

# VOGUE

AUSTRALIA

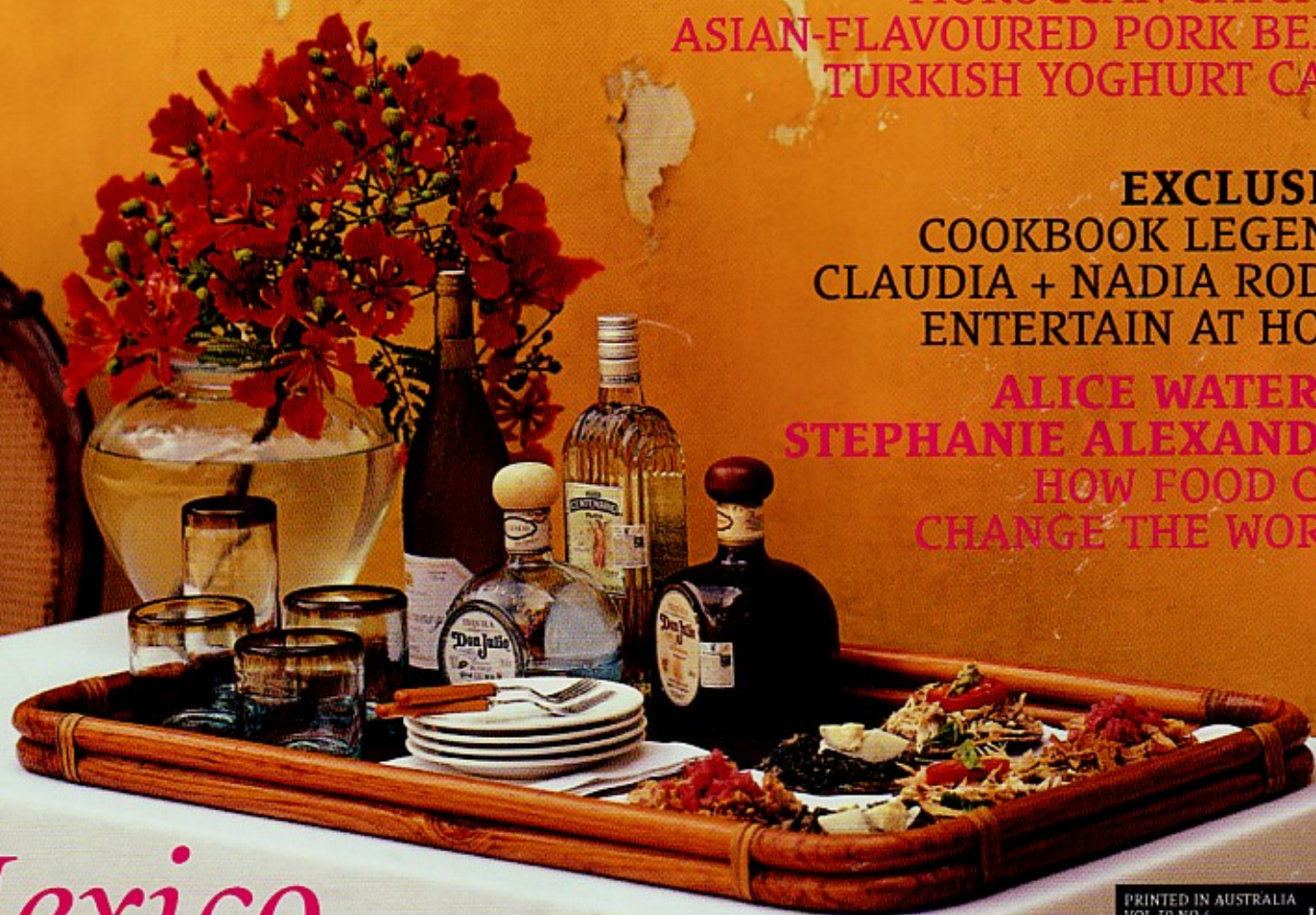
## ENTERTAINING + TRAVEL

### *Savour the world*

**GLOBAL FLAVOURS**  
THAI PRAWN NOODLE SALAD  
FRENCH ONION TART  
MOROCCAN CHICKEN  
ASIAN-FLAVOURED PORK BELLY  
TURKISH YOGHURT CAKE

