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I should cocoa

If you are going to indulge, why not have the best? Debora Robertson presents the ultimate in chocolate **Photograph** Lisa Cohen **Styling** Mary Norden

9 LIQUID CHOCOLATE is what you need for chocolate Martinis and other sanity-saving libations. Try Monin's dark Chocolat or Chocolat Menthe syrups (pictured), £9.96, from b-opie.com or Funkin's divine Dark Liquid Chocolate, £3.99 for 300g.

By *Debora Robertson*

FAST-FIX SUPPER

Hot and sour prawn soup

buy it ✓

- 250g tiger prawns
- 400ml weak chicken stock
- 1 fresh lemon grass stalk, bruised
- 5 fresh or dried kaffir lime leaves, torn
- 100g shiitake mushrooms, sliced
- 2 tbsp fish sauce
- 1 spring onion, chopped
- 2 tbsp fresh coriander, torn
- 1 red chilli, deseeded and finely chopped
- Juice of 1 lime

cook it ✓

- Shell and de-vein prawns. Rinse shells and simmer for five minutes in a saucepan with stock, lemon grass and three lime leaves. Strain, return to pan and simmer.
- Add prawns and mushrooms, and cook until prawns turn pink. Stir in remaining ingredients, except lime juice. Remove from heat, add lime juice, then serve.

eat it ✓

● E-mail your questions to food@redmagazine.co.uk

ASK DEBORA

Q I've got plenty of meaty barbecue recipes, but what about an easy dessert?

A I love the American summer-camp classic, S'mores. Ask each of your guests to toast a marshmallow on a fork over the barbecue, until it begins to turn brown. Sandwich the marshmallow between two Digestive biscuits, along with a couple of squares of a quick-melting milk chocolate, such as Galaxy. The great outdoors never tasted sweeter.

DRINK THIS

Sherry

Too yummy for the vicar...

● **La Guita**, a manzanilla made by Hijos de Raimera Perez Marin. Pale and dry, heavenly with oysters. £3.99 for 37.5cl from wine merchants.

● **Noé**, made by González Byass. Dark as mahogany, rich as sin. Served slightly chilled, it's perfect with dessert. £10.99 for 37.5cl from supermarkets and good wine merchants.

● **Los Arcos**, a dry amontillado made by Lustau. Full-bodied and crisp, with soft nuttiness. Try as an aperitif or with Oriental food. £8.69 for 75cl from Oddbins, 0800 328 2323.



FAKING IT: Chocolate sauce

Mmmmm, chocolate. I'm using Funkin's squeezable, resealable **Dark Liquid**

Chocolate for chocolate espresso martinis, on ice cream and to give raspberry tarts that 'just flown in from Paris' look. £3.95 for 300g from Waitrose, Selfridges and Harvey Nichols.



SCOOP!

The new Paseo range of tableware from Gien is so glamorous it makes you want to wear your beels and posh jewellery to breakfast. £57 for two cups and saucers. From Grange, (020) 7935 7000.



INSTANT EXPERT

Mushrooms Sliced, sautéed or braised - these are the funghi to know

PORTOBELLO

Dense, meaty and rich. Use grilled in sandwiches or baked with pancetta, pine nuts and mozzarella.



OYSTER

Robust raw, milder cooked. Can be brown, grey, pink or yellow. Use in soups, creamed on toast or in omelettes.

PORCINI

Intense and woody. Use dried in risotto, soups and stocks, or with chestnuts and garlic for stuffing.



SHIITAKE

Meaty, subtle flavour. Great added to wine-based sauces for game or red meat dishes (trim off stalks first).

ENOKI

Delicate, fresh, even fruity. Add raw to salads, or to stir-fry at the last minute (cooking can make them tough).



Food fact

Britons eat 2.5kg of pasta each every year - nothing compared to the Italians' carb-tastic 30kg!