

NIGELLA LAWSON

**NIGELLA
SUMMER**

EASY COOKING,
EASY EATING





'AS RELIABLY
MOUTHWATERING AS EVER
... WITH IMAGES OF
WARMTH AND
MEDITERRANEAN CLIMES'

TIME OUT

NIGELLA SUMMER



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ABOUT THE BOOK

'The sweetness of new potatoes, fresh peas, broad beans and the grassy herbalness of asparagus make you almost want to skip with summeriness.'

Warm, witty and gloriously indulgent, this is the delectable summer classic from Nigella Lawson ("Queen of the Kitchen" - *Observer Food Monthly*).

Full of irresistible summer recipes, *Nigella Summer* brings the warmth of a sunny afternoon into your kitchen, all year round. Create delicious family meals and delectable outdoor dinners with Italian recipes, Greek feasts, Moroccan roasts, Mauritian curries and a wide range of luxurious puddings and ice-creams.

With luscious photography, easy recipes, witty food writing and a beautiful hardback design, this is a book you will treasure for many years as well as a delicious gift for friends and family.

First course - from simple soups and appetisers to pasta recipes and summery salads

Second course - melt-in-the-mouth fish dishes, meat ideas from roasts to kebabs, chicken recipes and a wide range of side dishes and vegetables

Puddings - indulgent chocolate desserts, pavlovas and cheesecakes, crumble, ice-cream and more ...

Drinks – cocktail recipes for those lazy summer evenings

ABOUT THE AUTHOR

'I love Nigella Lawson's writing and I love her recipes'
- Delia Smith

'There's an intelligence to the way she writes and she expects a certain intelligence of her readers as well' -
Nigel Slater

"I am unapologetic about being a home cook rather than a chef.

Real cooking, the sort that goes on in homes, does not have to be tricky or difficult. A dish of chicken poached with leeks and carrots definitely isn't fancy. But it tastes good, and feels essentially nourishing, to both body and soul, to cook and eat.

I want you to feel that I'm there with you, in the kitchen, as you cook. My books are the conversations we might be having."

Nigella Lawson has written nine bestselling cookery books, including the classics *How To Eat* and *How to Be A Domestic Goddess* - the book that launched a thousand cupcakes. These books, her TV series and her Quick Collection apps, have made her a household name around the world. In 2013 she was one of the *Observer Food Monthly's* ten Chefs of the

Decade. She is a judge and mentor on *The Taste* in the US and UK.

www.nigella.com

[@Nigella_Lawson](https://twitter.com/Nigella_Lawson)

'Her prose is as nourishing as her recipes' - Salman Rushdie, *Observer*

'Miss Lawson is the Thinking Person's Cook. She tells stories, she explains why things must be the way she says they must be ... enlightenment and sensual pleasure' - Jeanette Winterson, *The Times*

**NIGELLA COLLECTION
BY NIGELLA LAWSON**

HOW TO EAT

THE PLEASURES AND PRINCIPLES OF GOOD FOOD

HOW TO BE A DOMESTIC GODDESS

BAKING AND THE ART OF COMFORT COOKING

NIGELLA BITES

NIGELLA SUMMER

EASY COOKING, EASY EATING

FEAST

FOOD THAT CELEBRATES LIFE

NIGELLA EXPRESS

GOOD FOOD FAST

NIGELLA CHRISTMAS

NIGELLA KITCHEN

RECIPES FROM THE HEART OF THE HOME

NIGELLISSIMA

INSTANT ITALIAN INSPIRATION

NIGELLA SUMMER

EASY COOKING, EASY EATING

NIGELLA LAWSON

PHOTOGRAPHS BY PETRINA TINSLAY

Chatto & Windus
LONDON

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List of Recipes

Barbecue

Barbecued Loin of Lamb, Three Ways
Barbecued Quail
Barbecued Sea Bass with Preserved Lemons
Black and Blue Beef
Coconut and Chilli Salmon Kebabs
Grilled Sardines with Lemon Salsa
Grilled Tuna with Wasabi Butter Sauce
Lamb Kebabs
Red Mullet with Sweet and Sour Shredded Salad
Salmon Kebabs with Pomegranate Molasses and Honey
Steak with Barbecue Butters

Beef

Black and Blue Beef
Cold Roast Beef with Lemon Salad
Steak with Barbecue Butters
Thai Crumbled Beef in Lettuce Wraps

Bread

Brioches
Crostini del Mare
Flatbread Pizzas
Garlic Bread
Za'atar Chicken with Fattoush