**EXCLUSIVE**  
COOKBOOK LEGENDS  
CLAUDIA + NADIA RODEN  
ENTERTAIN AT HOME

**ALICE WATERS +  
STEPHANIE ALEXANDER**  
HOW FOOD CAN  
CHANGE THE WORLD



## Mexico

COLOUR AND VIBRANCE IN  
THE HOTSPOT OF THE MOMENT

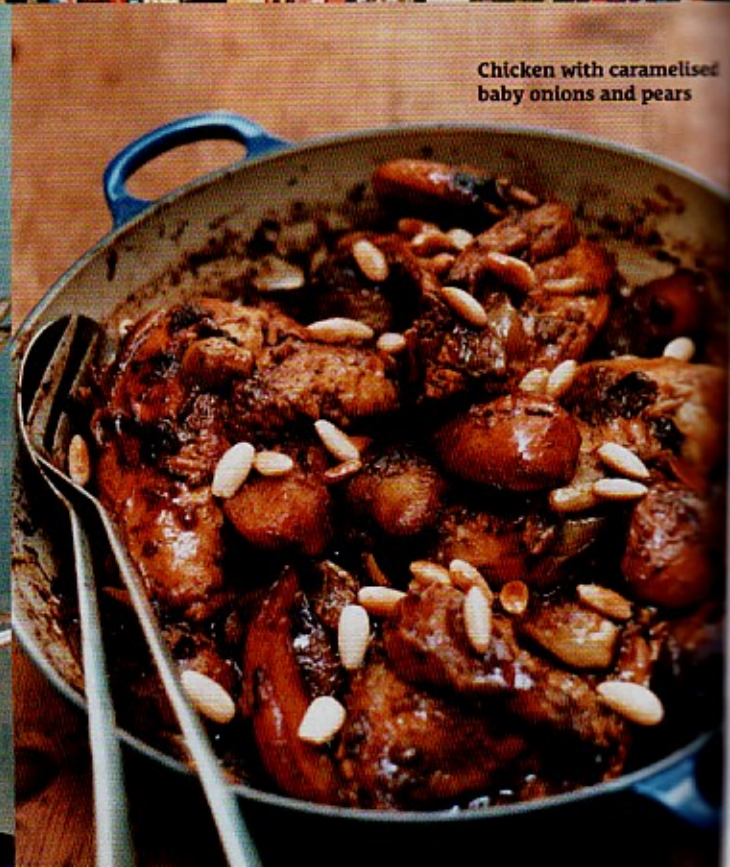
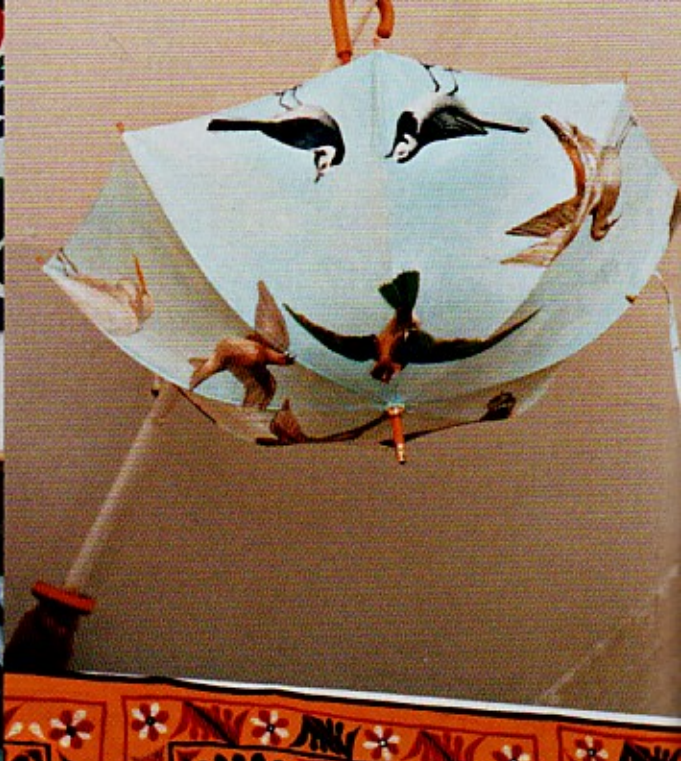
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**SKI SPECIAL:** AMERICA + CANADA REVEAL THEIR SECRETS

