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*Coconutty Mekong
seafood bowl*

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Welcome to SEPTEMBER



still remember school dinners with a shudder; rice pudding we called 'frogspawn', sloppy semolina and extra-gristly sausages.

Thankfully, things have moved on a long way since then – but there's still further to go. That's why we sat down with the brilliant Dame Prue Leith, patron of Chefs in Schools, to talk about what still needs fixing on Britain's school dinner plates. Turn to page 45 to see her guidelines

for change, plus three delicious recipes tested by thousands of children.

I knew nothing of global cuisine as a kid and, like most of my generation, grew up wary of anything with chilli in it. Not any more. These days, I'm evangelical about curry – it's the thing I cook most at home – but even my eyes have been opened to its variety, exemplified in our spectacular curry special on page 21. I can't wait to work my way through every recipe, from Tim Anderson's Japanese braised pork curry to slow-cooked Cape Malay lamb, and much more. Time to get your pans out.

Keith

Keith Kendrick,
Group magazines editor
@keithk_goodfood

3 OF MY FAVES *this month*



LEMONGRASS & LIME PORK MEATBALLS

Finished with quick-pickled carrot and cucumber ribbons, this is bright and mouth-watering – a recipe from our new book, *Good Food Best Ever Batch Cooks*.



DEEP-FILLED APPLE STREUSEL PIE

Inspired by the legendary apple pie at Amsterdam's Winkel 43, this is a proper beast of a bake – crisp pastry with a cake-like crumb, plus a buttery streusel top (p98).



BEANS ON TOAST WITH MAPLE BACON CRUMBLE

A salty-sweet bacon crumble turns humble beans on toast into something special – I'd happily sprinkle it on anything (p56).



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ON THE COVER

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FRIENDS of GOOD FOOD



Sabrina Ghayour
Discover how Middle Eastern cooking can be both effortless and intensely flavourful with Sabrina's one-pot recipes (p86) in our weekend section.



Mursal Saiq & Joshua Moroney
The co-founders of British-Afghan barbecue restaurant Cue Point create totally distinctive recipes (p118).



Big Has
Best-selling food writer and presenter Hasan Semay on carving out a career in food and 'rude chicken' – his favourite dish (p94).

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the

CUE POINT KITCHEN



Photographs JUSTIN DESOUZA, LAURI PATTERSON / E+ / GETTY, ISTOCK / GETTY IMAGES PLUS

Mursal Saiq and **Josh Moroney** offer a unique take on barbecue at their Kensington restaurant where Afghan heritage meets Texan tradition

“**C**ue Point is the meeting point between Afghan recipes and brining methods, low-and-slow Texas barbecue and British produce,” says Mursal. “When we first met, Josh was cooking old-school Texan barbecue – brisket with demerara sugar, salt and coarse black pepper – while I brought the Afghan flavours.”

“Josh had worked at Smokestack and, before that, trained as a pastry chef and sous chef, so he had this very French and British culinary background, as well as a deep understanding of fire, smoke and meat.”

“For us, Afghan food and Texan barbecue connect naturally. Afghan cooking has relied for centuries on brining, fermentation and live fire, and a lot of the spices used in barbecue – cumin, coriander, black pepper – are rooted in central Asia. So, we take classic Afghan recipes – the kind I was taught to cook in an oven or pressure cooker, like onion brines with cardamom, black lime, garlic and lemon – and bring them to the pit with Texan technique, fire control and smoke. It’s not sweet, heavy barbecue. It’s aromatic, smoky, rich and sour, and balanced with yogurt, pickles and citrus.”

what's the one...

...dish that best explains Cue Point?

Brisket with Texas naan. It brings together Josh's barbecue and my Afghan food culture perfectly.

...Afghan dish that takes you straight back to childhood?

Kabuli pilau with lamb shank. It's Afghanistan's national dish, my mum's dish, home, Kabul and everything wrapped into one.

...thing people misunderstand about Afghan food?

How varied it is. Afghan food is a passageway between continents – noodles, dumplings, curries, jewelled rice, vegetables, breads and live-fire cooking.

...barbecue mistake home cooks make most often?

Not setting the grill up for what they're cooking. Think about the protein, heat and whether the fire should sit to one side.

...ingredient that cuts through rich, smoky meat?