Dips

Cacik

Feta, Walnut and Herb Salad

Moutabal

Cheese

Baked Pasta Shells Stuffed with Spinach and Ricotta

Baked Ricotta with Grilled Radicchio

Capellini con Cacio e Pepe

Corsican Omelette

Feta, Walnut and Herb Salad

Flatbread Pizzas

Griddled Aubergines with Feta, Mint and Chilli

Puy Lentil, Goat's Cheese and Mint Salad

Ricotta Hotcakes

The Ultimate Greek Salad

Watermelon, Feta and Black Olive Salad

Chocolate

Baci Ice Cream

Blonde Mocha Layer Cake

Caramelised Pineapple with Hot Chocolate Sauce

Chocolate Peanut Squares

Chocolate Raspberry Pavlova

Dime Bar Ice Cream

Frozen Chocolate Truffles

Mint Chocolate Mousse

White Chocolate Almond Cake

White Chocolate and Passionfruit Mousse

White Chocolate Ice Cream with Hot Blackberry Sauce

Curries

Chicken and Cashew Nut Curry
Green Vegetable Curry
Keralan Fish Curry with Lemon Rice
Mauritian Prawn Curry
Seafood Laksa

Desserts

Anglo-Italian Trifle
Arabian Pancakes with Orange-Flower Syrup
Banana and Butterscotch Upside-Down Tart
Blonde Mocha Layer Cake
Brioches
Caramelised Pineapple with Hot Chocolate Sauce
Chilled Caramelised Oranges with Greek Yoghurt
Chocolate Peanut Squares
Chocolate Raspberry Pavlova
Coconut Slab
Eastern Mediterranean Cheesecake
Figs for a Thousand and One Nights
Frozen Chocolate Truffles
Gingered and Minty Fruit Salad
Gooseberry Fool
Honey Semifreddo
Lavender Trust Cupcakes
Lemon Cupcakes
Lemon Rice Pudding
Mint Chocolate Mousse
Mint Julep Peaches
Orange Cornmeal Cake
Passionfruit Pavlova, Again

Passionfruit Shortcakes
Red Roast Quinces
Red-Hot Chilli Syrup
Rhubarb Fool
Ricotta Hotcakes
Slut-Red Raspberries in Chardonnay Jelly
Strawberry Meringue Layer Cake
Summer Crumble
Vanilla Shortbread
White Chocolate Almond Cake
White Chocolate and Passionfruit Mousse

Drinks

Alcoholic Iced Coffee
Blue Lagoon
Campari Soda
Elderflower and Passionfruit Cooler
Fragonard
Fresh Green Gimlet
Gina
Ginger Beer Shandy
Journalist
Kiwitini
Lemon Drop
Mint and Lime Cool Aid
Moscow Mule
Passione
Pimms
Pina Colada
Pomme Pomme

Sangria
Tom Collins
White Lady

Eggs

Corsican Omelette
Potato and Pea Frittata

Fish and Seafood

Baby Octopus and Potato Salad
Barbecued Sea Bass with Preserved Lemons
Coconut and Chilli Salmon Kebabs
Croستini del Mare
Ginger-Cured Salmon
Grilled Sardines with Lemon Salsa
Grilled Tuna with Wasabi Butter Sauce
Keralan Fish Curry with Lemon Rice
Lemony Prawn Salad
Linguine alle Vongole
Linguine with Chilli, Crab and Watercress
Linguine with Mussels
Marinated Salmon with Capers and Gherkins
Mauritian Prawn Curry
Pepper-Seared Tuna
Prawn and Black Rice Salad with Vietnamese Dressing
Red Mullet with Sweet and Sour Shredded Salad
Salmon Kebabs with Pomegranate Molasses and Honey
Salt Cod Fritters
Sea Bass with Saffron, Sherry and Pine Nuts
Seafood Laksa

Seafood Salad
Seared Mustard-Coated Salmon
Squid Salad with Lime, Coriander, Mint and Mizuna
Tagliolini al Pesto Amaro
Three Fishes with Three-Herb Salsa

Fruit

Apple Ice Cream
Banana and Butterscotch Upside-Down Tart
Caramelised Pineapple with Hot Chocolate Sauce
Chilled Caramelised Oranges with Greek Yoghurt
Chocolate Raspberry Pavlova
Coconut and Chilli Salmon Kebabs
Coconut Slab
Elderflower and Passionfruit Cooler
Figs for a Thousand and One Nights
Gammon with Pineapple
Gingered and Minty Fruit Salad
Golden Jubilee Chicken
Gooseberry and Elderflower Ice Cream
Gooseberry Fool
Kiwitini
Mint Julep Peaches
Orange Cornmeal Cake
Passione
Passionfruit Pavlova, Again
Passionfruit Shortcakes
Peach Ice Cream
Raspberry Ripple Ice Cream
Red Roast Quinces

