

spice/the bonus e-book



MARK DIACONO



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I hope you enjoy *Spicela cook's companion*. Here, a handful of recipes that didn't make the final cut for the book for reasons of space, variety and balance but that I love every bit as much as the ones between the hardback covers. I hope you will too.

MARK DIACONO

Hardie Grant
QUADRILLE

S M A L L T H I N G S



CHICKEN SALT

An old friend moved to Australia a few years ago, and chief among his reasons for staying is the standardized opening hours of chip shops (whenever, wherever you are, you know when they are open). Close behind, his newfound affection for chicken salt. It is – like ketchup in the UK – the commonplace chip accompaniment. How we in the UK haven't been more blessed with this savoury salty delight, he has no idea. I'd been meaning to try my hand at something similar when I ate Lee Tiernan (of Black Axe Mangal)'s sensational crispy pig skin and burnt lime, heavy with sour, hot, chicken seasoning. It gave me the nudge I needed.

Try this over chips, a fried egg, cold ripe melon, cucumber soup...

I like the complexity these ingredients give, but by all means go for sumac, sugar, salt, stock and chilli powder if you don't have all those here.

Makes about 6 tablespoons

11g (1/3 oz) cube organic
chicken stock
2 tbsp table salt
1/2 tsp sweet paprika
1/2 tsp smoked paprika
1/2 tsp hot paprika
1/2 tsp white peppercorns
1/2 tsp onion powder
1/2 tsp celery seeds
1/2 tsp caster sugar
1 tsp sumac

Break up the stock cube and incorporate thoroughly with the rest of the ingredients. Store in a sealed container.

BIGGER THINGS



SPICY SUMMER SALAD

When the days are long, the sun heavy and the tide just right, it's good to have a few easy, fresh, delicious meals up your sleeve so that the urge for an evening dunk remains unencumbered by time in the kitchen. This is a template into which falls whichever fruit and vegetables are good, in season and (ideally) already in the house. The lamb's lettuce might swap for rocket, the tofu for leftover chicken, the macadamias for peanuts, the papaya for tomatoes, and so on.

This has quite the resemblance to a southeast Asian rojak, and just a little tofu, leftover chicken, prawns (or what have you) would turn this most definitely that way. I've been enjoying this as a clean yet lively warm-weather side dish with everything from roast chicken to fish to roast vegetables.

Chilli is crucial: I love this with a dressing of kimchi and olive oil, or drizzling with olive oil and splashing over sambal oelek or sriracha, but if time is tight a confetti of chilli flakes will be grand. And often, I'll dust this in a cloud of chaat (find a recipe for this in *Spice*) for a little welcome sourness.

Serves 4

½ large ripe mango, peeled and cut away from the stone
½ ripe Galia melon, deseeded and peeled
2 ripe pears, cored
8 good-sized radishes, sliced
½ cucumber, peeled
90g (3oz) rocket
50g (2oz) macadamia nuts
a very good pinch of salt
an aerial bombardment of ground long pepper, or black pepper

for the dressing

4 tbsp extra virgin olive oil
either: 80g (3oz) kimchi, or;
a generous splash of sambal oelek (see *Spice* for homemade), or; a generous splash of sriracha (see *Spice* for homemade)

To make the dressing, either combine the olive oil and the kimchi in a blender until smooth, or simply whisk together the olive oil and sambal oelek/sriracha in a bowl until combined. Set to one side.

Chop the fruit and vegetables into smallish pieces. Toast the nuts in a dry frying pan over a moderate heat, agitating the pan occasionally to prevent them from burning, though the odd dot is inevitable.

Assemble all the ingredients either as a glorious tumble in a large bowl, with the dressing coating everything, or with more consideration on a platter, hot splashes of dressing across it with more in a jug on the side.

BURNT MASALA WINGS

Behold, black cardamom's smoky magic. The double dose – the extra teaspoon boosting that already in the garam masala – pushes it out front to interweave with the burnt corners of the chicken. I've put 'Serves 4' out of politeness, but I could see this off myself in the company of a great match and a fine ale.

Serves 4

1 tsp salt
50g (2oz) natural yogurt
1 tbsp tomato purée (paste)
zest and juice of ½ lemon
1 tbsp sugar
3 cloves garlic, crushed to a paste
1 tbsp grated fresh ginger
1 tsp ground black cardamom
3 tsp garam masala (see Spice for homemade)
1–2 tsp chilli flakes
3 tbsp vegetable oil, or use melted ghee
12 large chicken wings

To serve

3 tbsp chopped fresh coriander (cilantro)
1–3 fresh green chillies, thinly sliced
2 tsp garam masala
½ lemon, cut into wedges

Combine all the ingredients except the chicken in a large bowl. Add the wings, coating them in the marinade. Cover and allow to marinate in the refrigerator for several hours, or up to two days.

