cool.

**2.** Supreme the oranges. Using a sharp knife, cut the stem and blossom ends from the blood and navel oranges. Place the oranges cut side down. Following the contour of the fruit, working from top to bottom with your knife, remove the peel and white pith. Over a bowl, cut along each side of the membrane to separate the segments.

**3.** Quarter the fennel bulbs lengthwise. Using a mandoline or sharp knife, cut lengthwise into thin slices. Set aside. Using a mandoline or sharp knife, slice the radishes into thin slices.

**4.** Slice the beetroots crosswise into thin rounds. Arrange the sliced beetroots in the centre of the plate. Toss the fennel, radishes, sliced shallot and watercress in a bowl with a couple of tbsps of the orange juice. Season with salt and pepper.

**5.** Arrange the fennel and radishes over the beetroots and place the blood orange and navel orange segments in and around the salad. Garnish with chervil leaves and a drizzle of olive oil.



Combine navel and blood oranges for variety, and to complement the two beetroot colours.





Neat rings of apples give your tart a classic look, but feel free to play around with other patterns – or just opt for a glorious jumble.



## Apple tart

DELIVER A DOUBLE DOSE OF GOLDEN DELICIOUS IN THIS TIMELESS CROWD-PLEASER

### Serves 6 to 8

1 recipe *pâte sucrée* (opposite)  
 3 Golden Delicious apples, peeled, cored and sliced into even 1cm-thick slices  
 2 tbsp unsalted butter  
 2 tbsp sugar

### For the apple purée:

3 Golden Delicious apples, peeled, cored and diced  
 1 vanilla bean pod, split lengthwise  
 2 tbsp sugar  
 2 tbsp butter

1. Preheat the oven to 190°C (170° fan), 375°F, gas 5. Line the tart pan with the *pâte sucrée*. Prick the bottom with a fork and line the shell with parchment. Fill the lined tart with dried beans or pie weights and bake for 15 mins until the edges are set and lightly browned. Take the tart out of the oven and carefully remove the parchment paper and dried beans.
2. To make the apple purée, put the diced apples, vanilla bean pod,

sugar and butter in a saucepan with 3 to 4 tbsp of water. Cook gently, stirring often until soft, adding more water if necessary, for about 10 to 15 mins. Use the tip of a knife to scrape the seeds out of the vanilla bean, then discard the pod. Transfer the mixture to a food mill or mash with a fork until smooth.

3. Heat the butter in a sauté pan and

then gently sauté the apple slices to coat them in the butter until they're just softened.

4. Spread the purée evenly in the partially baked tart shell. Carefully arrange the apple slices in a neat circle around the edge. They should be tightly overlapping but not squished together. Depending on the size of your tart pan and the



## Pâte sucrée

DOUBLE CREAM LENDS A LITTLE LUXURY TO THIS RICH, SWEET AND BISCUITY PASTRY BASE

### Makes enough for 2 tarts

60ml double cream

2 large egg yolks

325g plain flour

60g granulated sugar

A pinch of sea salt

230g unsalted butter, cut into pieces

1. Whisk the cream and the eggs together in a small bowl and set aside. In a large bowl, combine the flour, sugar, salt and butter. Using your fingers, incorporate the butter until you have a coarse meal.
2. Gradually add the cream and yolks, and mix until just combined. Be careful not to overwork the dough. Bring the dough together with your hands to incorporate completely. Divide the dough in half, shape into disks, and wrap one of them to freeze and use later.
3. If the dough is soft, put it into the fridge for a few minutes prior to rolling. Place it on a lightly floured work surface, and sprinkle with a little flour. Roll it into a ½ cm-thick circle, flouring as needed.
4. Starting at one side, roll and wrap the dough around the rolling pin to pick it up. Unroll the dough over the 23cm tart pan. Gently press the dough into the pan, being careful not to stretch it as this will cause it to shrink when baking.
5. To remove the excess dough, work your way around the edge pinching off the excess dough with your fingers. Chill for 1 hour before baking.

"Right. I've eaten all my fennel and watercress, now bring on the apple tart and Calvados-spiked whipped cream."



Engage little fingers to help with the fiddlier bits of the tart. But look out for telltale fingerprints in the sugar...



apples, you can repeat to create an inner circle or just fill in the centre in a decorative pattern. Sprinkle over a tablespoon or two of sugar.

5. Bake in the preheated oven until just browned and tender, about 25 to 30 mins. Serve the tart warm or at room temperature with a dollop of crème fraîche or Calvados-spiked whipped cream.







## Madeleines

FEW CAKES SAY FAMILY AND MEMORY AS STRONGLY AS THESE LITTLE BAKED BEAUTIES

### Makes about 24

130g unsalted butter  
3 eggs, at room temperature  
1 egg yolk  
120g granulated sugar  
Pinch of sea salt  
175g flour, plus extra for dusting  
1 tsp baking powder  
Zest of 2 medium oranges

1. Melt the butter in a small saucepan on medium heat until it just starts to turn golden brown. Be careful not to overheat. Set aside to cool.
2. Using a pastry brush, generously grease the madeleine tin with a little of the melted butter. Dust with flour and place the tins in the fridge to set.
3. With a stand mixer, whisk the eggs, egg yolk, sugar and salt until the batter starts to thicken, about 5 mins.
4. Sift the flour and baking powder and use a spatula to fold the flour into the batter mixture. Add the orange zest to the cooled butter, then slowly drizzle the butter into the batter until you've incorporated all of the butter in the mixture.
5. Cover the bowl and place in the refrigerator for at least 1½ hours.
6. Preheat the oven to 220°C (200° fan), 425°F, gas 7. Drop the batter in the middle of each mould until about three-quarters full without spreading it. Bake for 8 to 9 mins in the upper third of your oven until slightly brown and set to the touch.



These sponge shells get their shape from a moulded madeleine tray but taste just as good made in a muffin tin.