Redcurrant Slush Sorbet
Rhubarb Fool
Slut-Red Raspberries in Chardonnay Jelly
Strawberry Ice Cream
Strawberry Meringue Layer Cake
Summer Crumble
Watermelon, Feta and Black Olive Salad
White Chocolate and Passionfruit Mousse

Ice Creams and Sorbets

Apple Ice Cream
Baci Ice Cream
Cheesecake Ice Cream
Dime Bar Ice Cream
Egg-Custard Ice Cream
Frozen Chocolate Truffles
Gooseberry and Elderflower Ice Cream
Honey Semifreddo
Margarita Ice Cream
Peach Ice Cream
Raspberry Ripple Ice Cream
Redcurrant Slush Sorbet
Strawberry Ice Cream
Vin Santo Ice Cream with Cantuccini
White Chocolate Ice Cream with Hot Blackberry Sauce

Lamb

Barbecued Loin of Lamb, Three Ways
Bulgar Wheat Salad with Pink-Seared Lamb
Crispy Lamb Chops

Greekish Lamb Pasta
Lamb Cutlets with Yoghurt and Cumin
Lamb Kebabs
Lamb Patties with Hummus and Pitta
Moroccan Roast Lamb
Rack of Lamb with Mint Salsa

Nuts and Pulses

Chocolate Peanut Squares
Chicken, Almond and Parsley Salad
Chicken and Cashew Nut Curry
Chilled Pea and Mint Soup
Double Courgette and Bean Salad
Feta, Walnut and Herb Salad
Lamb Patties with Hummus and Pitta
Pappardelle with Courgettes, Sultanas and Pine Nuts
Puy Lentil, Goat's Cheese and Mint Salad
Sea Bass with Saffron, Sherry and Pine Nuts
Summer Minestrone Alla Genovese
The Rainbow Room's Carrot and Peanut Salad
White Chocolate Almond Cake

Pasta

Baked Pasta Shells Stuffed with Spinach and Ricotta
Capellini con Cacio e Pepe
Greekish Lamb Pasta
Linguine alle Vongole
Linguine with Chilli, Crab and Watercress
Linguine with Mussels
Pappardelle with Courgettes, Sultanas and Pine Nuts

Rigatoni al Pomodoro e Prezzemolo
Short Pasta with Asparagus, Lemon, Garlic and Parsley
Spaghetti Aglio Olio Peperoncino
Spaghettoni al Sugo Crudo
Tagliolini al Pesto Amaro

Pork

Gammon with Pineapple
Lomo de Orza
Porchetta
Spare Ribs

Potatoes

Baby Octopus and Potato Salad
Baked Potato Salad
Hasselback Potatoes
Potato and Pea Frittata
Salt Cod Fritters

Poultry

Barbecued Quail
Caesar Cleopatra
Chicken, Almond and Parsley Salad
Chicken and Cashew Nut Curry
Chicken Salad with Spinach and Lardons
Gingery Duck with Red Onion and Orange Salad
Golden Jubilee Chicken
Picnic-Fried Chicken
Saffron-Scented Chicken Pilaf
Sicilian Vinegar Chicken

Slow-Roasted Garlic and Lemon Chicken
Spatchcock Chicken with Lemon and Rosemary
Za'atar Chicken with Fattoush

Rice and Noodles

Happiness Soup
Lemon Rice
Lemon Rice Pudding
Prawn and Black Rice Salad with Vietnamese Dressing
Rice Paper Rolls
Risi e Bisi
Saffron-Scented Chicken Pilaf
Seafood Laksa
Soba Noodles with Sesame Seeds

Salads, Snacks and Sides

Baby Octopus and Potato Salad
Baked Potato Salad
Braised Little Gems
Bulgar Wheat Salad with Pink-Seared Lamb
Cacik
Caesar Cleopatra
Caponata
Chicken, Almond and Parsley Salad
Chicken Salad with Spinach and Lardons
Cold Roast Beef with Lemon Salad
Courgette Fritters
Double Courgette and Bean Salad
Feta, Walnut and Herb Salad
Garlic Bread

Golden Jubilee Chicken
Griddled Aubergines with Feta, Mint and Chilli
Hasselback Potatoes
Italian Beetroot Salad
Lemony Prawn Salad
Old-Fashioned Tomato Salad
Prawn and Black Rice Salad with Vietnamese Dressing
Puy Lentil, Goat's Cheese and Mint Salad
Raw Beetroot, Dill and Mustard Seed Salad
Rice Paper Rolls
Roasted New Season's Vegetables
Seafood Salad
Spare Ribs
Squid Salad with Lime, Coriander, Mint and Mizuna
The Rainbow Room's Carrot and Peanut Salad
The Ultimate Greek Salad
Watermelon, Feta and Black Olive Salad