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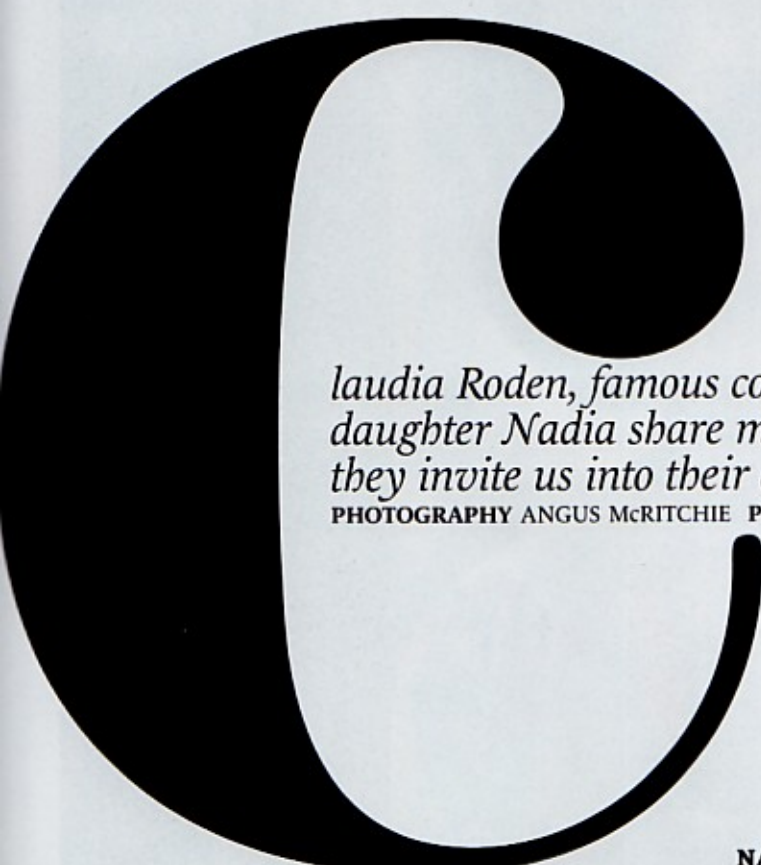






Chicken with caramelised  
baby onions and pears





*Claudia Roden, famous cookbook author, and her artist daughter Nadia share more than a family bond – here, they invite us into their creative world of art and food*

PHOTOGRAPHY ANGUS McRITCHIE PRODUCER ANNA LAST

#### CLAUDIA

I started collecting recipes soon after my extended family left Egypt in 1956 as a result of the country's war with Israel. Writing about food began as a way of capturing something of our lost world and it became an enjoyable way of life, fitting in with family and allowing me to travel and to eat good food.

When they were very small, my children got used to eating all kinds of strange foods, such as quinces stuffed with minced lamb and meatballs with sour cherry sauce. When Nadia was about five, she was already helping me in the kitchen, rolling meatballs, stuffing dates with almond paste, making savoury 'bracelets'. One day, she asked me if I could *please* get tinned spaghetti rings and fish fingers for when her friends came round.

Nadia is a natural cook who cooks intuitively and creatively, and is the person I most like to cook with, especially on big occasions. When I ran cookery classes at home she was my 'sous chef' on weekends and evenings. She was at art school at the time and her paintings were all over the house. She has always been very committed to her art and design.

When my children left home – my youngest, Anna, for university in Manchester, Nadia and my son Simon for New York – I decided to leave at the same time and travel around the Mediterranean. I had always had a very protected life – in Egypt I had never been out without my nanny or my parents until I was 15 and I had never been on a tram or bus – so it was exhilarating.

Researching the food gave me a mission and made it easier for me as a woman to travel alone, and it opened all kinds of doors in a part of the world where hospitality is a way of life. It became my way of discovering the world. Nadia joins me when she can, armed with a camera and sketchbooks.

#### NADIA

When I was a child, everything happened in the kitchen – we chopped and gossiped and did our homework. My mother painted large abstract paintings in the kitchen. When visitors arrived, they came straight to the kitchen and started to peel peppers or roll filo pastries while joining in the conversations my mother delighted in. I still feel that cooking for people and cooking together with friends is the best way of socialising.

The house was always filled with activity. People would come in and out, speaking in different languages, often saying they were cousins. My mother would be painting portraits of us in the attic, be writing a play, teaching us batik and experimenting with different versions of a Middle Eastern dish all at the same time. It was always difficult for me to go to bed, thinking I might be missing out on something. My mother created an exciting environment where I felt that everything was possible.

