

Food news by Carolyn Hart

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Book of the week

Plenty More by Yotam

Ottolenghi Ebury Press, £27

The follow-up to the bestselling *Plenty*, *Plenty More* is exactly that – loads more of Ottolenghi's inspirational, wonderfully spiced vegetable-based recipes. They are arranged by cooking method – grilling, baking, simmering and so on – and exhibit his enviable talent for a complex layering of different flavours, textures and colours to form dishes that look gorgeous and exude health. Some of them are not even that complicated. If you can't find Greek dakos, other rusks,



including Swedish Krisprolls, are a good substitute.

Dakos serves 4

- 6 large tomatoes (500g), cut into 1 cm dice
- ½ a red onion (50g), cut into ½ cm dice
- 1½ tbsp red wine vinegar
- 3 tbsp olive oil
- ½ tsp ground allspice
- 150g Cretan dakos, or other rusks, roughly broken
- 70g feta, roughly crumbled
- 40g black olives, pitted and halved
- 30g capers, whole or roughly chopped
- 5g chopped parsley, to serve

Place the tomatoes, onion, vinegar, two tablespoons of oil and the allspice in a large mixing bowl, along with half a teaspoon of salt and a grind of black pepper. Stir gently and set aside. Place the dakos on a platter. Spoon the tomato mix on top. Sprinkle over the feta, olives and capers, then the parsley and one tablespoon of oil. Leave to sit for five minutes before serving.



House proud Expansion at the National Theatre in London includes a new bar, bookshop and – a thrill for those who want decent food with their culture – a restaurant. House offers an all-day brasserie menu from Simon Flint, an ex-Groucho Club chef (nationaltheatre.org.uk).



Uig booty Uig Lodge, overlooking Uig Bay in the Outer Hebrides, is where Arthur Ransome wrote *Great Northern* in 1947 and it was once owned by Lord Leverhulme. It is now home to the Green family, whose smoked salmon has won them the 2014 Great Taste Golden Fork Award for speciality producer of the year. From £22 for 230g, including delivery (uiglodge.co.uk).

Hamish Anderson's tasting notes Argentine malbec

2013 Alma Mora Malbec, Finca Las Moras, San Juan £6.49, Tesco Argentina continues to be the envy of other wine-producing countries. It has been growing its UK market share fast, mostly off the back of our love for malbec. I find many cheaper versions disappoint. This is the real thing; glossy without tasting jammy, it is a mid-weight fragrant glass of plum and sweet spices.

2012 Passo Doble, Masi Tupangato, Mendoza £11.95, AG Wines (agwines.com) Masi is one of valpolicella's oldest producers. In Argentina it uses traditional Italian production methods. Here malbec is soaked with the skins of dried corvina grapes (imagine the corvina acting like a tea bag) to produce a silky, elegant wine of black cherry, prune and coffee.

2012 Malbec Q, Zuccardi, Mendoza £16.99, Cambridge Wine Merchants (cambridgewine.com) Zuccardi is a large, well-known family producer whose top wines in recent vintages have really moved up a notch. Never overt or flashy, they retain an old-world feel. Raspberry, blackberry and floral, this is underpinned by a vein of tannin; decanting is essential.



Vacuum packed Made from glass and stainless steel, Prepara's Evak jars use a twin-valve airflow system to remove air from stored goods such as tea, coffee, cereals and dried fruits. The 1.36-litre jars cost £24.99 from Whisk (whiskcooking.co.uk).