

# TOM KERRIDGE

With a two-Michelin starred pub to run, a new TV series and his Pub in the Park festivals, which he brought to SW19 this summer, Tom Kerridge is a busy man... but he reveals why a leisurely Sunday lunch is as important as ever, and how we can give it a new spin...

By Lotte Brouwer



**T**here's something incredibly comforting about Sunday lunch, with friends and family gathering around a table filled with fabulous food.

While a traditional roast is the usual go-to, Tom Kerridge is encouraging us to try a whole host of dishes that are perfect to share and easy to make.

In his new TV series, *Sunday Roast*, which aired on Food Network, he has revealed some stunning-looking dishes such as a smoky beef brisket with homemade tortillas. Tom tells us: "I was really excited to share this recipe. It has warm, smoky flavours – not too spicy. I also love the idea of the mini tortillas – and especially the

churros for pudding, with a hot chocolate dipping sauce. It's still perfect for a relaxed Sunday lunch as it's about the vibe of a long, slow meal."

His unique spin on the typical Sunday lunch also takes influences from India and Italy to elevate our family feasts. "They are all dishes that offer the perfect antidote on those cold and dreary days," says Tom. "When it's like that outside, it's all about slow-cooked meals – when the flavours waft around the house and fill the rooms with beautiful smells," he adds.

These slow-cooked comforting meals also tend to use cheaper cuts and he loves dishes such as pulled pork, tender lamb

cooked over thinly-sliced potatoes and, of course, his delicious recipe for beef brisket. But obviously you need some stand-by dishes for when you're short on time. Tom's go-to TV dinner? "Omelettey things."

"For a quick dinner we usually just open the fridge, see what odd bits there are and use some leftovers, then fry it up with some eggs or stick it in the oven, Spanish tortilla style," he muses.

It's become a tradition he does together with his son, Acey, as it's a fun way to get little ones involved. "Throwing together a 'bits n bobs' omelette is something he can engage with," Tom explains.

When it comes to cooking for little ones, Tom faces the same battles as the rest of us. His best tip for toddlers? Get them used to new flavours by keeping ingredients separated and compartmentalised so they're less intimidating. Then use those same ingredients to throw together a proper meal for the adults.

Gloucestershire-born Tom started his culinary journey at a catering school in Cheltenham at the age of 18, and went on to work as a junior chef across local hotels before moving to London to work with the likes of Philip Britton, Gary Rhodes and Steven Bull. It was in 2005 that he started to make his mark on the foodie scene with The Hand and Flowers of Marlow, where Tom and his wife Beth turned a run-down pub into a Michelin starred gastropub the very same year. It received its second star in 2012 - the first gastropub ever to do so.

There is now a sister pub, The Coach of Marlow, and Tom also has a butchers and The Bull & Bear of Manchester, and Kerridge's Bar and Grill within the Corinthia Hotel in Central London. He also branched out with his festivals, Pub in the Park, which came to Wimbledon for the first time this year.

He's also been a favourite fixture on our TV screens for over 10 years. Tom tells us he has learned to cook 'in two different worlds'. "There's the professional chef angle, which is cooking in a very professional way - and then there's the way I cook for the pubs or Sunday lunches and cook books, which focus on more accessible, relatable, and achievable recipes."

It's that latter style that inspired his new book, *Real Life Recipes*, which focusses around dishes people can throw together more easily. "I wanted to offer recipes that people can manage on a standard Tuesday evening, when you get home tired from work and have hungry kids, and have just a handful of ingredients lying around the house," Tom tells us.

Inspired by the work he's doing with Marcus Rashford, and looking at the cost of living crisis that people are facing currently, the recipe book promises to use ingredients that are both easy to find and easy on the pocket.

Lastly, we asked Tom if he had any hacks to add some quick pizzazz to a dish. "I have one ingredient that I chuck on pretty much everything; pickled green chillies, the kind you might find in a kebab. I throw these into meals and even on my sandwiches," laughs Tom. "Fresh herbs are also underrated - some hand-torn basil can transform a sandwich or anything really - same with fresh mint or dill." Just a little bit of effort, with a big impact. [📺](#)

■ *Real Life Recipes* is out now, Bloomsbury Publishing  
Watch Tom Kerridge's Sunday Lunch online on discovery+

**"It's all about slow-cooked meals - when the flavours waft around the house and fill the rooms with beautiful smells"**



## SLOW-COOKED BEEF BRISKET

Serves 6-8

Mexican food is ideal for informal sharing meals and easy to scale up for a feast. This beef brisket is a perfect slow cook Sunday lunch, full of flavour and the oven does most of the work too. When cooked, it's so tender you can literally pull the meat apart with a fork. A winner every time.

**Prep time:** 45 mins | **Cook time:** 3.5 hours in the oven

### Ingredients

- 2 tbsp vegetable oil
- 2.5kg piece of beef brisket, cut into 6 equal size pieces
- 2 large onions, peeled and each half cut into quarters
- 6 garlic cloves, peeled and halved
- 1 tsp cumin seeds
- 2 tsp hot smoked paprika
- 3 dried guajillo chillies, stems and seeds removed
- 2 dried ancho chillies, stems and seeds removed
- 6 dried chipotle chillies, stems and seeds removed
- 400g can chopped tomatoes
- 1 litre beef stock
- 2 tsp Mexican oregano
- Salt and freshly ground black pepper

### Method

1. Preheat the oven to 160C fan.
2. Season the brisket well on all sides with salt and pepper. Heat the oil in a large non-stick casserole pan. When the oil is hot, add the beef to the pan in batches and sear over a high heat until browned on all sides. Remove the beef from the pan and set aside.
3. Add the onions and garlic to the pan and stir gently for 4-5 minutes or until softened. Add the cumin seeds and stir well. Reduce the heat to medium and add the paprika, stir well for another minute before adding the tomatoes and half of the beef stock. Bring this mixture up to a simmer, then add all the chillies, tearing any large ones into smaller pieces, and cook for 10 minutes or until the chillies have softened.
4. Remove from the heat and leave to cool slightly. Transfer the mixture to a jug blender and blend until smooth. Pour the paste back into the pan, stir through the remaining beef stock and bring the sauce back up to a simmer. Put the meat back into the pan and add the Mexican oregano along with some seasoning. Turn off the heat, place a lid on the pan and put it in the oven for 3.5 hours, making sure to turn the meat over half way through.
5. When cooked, remove the pan from the oven and pull the meat apart using two forks. Stir well and season to taste. If you'd like the sauce to be looser add a splash of water and stir through.