When, early on, I started to paint, I used the kitchen as my subject. At first, I was fascinated by the shapes of pears and peppers, then my mother, brother and sister became favourite subjects at the kitchen table. I got from my mother a great love of the pleasures in life and that for me is expressed in my artwork. My first cookery book, *Granita Magic*, was for me a marriage of food and art. I worked on it all through a summer, creating granitas, then turning the ingredients into patterns and designs I could imagine as wallpaper or textiles. I let the flavours of each granita inspire the look of the design. I am now launching a collection of printed scarves, ties and bags, which will be my main activity, but I will always be involved in food.

**OPPOSITE PAGE**, Nadia's SoHo apartment is a vibrant treasure trove of books, family photographs and collectables, many of which she has embellished herself – such as the painted screen (below left) and the painted umbrella (top right).



mixture through a fine sieve into a bowl, stirring with a spoon but not pressing all the solids through. Discard the solids.

Mix in the mint and yoghurt, and pour the granita mixture into a wide and shallow container. Cover with a lid, aluminium foil or plastic wrap. Freeze the mixture for an hour or two until it has frozen around the edges. Take the container out of the freezer and scrape the ice with a fork, mixing it from the edge into the centre. Repeat this scraping and mixing process every half hour or so (at least three times) until the entire mixture has turned into small, sequined ice flakes. It is best to eat the granita at once, but if you leave it in the freezer overnight or longer, just let it sit for about 10 minutes until it softens a little, then scrape it again with a fork to lighten the texture.

To make the salad, peel and grate the cucumber. You can do this in a food processor. Drain off the juices in a colander, then mix the grated cucumber with the rest of the ingredients. Serve the granita in the centre and the cucumber salad around it.

© Nadia and Claudia Roden

### Yoghurt cake

*There are many versions of Turkish yoghurt cake. This version is like a light, airy, lemony cheesecake.*

(serves 6)

4 large eggs, separated  
100g caster sugar  
3 tablespoons plain flour  
400g strained Greek-style yoghurt  
grated zest and juice of 1 unwaxed lemon\*

Preheat the oven to 180°C. In a bowl, beat the egg yolks with the sugar to a thick, pale cream. Beat in the flour, then the yoghurt, lemon zest and lemon juice until thoroughly blended.

Whisk the egg whites until stiff and fold them into the yoghurt mixture. Pour this into a round non-stick baking tin (about 23cm in diameter) greased with butter. Bake for 50–55 minutes or until the top is brown. The cake will puff up like a soufflé, then subside. Let it cool, then turn out onto a serving plate.

\* Use unwaxed lemons or wash off the wax before grating.

© Claudia Roden

### Orange granita

*You can serve this granita with fresh orange slices. The orange blossom water adds a delicate Middle Eastern touch. Alternatively, you may prefer to add a few tablespoons of Grand Marnier or tequila.*

(serves 4–6)

1½ cups water  
½–¾ cup sugar  
zest of 2 oranges  
juice of 6 large oranges  
juice of 1 lemon  
2–4 teaspoons orange blossom water (optional)

Put the water, sugar and orange zest in a saucepan and gently simmer until the sugar dissolves. Remove the saucepan from the heat to cool. Mix in the orange and lemon juices and the orange blossom water, if using, and pour the granita mixture into a wide and shallow container. Cover with a lid, aluminium foil or plastic wrap. Freeze the mixture for an hour or two until it has frozen around the edges. Take the container out of the freezer and scrape the ice with a fork, mixing it from the edge into the centre. Repeat this scraping and mixing process every half hour or so (at least three times) until the entire mixture has turned into small,

sequined ice flakes. It is best to eat the granita at once, but if you leave it in the freezer overnight or longer, just let it sit for about 10 minutes until it softens a little, then scrape it again with a fork to lighten the texture.

### Coffee granita

*This classic granita is so much more refreshing than iced coffee! Italians serve it with a spoonful of whipped cream and sometimes scoop it into a brioche.*

(serves 4–6)

2½ cups water  
½ cup finely ground espresso coffee  
1 teaspoon grated lemon zest  
4–5 tablespoons sugar  
1 tablespoon lemon juice

If you have an espresso machine, make 2½ cups extra-strong espresso. Otherwise, put the water in a saucepan, add the coffee grounds and bring to the boil. Immediately turn off the heat. Add the lemon zest and allow to infuse for 5 minutes. Strain through a coffee filter. Mix in the sugar while the coffee is still warm. Stir in the lemon juice.