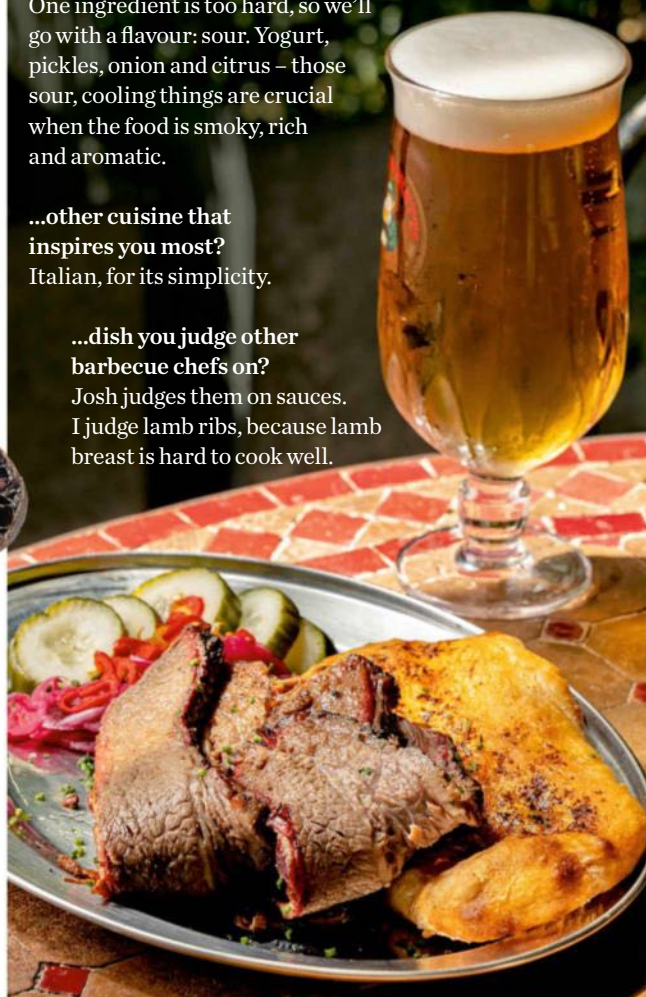
One ingredient is too hard, so we'll go with a flavour: sour. Yogurt, pickles, onion and citrus – those sour, cooling things are crucial when the food is smoky, rich and aromatic.

...other cuisine that inspires you most?

Italian, for its simplicity.

...dish you judge other barbecue chefs on?

Josh judges them on sauces. I judge lamb ribs, because lamb breast is hard to cook well.



Mursal Saiq and Joshua Moroney are the co-founders of Cue Point, a British-Afghan barbecue restaurant built around inclusivity, smoke and fire.
cue-point.co.uk | @CPLDN



MENU DECODER

BORANI BANJAN

An ancient Afghan dish of aubergines traditionally slow-cooked and served with yogurt. At Cue Point, the recipe is the same, but we add smoke and live fire before finishing it like my mother did.

TORSHI

A central Asian and Iranian pickle – torshi means 'sour'. At Cue Point, cauliflower pickle is both a symbol of those food cultures and a sharp barbecue condiment.

CHAPLI KABAB

A flat mince kebab bulked out with potato, onion, coriander and herbs. Think of it as Afghanistan's cheap, generous street-food answer to a burger.

NACOS

...that's naan tacos, or Afghan naan filled like a taco. They bring together Josh's South American background, my Afghan heritage and Cue Point's wet barbecue fillings.

AFGHAN GREEN CHUTNEY

My mother's chutney, reworked by Josh; he swaps the usual water for oil, turning coriander, parsley, garlic and lemon into a bright, rich sauce.

GHORMEH SABZI

Iran's national dish, with Afghan crossover through language and tribe. Cue Point smokes the meat, stew and greens separately before bringing everything together.

BLACK LIMES

Black limes are boiled in salty water, then dried in the sun, where they harden and turn black. Used whole in stews, they bring aggressive sourness. They're more central Asian and Iranian, but those cultures cross with Afghan cooking. If using whole, pierce first so their flavour can infuse – use sparingly and balance with other spices.



Dill & lemon yogurt

Flavoured yogurt is one of the most common condiments in Afghanistan. We serve this dill and lemon version, which cuts through the richness of smoked meats. To make, combine 250ml yogurt with 2 tbsp olive oil, 2 roasted garlic cloves, crushed to a paste, the juice of 1/2 lemon, a small handful of chopped dill, a pinch of sumac and pinch of salt.

