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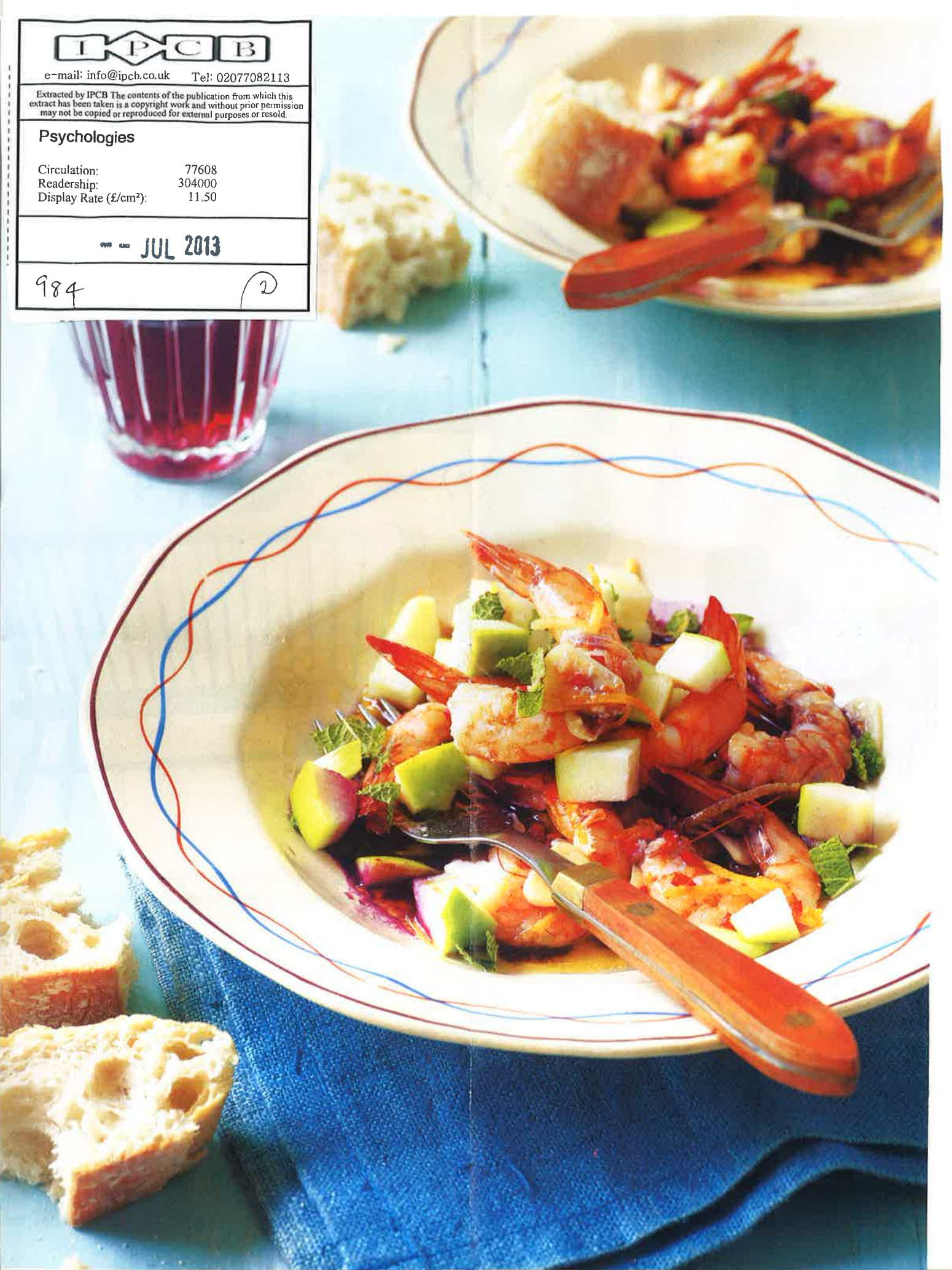
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The hungry traveller

Be inspired by far-flung destinations and bring the taste of time abroad back to your kitchen table

RECIPES **TORI HASCHKA** PHOTOGRAPHY **ISOBEL WIELD**

Some of the most vivid memories of holidays past are those that revolve around food. We try new dishes for the first time. We have time to slow down, and savour lingering meals at the table. And tasting foods we first discovered on holiday always has the magic effect of conjuring up the feeling that we could be somewhere else.