Pour the granita mixture into a wide and shallow container, and continue with the same method as the orange granita recipe.

### Almond granita

*This rich and creamy granita is a classic from the island of Sicily, where it is often eaten with warm brioche. It takes some squeezing but it's worth the effort.*

(serves 4–6)

2 cups whole blanched almonds  
4 cups water  
1 teaspoon orange blossom essence (optional)  
3 or 4 drops of almond essence  
6–9 tablespoons caster sugar

Finely grind the almonds in a food processor. Add 2 cups of water and blend until the mixture turns to a paste. Add the remaining water and blend to a milk.

Line a large sieve with very fine cheesecloth and place it over a bowl. Pour in the almond milk and let the liquid drip through, covered, for several hours. You can help it along by stirring the almond milk occasionally with a spoon.

When nearly all the liquid has drained, pick up the edges of the cheesecloth to form a bag. Squeeze gently and wring out the last creamy drops of liquid. Add the almond essence and orange essence, if using, and stir in the sugar until it dissolves.

Pour the granita mixture into a wide and shallow container, and continue with the same method as the orange granita recipe. ■

### GRANITA TIPS

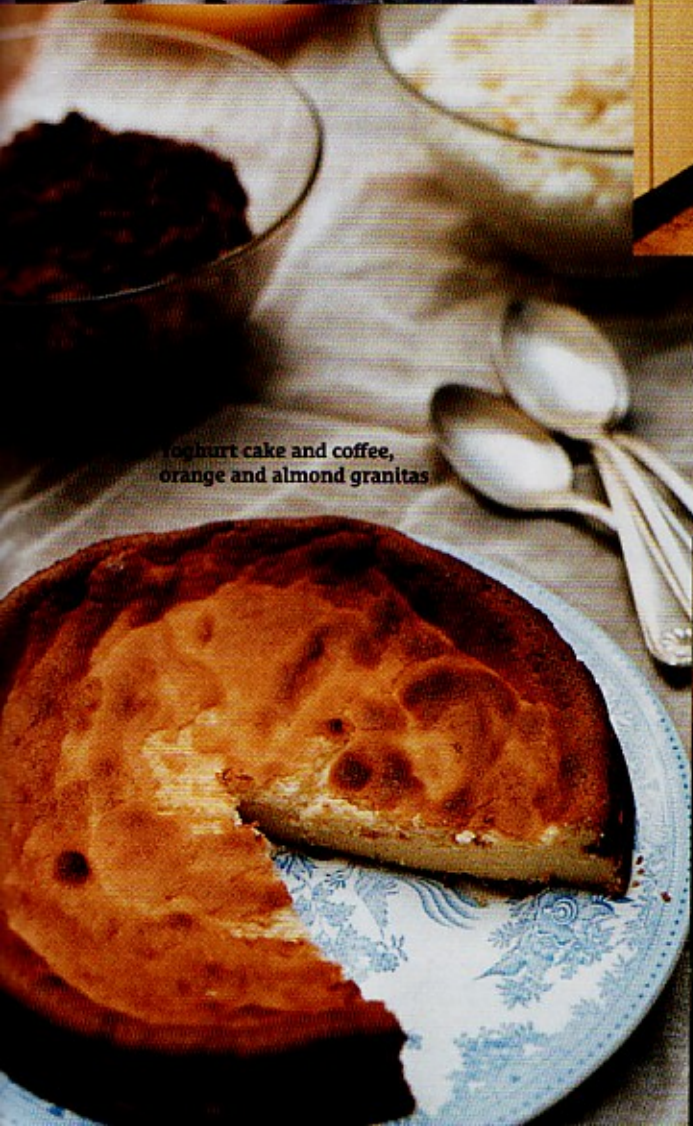
**Please adjust the sugar content** to your own taste, remembering that the mixture will taste less sweet after freezing.

**Granitas that are especially high** in fruit pulp, sugar or alcohol don't freeze solid. You can leave these mixtures in the freezer for hours, then scrape and mix them with a fork just before serving.