DRESSING GRILLED MEAT



When grilled meat comes off the barbecue, don't just rest it, dress it. Moisture is just as important as the fire, smoke and seasoning, especially for bigger cuts. We rest our meat in 'cowboy butter' – butter mixed with garlic, rosemary and smoked fat from previous grills. As the meat rests, the butter catches the juices and turns it into a sauce. Spoon it back over the meat or use for dipping.

PARIS HOTELS

WITH POOLS

Make a splash in the French capital as well as enjoying the fine cuisine and café culture

words JOEL PORTER

MOLITOR

While many Paris hotels struggle to squeeze a modest swimming pool into the basement, the Molitor – part of the MGallery Collection – is literally built around one. Opened in 1929, this landmark Art Deco leisure complex was once *the* place for stylish Parisians to cool off during the summer months, with its bright yellow-and-blue changing cabins as famous as the celeb swimmers. After falling into disrepair and closing in the late 1980s, the complex lay abandoned for more than two decades before being restored and reborn in 2014 as a hotel with 124 rooms overlooking the revived 46-metre outdoor pool.

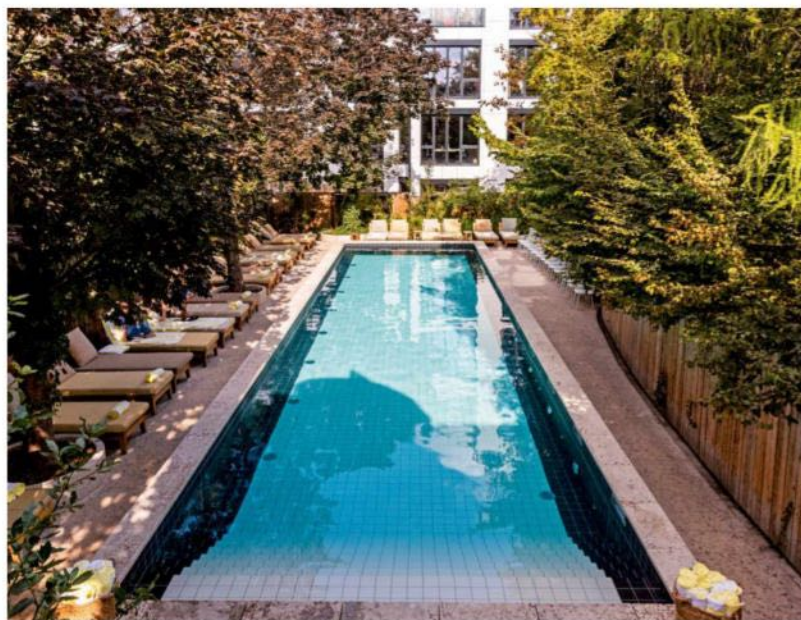
And, if that wasn't enough to keep swimmers busy, there's also a stunning 33-metre indoor pool, which is heated year-round. Bathed in natural light beneath a soaring glass roof, the pool is framed by colourful cabin doors and mosaics, making it every bit as good to look at as to swim in.

Elsewhere, the rooftop restaurant is one of the hotel's biggest draws, with a leafy terrace and Mediterranean-inspired menu that feels made for long lunches. Expect grilled sea bream, creamy burrata with roasted tomatoes and other seasonal dishes, best enjoyed with a chilled glass of rosé. Downstairs, the more relaxed poolside brasserie serves everything from leisurely breakfasts to beach club classics (think *salade niçoise*), all overlooking the famous outdoor pool.

Book rooms from €325 (£277) per night, molitorparis.com



This landmark Art Deco leisure complex was once the place for stylish Parisians to cool off during the summer



MOB HOUSE

Parisian hotels are often historical with beautiful design and plenty of character but not so abundant in space and amenities. Head to the outskirts of the city, however, and you may be surprised at what you can find. Case in point: MOB House, a design-led hotel (co-founded by renowned architect and designer Philippe Starck, no less) located in the up-and-coming Saint Ouen neighbourhood in the north of the city, just a short stroll from the famous Marché des Puces flea market.

Aimed squarely at the digital nomad crowd, with office space and larger apartment-style rooms geared toward longer stays, the hotel successfully combines work and play, with a mix of functional urban minimalism and surprisingly luxe touches like marble-clad vanity units and plush furniture. The large lobby has a communal workspace and there's a lounge strewn with chunky coffee table books, plus a bar and restaurant that spills out into a pretty courtyard garden and serves fresh, veg-focussed dishes.