Soups and Stews

Chilled Pea and Mint Soup
Happiness Soup
Risi e Bisi
Seafood Laksa
Spiced Pink Soup
Summer Minestrone alla Genovese

Vegetarian

Baked Pasta Shells Stuffed with Spinach and Ricotta
Baked Ricotta with Grilled Radicchio
Capellini con Cacio e Pepe

Chilled Pea and Mint Soup
Corsican Omelette
Green Vegetable Curry
Griddled Aubergines with Feta, Mint and Chilli
Pappardelle with Courgettes, Sultanas and Pine Nuts
Potato and Pea Frittata
Rigatoni al Pomodoro e Prezzemolo
Risi e Bisi
Short Pasta with Asparagus, Lemon, Garlic and Parsley
Soba Noodles with Sesame Seeds
Spaghetti Aglio Olio Peperoncino
Spaghettoni al Sugo Crudo
Spiced Pink Soup

PREFACE

Summer food, even when eaten in deepest winter, contains within it the idea of simple cooking. But the best recipes are never blueprints, only ideas hungrily mooted. The ones in this book have come to me the way they always do, plundered from friends, from family, grown out of an idea of what might go with what. As the Australian food writer Maggie Beer has written, 'cooking is all about osmosis - a mental note made about a flavour combination or a technique, a memory of a dish'. Cooking is not just about applying heat, procedure, method, but about transformation of a more intimate kind; none of us cooks without bringing our own character to bear on the food in front of us. Just as the recipes that follow have been toyed with, changed, fiddled with to become my food, so I expect them to be remodelled in your own kitchen.

I have only one rule when I decide what to put in, what to leave out. However successful a kitchen experiment might seem to be, if I don't feel the urge to cook something again, and soon, I ditch it. The one-off spectacular is not my style, nor ever could be. And, if at any time I'm still wondering if this or that particular recipe is worth keeping, I set myself a scene: a friend, a reader, a fellow-mother at the school gates, is coming up to me, telling me that tonight she's going to cook my.... If I'm not filled with impatient, evangelical enthusiasm at the imagined exchange, if that recipe doesn't inspire that same, unwavering, bossy confidence, then out it goes. I want to write only about the food I love, and I want you to love it, too.

CONVERSION CHARTS

OVEN TEMPERATURES

| gas mark | °C | description |
|-----------------|-----------|--------------------|
| 1/2 | 120 | very cool |
| 1 | 140 | |
| 2 | 150 | cool |
| 3 | 160 | warm |
| 4 | 180 | moderate |
| 5 | 190 | fairly hot |
| 6 | 200 | |
| 7 | 210 | hot |
| 8 | 220 | |
| 9 | 240 | very hot |

Weights

| ounces | grams |
|---------------|--------------|
| 1 | 25 |
| 2 | 50 |
| 3 | 75 |
| 4 | 110 |
| 5 | 150 |
| 6 | 175 |
| 7 | 200 |
| 8 | 225 |
| 9 | 250 |
| 10 | 275 |
| 11 | 315 |
| 12 | 350 |
| 13 | 365 |
| 14 | 400 |
| 15 | 425 |
| 16/1lb | 450 |

Volumes

| fluid ounces | millilitres |
|-------------------------------------|--------------------|
| 1 | 25 |
| 2 | 55 |
| 3 | 75 |
| 4 | 120 |
| 5 | 150 |
| 6 | 175 |
| 7 | 200 |
| 8 | 225 |
| 9 | 250 |
| 10 | 275 |
| 15 | 425 |
| 20/1 pint | 570 |
| 1 ¹ / ₄ pints | 725 |
| 1 ¹ / ₂ pints | 850 |
| 1 ³ / ₄ pints | 1 litre |

FIRST COURSE



FIRST COURSE

Crostini del Mare

Griddled Aubergines with Feta, Mint and Chilli

Hot Salt Cod Fritters with Cold Seafood Salad

Seafood Salad

Salt Cod Fritters

Thai Crumbled Beef in Lettuce Wraps

Rice Paper Rolls

Ginger-Cured Salmon

Baby Octopus and Potato Salad

Flatbread Pizzas

Squid Salad with Lime, Coriander, Mint and Mizuna

Soups

Spiced Pink Soup

Chilled Pea and Mint Soup

Risi e Bisi

Summer Minestrone alla Genovese

Happiness Soup

Pasta

Pappardelle with Courgettes, Sultanas and Pine Nuts

Tagliolini al Pesto Amaro

Rigatoni al Pomodoro e Prezzemolo

Spghettini al Sugo Crudo

Spaghetti Aglio Olio Peperoncino

Linguine with Chilli, Crab and Watercress

Capellini Con Cacio e Pepe

Short Pasta with Asparagus, Lemon, Garlic and Parsley