**The shallower the container**, the quicker your granita will freeze. Try to keep the mixture less than 2cm deep.

**Use a nonreactive dish.** Stainless steel conducts cold faster than plastic. Chilling the container first will help speed the freezing.





yoghurt cake and coffee,  
orange and almond granitas

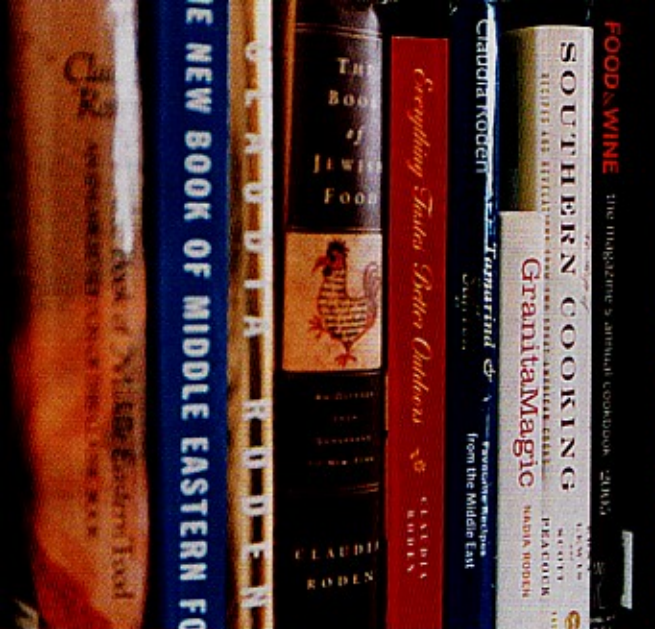
*"... A GRANITA LOOKS AND FEELS LIKE icy snow, it is beautifully coloured like GLITTERING SEQUINS, and it can be eaten at any time of day"*

Nadia Roden

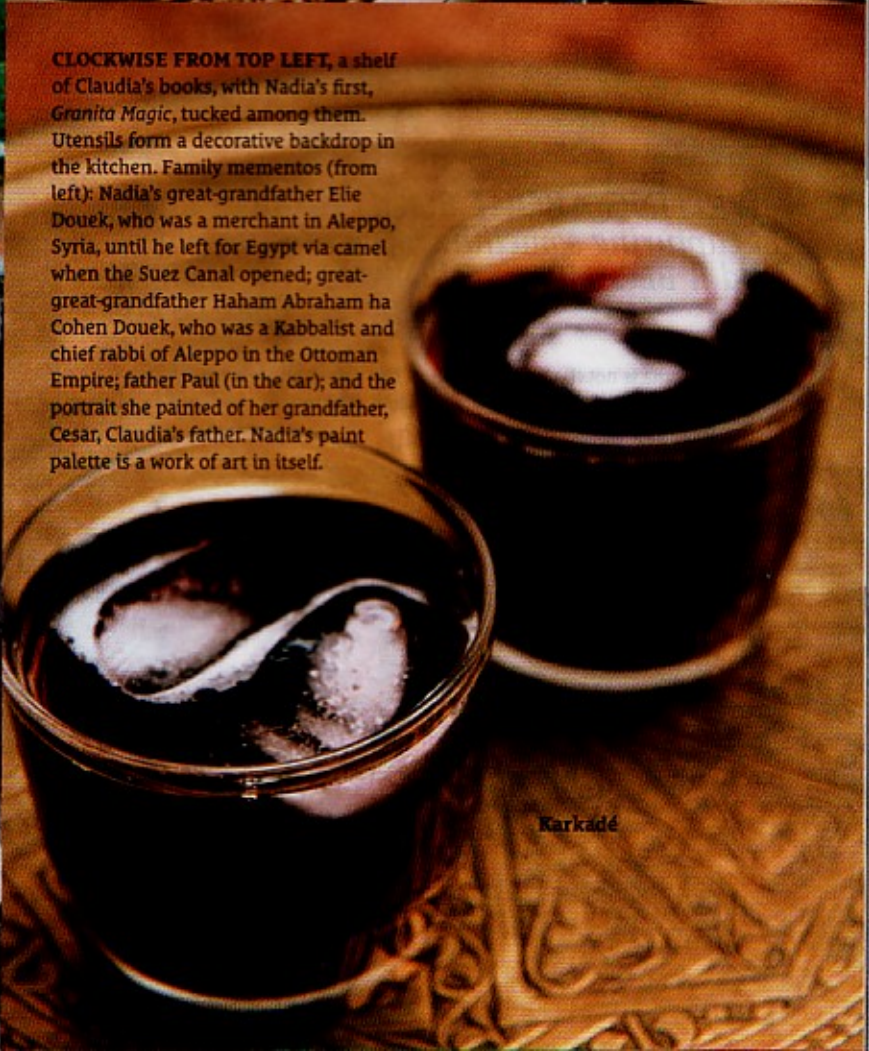
**BELOW**, art and food combine in Nadia's work space, where colourful sketches for her new cookbook – on cupcakes – cover a pinboard.







