

# THE SUNDAY COOK



**ROAST WITH THE MOST**  
Achieve potato perfection this Christmas



ANDREW CROWLEY FOR THE TELEGRAPH

## Baked green eggs with Swiss chard and tomato salsa

SERVES FOUR

### INGREDIENTS

For the roast tomato salsa  
2 Large plum tomatoes  
1 large red chilli  
2 Tbsp olive oil, plus a little extra for coating  
1 Tbsp sweet smoked paprika

### For the baked eggs

150g Swiss chard stalks (about 4 or 5, or use 1 onion if Swiss chard is not available)  
3 garlic cloves  
Oil, for cooking  
1 Tbsp ground cardamom  
2 Tbsp ground coriander  
1 Tbsp cumin seeds  
1 Tbsp fennel seeds  
375g Swiss chard leaves  
375g spinach leaves (use all spinach if Swiss chard is not available)  
200ml double cream  
½ lemon, juiced  
8 eggs  
200ml sour cream, to serve  
Sprinkling of sweet smoked paprika, to serve

### METHOD

□ Coat the tomatoes and chilli with a little oil and cook them over an open flame until they are blackened and blistered, or do this in a very hot oven (set at the highest temperature setting), for about 20-25 minutes. Set aside until they are cool enough to handle.  
□ Remove the skin and stalk from the chilli and the skin from the tomatoes. Roughly chop the tomatoes, discarding the seeds, and roughly chop up the chilli. Transfer to a bowl and combine with the olive oil and smoked paprika. Season to taste with salt

and pepper, and set aside.  
□ Preheat the oven to 200C/180C fan/Gas 6.  
□ Wash and finely dice the chard stalks. Finely chop the garlic cloves to a purée. Place the diced stalks and garlic in a heavy-bottomed frying pan with plenty of oil and cook over a gentle heat with the spices, until softened and fragrant – for around eight to 10 minutes. Stir them occasionally to make sure the spices don't catch.  
□ Wash the spinach and chard leaves well to get rid of any grit, and drain well. Shred the leaves and add them to the pan. Cook for a further 10 minutes until softened, then add the double cream. Leave to bubble and reduce until the cream has thickened – about a further 10 minutes. Finally, stir in the lemon juice.  
□ Divide the mixture between four individual ovenproof dishes or tip into one large one. Make indentations in the mixture (two in each dish if you are using individual dishes; eight in one large dish) and break in the eggs.  
□ Move the whites a little with a spoon to make sure they are evenly dispersed and leave to cook for a couple of minutes over the heat.  
□ When the whites start to firm up a little, place the dishes in the oven until the whites are cooked but the yolks are runny, around six to eight minutes.  
□ Remove from the oven and spoon over the sour cream and tomato salsa and garnish with a little paprika.



**B**ill Granger, the Australian restaurateur behind London's four Granger & Co restaurants and a string of others in Sydney, Tokyo, Honolulu and Seoul, is in no small part responsible for the global proliferation of avocado on toast. His debut cookbook, published in 2000, featured smashed avo (with a lick of lime juice) on sourdough, and he's been widely hailed as its champion ever since. But don't hold that against him. Granger's food is sunny, colourful and wholesome, and he has made his name with brunch menus that riff on big bowls of protein-packed salads. Unsurprisingly, it's his favourite meal of the day. "Brunch is informal and casual," he says, "and tends to be eaten with people you're close to. It should feel like a kitchen supper, rather than a formal meal."

**"These are all colourful, simple dishes that deliver bright and refreshing flavours"**

## Start your Christmas Day sunny side up

### THE BRUNCH BUNCH

Australian cook and restaurateur Bill Granger keeps things light and bright before the big feast. He shares his hit dishes with **Madeleine Howell**

For Granger, incorporating brunch into your festivities is a way to relieve the stress of entertaining – and because his dishes are packed with eggs, fish and fresh fruit and vegetables, they're a welcome counter to the heaviness and richness of meat-heavy winter dinners. "Save yourself for the traditional feasts of Christmas Day and Boxing Day," he advises. "A light, colourful brunch on Christmas Eve or Christmas Day morning, before you have your main meal at perhaps three or four o'clock, balances that out. It also means you only have to worry about two meals for the day. If you're the cook of the family and the entertainer, Christmas can be exhausting, so these are all simple dishes that deliver bright and refreshing flavours."

For the all-important brunch cocktails, Granger suggests clementine juice topped up with prosecco or champagne. "You could also make a pear juice cocktail with a bit of cinnamon and cardamom, topped up with gin and soda. Or use Seedlip's non-alcoholic spirits. I like the Fever-Tree spiced orange ginger ale – it feels cosy."

His favourite days of the season are between Boxing Day and New Year. "The pressure of Christmas Day is over, but the house is set for entertaining – it's a time of abundance: nuts, cheese, chocolate, chutneys."

And while the fun and games continue, he keeps everyone's energy levels up with wholesome dishes of glazed salmon and baked eggs – and even the odd slice of avocado on toast.

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