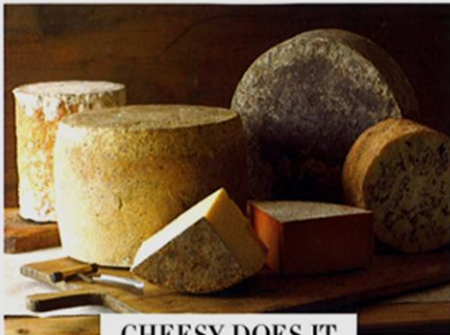


COUNTRY & TOWN HOUSE

FOOD & TRAVEL

NEWS



CHEESY DOES IT

Here's a class for those that would forgo pudding for the cheeseboard. The School of Artisan Food on the Welbeck Estate is a not for profit institution dedicated to preserving specialist food skills, so while on other cheesemaking courses you might learn to make soft varieties like ricotta, this five-day course covers the chemistry and microbiology involved in the production of soft, hard and lactic cheeses. It's run by Frenchman Ivan Larcher, who is something of a big cheese in the industry. From £795. schoolofartisanfood.org



KNOW YOUR REGIONS

Those that want to sound well-informed would never dream of going out for 'a Chinese' these days. It's Hunan, Sichuan or Cantonese, obviously. Regionality is a growing trend, so clue up now to save face later. Angela Hartnett will guide you through Italy's regions at Cafe Murano, from Le Marche to Sicily. Don't miss the next supper club focused on the Veneto (9 May), where fish and seafood reign supreme. £90. cafemurano.co.uk

THIS MONTH

DINE LIKE GEORGIA O'KEEFFE



1 EAT

Spruce up the Easter leg of lamb with a dollop of Tracklements' sticky leek jam. £3.05. tracklements.co.uk

2 READ

In *Dinner with Georgia O'Keeffe* Robyn Lea presents 50 of the artist's favourite recipes, illustrated with her handwritten notes. £32. assouline.com

3 BUY

Shaken or stirred? Who cares, so long as it's prepared in Georg Jensen's oh-so stylish Manhattan shaker. £110. georgjensen.com

4 DRINK

Kintyre, Scotland's first and only ethically sourced and sustainably

Gastro Gossip

Buy a bottle of wine plus a work of art for less than a tenner



BOTTOMS UP!

There's nothing wrong with judging a bottle by its label, especially if it features a suave sketch of Bacchus by the hand of Luke Edward Hall. The artist-cum-

interior decorator might not yet have hit 30 but he has worked with some of the biggest names in the business, from Mario Testino and Burberry to Alex Eagle and Ben Pentreath. Even better the 4,000 limited-edition bottles of Berry Brother's Good Ordinary Claret cost less than a tenner. £9.75. bbr.com

FOOD FOR THOUGHT

Lisa Sohanpal has fuss-free weeknight family meals covered. The healthy, oven-ready meals are inspired by world foods, from lamb tiffins to fish thali. She has worked with Emma Grazette, a spice expert who has made blends



for Michelin starred chefs, and for every meal purchased, lunch is provided for a child in a school in India, thanks to a partnership with the Akshaya Patra Foundation. nomnoms.worldfood.com

HOP TO IT

A Lindt bunny just won't do. How about one of Pierre Marcolini's dark and white chocolate Japanese dolls stuffed with miniature Easter eggs (£125. marcolini.com)?

Or East London designer Camille Walala's outrageously bright take? Inspired by the Memphis group, the Ndebele tribe and optical artist Victor Vasarely, the three limited-edition designs take 58 hours to make by hand (£350 each. harrods.com)



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