CLOCKWISE FROM TOP LEFT, a shelf of Claudia's books, with Nadia's first, *Granita Magic*, tucked among them. Utensils form a decorative backdrop in the kitchen. Family mementos (from left): Nadia's great-grandfather Elie Douek, who was a merchant in Aleppo, Syria, until he left for Egypt via camel when the Suez Canal opened; great-great-grandfather Haham Abraham ha Cohen Douek, who was a Kabbalist and chief rabbi of Aleppo in the Ottoman Empire; father Paul (in the car); and the portrait she painted of her grandfather, Cesar, Claudia's father. Nadia's paint palette is a work of art in itself.



Karkadé



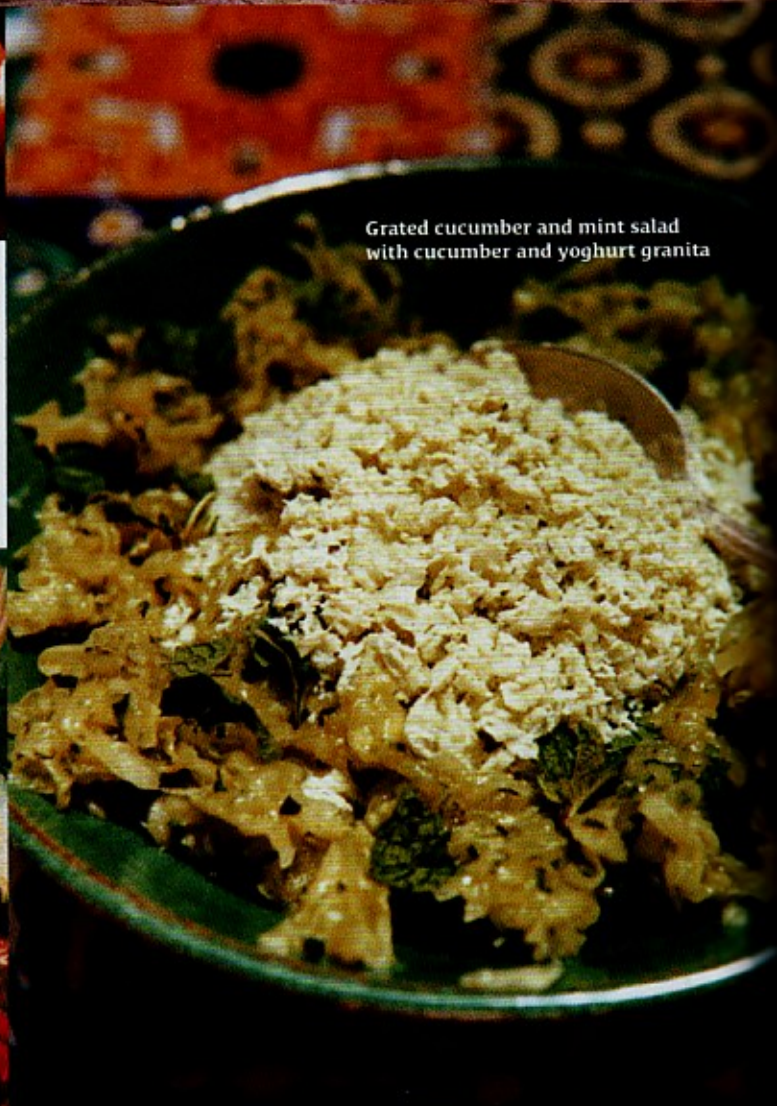


Roast capsicums and chickpeas with fresh goat's cheese

*"WRITING ABOUT FOOD began as a way of capturing something of our lost world and it BECAME AN ENJOYABLE WAY OF LIFE"*

*Claudia Roden*

**BELOW**, Nadia is not the only member of the family whose art has been inspired by the kitchen – this is one of Claudia's paintings.



Grated cucumber and mint salad with cucumber and yoghurt granita