While the outdoor spaces already provide welcome respite from the heat and crowds of central Paris, MOB House's standout feature is undoubtedly the 20-metre outdoor swimming pool. Tucked into a peaceful, tree-shaded corner of the gardens, there are few better places to cool off on a hot day.

Book rooms from €120 (£103) per night, mobhouse.com

EXPERIMENTAL MARAIS

If you'd rather prioritise location over a sprawling outdoor swimming pool, this chic hotel offers a happy compromise. Not only is it located in one of Paris' most fashionable neighbourhoods, Marais – on the doorstep of galleries, cafés and boutiques – but it also offers a serene underground spa that's centred around a Roman Bath-inspired pool.

Set beneath atmospheric, centuries-old vaulted stone ceilings, the petite plunge pool is intentionally intimate, rather than a place to swim laps. But, after a day pounding the pavements, it's a wonderfully tranquil place to cool off, especially when paired with a treatment at the spa or visit to the adjoining hammam.

Being part of the Experimental Group, this is a cool place to stay in more ways than one of course. Upstairs, you'll find stylish apartment-like bedrooms decked out in vintage furnishings, and a lobby anchored by a reception desk with retro key pigeonholes that could be straight from the pages of *Accidentally Wes Anderson*.

The hotel's restaurant, Temple & Chapon, channels New York's *Mad Men* era with a chophouse-inspired menu of lobster rolls, beef sirloin, seafood towers and slices of cheesecake, all served in a smart wood-panelled dining room.

Book rooms from €390 (£333) per night, experimentalmarais.com



PARIS HOTELS

Photos clockwise from bottom left: steak frites and the Art Deco pool at Molitor, twists on French classics at MOB House's Feuille de Chou brasserie, the outdoor pool at MOB House, and the Experimental Marais' Roman Bath-inspired pool

8 THINGS TO TRY IN...

**BOUILLABAISSE**

Once a humble fisherman's meal, bouillabaisse is now a cultural icon, protected by a local charter to ensure authenticity. Fresh Mediterranean fish is served in a seafood broth flavoured with garlic, saffron, fennel and tomatoes, paired with rouille, shredded cheese and croutons on the side.

**PANISSE**

Brought to the city by Italian immigrants, panisse is a mixture of chickpea (gram) flour, water and olive oil that's deep-fried or baked until crisp on the outside, yet still soft and creamy on the inside. You'll find them everywhere, from street kiosks to bar and restaurant menus across the city.

**AÏOLI**

The punchy garlic mayonnaise that's famous throughout Provence is Marseille's go-to condiment. Traditionally made by pounding garlic with olive oil using a mortar and pestle (often emulsified with an egg yolk), it's the finishing touch to many dishes, like fish, rotisserie chicken, potatoes and panisse.

**SOUPE AU PISTOU**

Another dish that originally crept over the border from Italy, soupe au pistou is now as Provençal as it comes. Made using local veg, small pasta shapes (either macaroni or broken spaghetti) and pistou – pounded basil, garlic and olive oil – it's eaten hot or cold, and makes for the perfect seasonal soup.

MARSEILLE

Fresh seafood, fragrant spices and Provençal traditions come together to make up the cuisine of France's oldest coastal city

words JOEL PORTER

**TAPENADE**

Made from black olives, anchovies, capers, garlic, olive oil and lemon juice, tapenade is said to have been created in Marseille by a chef called Meynier at La Maison Dorée in 1880. A Provençal classic, you'll often find it served in bars alongside an aperitif and slices of toasted baguette.

**BRIK**

Marseille's North African population has had a big influence on the local food culture. One of the most popular dishes is brik, a Tunisian staple of deep-fried, filo-like pastry stuffed with potato, tuna, parsley, a runny egg and capers. Best enjoyed as a mid-morning snack from bakeries like Maison Journo.

**PASTIS**

Marseille is the home of pastis, an anise-flavoured spirit made popular by Paul Ricard's eponymous brand in 1932. Associated with long afternoons in the Provençal sun, pastis is usually diluted with five parts water. An acquired taste for some, but it's a must-try in Marseille.

**NAVETTES**

These small boat-shaped biscuits are Marseille's original sweet treat, said to have been invented back in 1781. They're an iconic snack available year-round at places such as Four des Navettes. Baked without yeast and scented with orange blossom, they're eaten alongside coffee or pastis.