'Nothing can transport me back to a place like a taste,' says Tori Haschka, author of new book *A Suitcase And A Spatula* (Ryland Peters & Small, £18.99). 'A sip of Campari and I'm looking out over Piazza San Marco in Venice. A glass of salmon pink

wine, beaded with condensation, and I'm in France watching the boats nod in Menton. Put a Victoria beer in my hand and it will whisk me straight to Baja in Mexico. More than a photograph, a journal entry or a pair of souvenir cufflinks, it's food that keeps the journeys alive.'

Haschka has collated some of her favourite recipes from her travels. Whether you're trying to recreate a memory or simply want to close your eyes and imagine that you're on a warm balcony somewhere, these dishes are your passport to a little bit of borrowed sunshine.

SANGRIA PRAWNS

Inspired by Estoril, Portugal

Serves 2, or 4, with bread and salad

700g fresh prawns/shrimp (or 350g shelled prawns/shrimp)

1 orange

250ml fruity red wine

1 teaspoon sugar (optional)

160ml olive oil

Zest of ½ lemon

6 garlic cloves (4 thinly sliced, 2 crushed)

½ red chilli, diced

½ small green apple, diced

1 handful mint, roughly chopped

Salt and black pepper

- 1** Preheat the oven to 200°C/gas mark 6. Break the heads off the prawns/shrimp and peel off the shell and legs, but keep the tails on for presentation. Slit the backs and lift out the black vein, then put them in a bowl.
- 2** Using a vegetable peeler, make 3 long strips of orange zest (about half the orange's zest in total). Put the strips of zest into a saucepan and add the red wine. Heat over high heat until reduced by two-thirds and the wine is syrupy. Taste it and, if you think it's too acrid, add the sugar.
- 3** Put the prawns in a baking dish and

- pour over the olive oil. Grate in the remaining orange zest and also add the lemon zest. Then add the garlic and chilli.
- 4** Cover with foil and cook in the oven for about 15-18 minutes (the larger the prawns, the longer they will need to cook). Once cooked, they should be pink and firm, but not stiff to the touch.
- 5** Drizzle the prawns with the red wine syrup and top up with the diced apple and chopped mint. Season to taste with salt and pepper.
- 6** Serve with bread on the side to mop up the red wine juices.

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PORK BURRITOS WITH SPICY SALSA

Inspired by Avoca Beach, Australia

Serves 4-6

- ½ pineapple, skinned**
- ½ red onion, finely diced**
- Juice and grated zest of one lime**
- Small bunch coriander**
- 1 tbsp jalapeños (from a jar), diced**
- 1 fresh jalapeño or other green chilli, diced**
- 1 tsp ground coriander**
- 1 tbsp ground cumin**
- ½ tsp chilli powder**
- ½ tsp sea salt**
- ½ tsp black pepper**
- Zest of one small orange**
- 1kg pork shoulder, roughly chopped**
- 1 tbsp olive oil**
- 120ml pineapple juice**
- 350ml Corona or other Mexican beer**
- 1 bay leaf**
- 2 tbsp pumpkin seeds**

1 For the salsa, cut the pineapple into small cubes. Mix with the onion, lime zest and juice. Finely chop, then add, the coriander stems. Add both jalapeños, including seeds if you want it hot, and stir. Add the coriander leaves just before serving.

2 Mix the spices, salt, pepper and orange zest, and dust the pork in the spices. Heat the olive oil in a casserole dish over a high heat. Brown the meat in two batches. Return all the meat to the pan and pour pineapple juice and beer on top. Top up with just enough water to cover the meat. Add the bay leaf. Bring it to a rolling boil, then reduce the heat to a simmer and cook, uncovered, for 2 hours.

3 Check the meat – continue cooking until there is only 5mm of liquid left and the meat shreds easily. About 2½ hours should do it. Allow to rest for 10 minutes. Shred the meat with two forks and toss with the remaining juices.

4 Top the pork with the pumpkin seeds before serving with the salsa and flour tortillas, shredded white cabbage, hot sauce, guacamole and cheese. ■



READER OFFER *A Suitcase and A Spatula* by Tori Haschka is published by Ryland Peters & Small, £18.99. Readers can buy a copy for the special price of £16.99 (including free p&p, UK mainland only) by calling Macmillan Direct on 01256 302699 and quoting reference 'GLR 7YP'.