When you're ready to cook, preheat your oven to 200°C/400°F/gas mark 6. Arrange the wings on a baking sheet lined with baking parchment, brush with any marinade left in the bowl, then sprinkle with a touch of salt. Bake for 25–30 minutes until the wings are nicely browned and caramelised.

Serve topped with the coriander, green chillies, a generous dusting of garam masala, and the lemon wedges on the side for squeezing.



SWEET THINGS

CHERRY PASSION BROWNIES

This excellent brownie owes much to Nigella: it may be substantially altered but her core method provides the scaffold against which this delicious house was erected.

Once again, I use olive oil and oat flour in a pudding for the delicious fudgy, chewy nuttiness it brings. The passion berries and cinnamon berries can be a combination sweeter than Auntie Doris's perfume, but here it ties the cherries to the chocolate beautifully. That said, do try alternatives; a little clove and cardamom is a great variation. Frozen cherries work very well here, and rosemary and/or bay are wonderful tweaks if you feel in need of their warming character.

The cooking time varies with the juiciness of the cherries; test after 25 minutes and give it a little longer if needed.

Makes about 16 pieces

400g (14oz) cherries, stoned
500g (18oz) caster (superfine) sugar
16 Ethiopian passion berries, ground
16 cinnamon berries, ground
360g (13oz) dark chocolate, broken into pieces
6 eggs
1 tbsp vanilla extract
300ml (10fl oz) olive oil
225g (8oz) oats, swizzed in a food processor to a fine flour
1 tsp salt

Warm the cherries in a saucepan with 100g (3½oz) of the sugar and both ground berries over a low heat, stirring occasionally to dissolve the sugar as the juices release. In another saucepan, melt the chocolate over the lowest heat, stirring frequently.

Beat the eggs, the remaining sugar and the vanilla extract together in a large bowl. Add the oil and beat well.

Allow the melted chocolate to cool a little before beating it into the oily mixture. When fully incorporated, stir in the oat flour and salt. Tip in the spicy cherries along with every last drop of juice from the pan.

Evenly spoon the batter into the lined tin and bake for 25-40 minutes. Test with a cocktail stick or similar; it should emerge with some tackiness gripping it but a sense that it is almost cooked. Remove the tin from the oven and allow the brownies to cool at least a little before lifting from the tin and slicing.



DRINKS

ELDERPEPPER TOM COLLINS

A Tom Collins is such a great summer pleasure and really should be a serious wakey wakey of a drink, but – heresy though it maybe – I’m not beyond adding tonic or soda if I’m in the mood for a long refresher. Still, let’s stay focused on the proper thing for a moment. Don’t hold back with the lemon – this should be sharper than Rosa Klebb’s shoes – and just because it’s a cocktail don’t dodge the excellent gin: Hepple is perfect here.

Makes 1

1 slice of lemon
50ml (2fl oz) gin
35ml (1fl oz) elderflower cordial
35ml (1fl oz) lemon juice
2 tbsp long pepper sugar (see below)

For the long pepper sugar

4 tbsp muscovado sugar
4 tbsp white caster (superfine) sugar
8 cardamom pods, seeds only,
1 generous blade of mace, or 2 smaller
3 Indonesian long pepper catkins

First, make the long pepper sugar. Blitz all the ingredients together in a spice grinder until you have a fine dust. This will produce way more than you need for this recipe – store the rest in a jar for sprinkling on strawberries, roast plums and so on.

Scatter a couple of tablespoons of the long pepper sugar on a plate. Run the lemon slice around the rim of the glass, then dip and twist the rim of the glass in the sugar, getting a good coating on it. Add the gin, cordial and lemon juice to a cocktail shaker along with a little ice, and shake until the shaker turns pleasingly cold. Decant into the glass, kick back and remember that the seemingly little things are what life’s all about.





Thank you for ordering *Spice/a cook's companion*

A vibrant exploration of flavour, fragrance and heat that majors on the kitchen, *Spice* is a celebration of over 80 spices and blends that will fill your plate with a wealth of heady aromas and tastes.

Mark Diacono shares the techniques at the heart of sourcing, blending and using spices well, and provides over 120 innovative recipes that build on bringing these spices alive – whether that's creating blends to enhance your food when short of time on a weekday evening, or in infusing and blooming spices to bring out the very best of these treasured ingredients. With additions throughout from chefs and food writers for whom spices are an integral part of their cooking identity, including José Pizarro, Honey & Co., Maunika Gowardhan and Yuki Gomi, *Spice* is sure to inspire and uplift.

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Hardie Grant

QUADRILLE