

WHAT'S CO

We asked five star chefs to show us
From Mr Christian's polenta cake to
got their snouts in the finest

their secret
Neal's Yard
mangers



Skye Gyngell

Australian Skye Gyngell, 41, started Petersham Nurseries in 2004. She is spending Christmas on the Mount Stewart Estate on the island of Bute with her daughters Holly, 18, and Evie, 11, and friends and family. 'We're going to take a lot of things with us because you can't get good chocolate or olive oil and we want to be able to cook properly.'

Two filets of beef from Sid at Olympia Butchers in Brook Green. I simply season it and roast it at a very high temperature very fast.

Six mallards from Albert our game man at the restaurant (07986 542728). He used to work at Blagdon's for a very long time. Now he's retired and he goes to the markets with his van. Often he gets pigeons in from France.

1kg porcini mushrooms from Italy. I have several suppliers but, for my personal use, I like Andreas Georghiou & Co on Turnham Green Terrace. They do more unusual things that are quite hard to get hold of and have a lot of organic English produce.

3.5kg Cyprus potatoes for a gratin dauphinoise, which the children love.

2kg Brussels sprouts.

Six large sprouting bundles of **cavolo nero**. I might do a cima di rapa (chard, spinach, turnip greens).

Four bunches of beautiful little **carrots**, not two little baby things. We'll cook them with lemon thyme and honey from the bees on the estate.

A dozen **pomegranates** (below). You gently tap the sides with a rolling pin to release the seeds, then purée and pass them through a chinois. It makes a very clean champagne cocktail.

Large sprouting bunches of **herbs**: sage, lemon thyme, rosemary and marjoram.

1.2kg walnuts in their shell.

4kg clementines. People just burn through them - you eat three or four at a time - they're a great palette cleanser.

1kg chestnuts that we roast on the fire on Christmas Eve.

A box of **blood oranges** - they make a beautiful cocktail as well.



Heston Blumenthal

Heston Blumenthal, 41, opened The Fat Duck in Bray, Berkshire, in 1995. Every Christmas he closes the restaurant

for two weeks, and reserves that time for his wife Zanna and children Jack, Jessie and Joy. 'We stay at home in Marlow. The one thing I insist on is games. There's a new *Guitar Hero* out and there will definitely be a contest of some sort before we go off to Whistler to ski.'

One capon (a castrated cockerel): one of my suppliers, who we spend a fortune with, gives me one at Christmas every year. They are plucked and beautifully packed in cloth, and the plumage is left on the neck.

La Pasta di Aldo sent from Italy. It's got the most amazing texture-bite but is made in such a way that it's at one with the sauce. I'll toss the pasta in smoked bacon, sage, chicken juice and butter.

One 150g white truffle, ordered in advance from Harvey Nichols. You shave it over the pasta. A lot of people think you should grate it on a microplane so that it's fine and hair-like, but thicker slices mean it goes further in the mouth.

One lettuce from Waltham Place Farm, a biodynamic farm down the road from The Fat Duck, for braising.

One Vacherin - it's really nice at this time of year. One **Saint-Nectaire**, a cow's-milk French cheese made in the Auvergne region. Both from our supplier, Premier Cheese, which will be opening a shop in London soon.

A loaf of **San Francisco sourdough** with figs from Baker & Spice in Chelsea.



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Tom Aikens

Tom Aikens, 37, owns two restaurants in Chelsea, and has a range of ready-made meals at Selfridges. This year he married Amber Nuttall. 'Last skiing in Idaho, where we ar we'll spend Christmas rew up, with all my lunch for 16, cooked win, who's also a chef.'

a roasted ham from I make the cranberry sauce turkey out at night so it's I won't overcook it: turkey per kg.

Almon for Christmas Eve. almon from the Northern und.

and some **Brussels** arm in Lincolnshire. 'the best land in the UK

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says **Andy Barker**



40 **shrimps** cooked alive in salt from Live Langoustine, a company based on the Scottish island of Benbecula. Six to eight each, with a glass of manzanilla. One of life's great pleasures is breaking off the head and sucking out the insides.

Two **ribs of Irish beef** for Boxing Day from P'Shea in Montpellier Street, Knightsbridge. There have to be around rib six or seven. There's more muscular fat so it makes the meat juicier.

Two **Burgundy** from Domaine d'Auvenay. They make about 1,200 bottles a year. As for the red, **Châteauneuf-du-Pape Hommage à Jules Perrin**, from Justerini & Brooks in St James's.



Yotam Ottolenghi

Yotam Ottolenghi, 39, grew up in Israel. He moved to London ten years ago and set up his first deli in Notting Hill in 2002. 'This year I'll be spending Christmas at home in West London with my partner Karl and his parents Pete and Greta. It is the first time in 30 years they've been away from Ireland for Christmas.'

A large **free-range turkey** and two good-quality **boneless gammons** from Frank Godfrey butchers in Islington. This is a family-run and passionate operation, 100 years old.

1kg **gravadlax** from H Forman and Son at Selfridges.



1kg **parsnips**, 1kg **carrots**, 2kg **potatoes**, 600g **Brussels sprouts**, **herbs** (a few bunches of sage, oregano and thyme) from Portobello market.

Six traditional **mince pies**, six **crumble** and **cranberry cakes** and one large **Christmas cake**, all from Ottolenghi, of course, because we sell what are, unarguably, the best around.

One **pistachio and orange blossom polenta cake** with jersey cream, from Mr Christian's, a traditional Italian deli off Portobello Road.

A **Vacherin Mont d'Or**, **Harbourne Blue** and **Berkswell**, all from La Fromagerie.

Three bottles of **Extra Dry Prosecco Fontana Vecia**, 12 bottles of good **Barolo** or **Chianti Classico** (no expense spared) and one bottle of **Grappa di Amarone** as the last thing before you slumber, all from Negozio Classico on Westbourne Grove.

12 **crackers** from Woolworths, just because you get hours of joy laughing at the jokes and trying to imagine who on earth could have come up with them. And another 12 from the Christmas Cracker Shop on Thayer Street.

One big bag of **holly berries** on the leaves, for covering the whole flat, plus a substantial flower arrangement (mainly amaryllis) with lots of big leaves at the centre of the dinner table. All from Columbia Road flower market.



Thomasina Miers

Thomasina Miers, 31, presents *Wild Gourmets* on C4, owns Mexican restaurant Wahaca in Covent Garden, and writes cookery books.

This year, she'll be spending Christmas with her boyfriend at her parents' house in Gloucestershire. 'There will be seven of us. We'll start with sloe gin champagne cocktails.'

A 2.5kg **rib of beef** from our local butcher, Trevor Smith, in Winchcombe. We'll slow-cook it on the Aga.

Last year we did a goose. This year the only bird will be a **partridge** shot in the wild.

One **red cabbage**, 2kg **Brussels sprouts**, one **horseradish**, 1kg **parsnips** and 2kg **roast potatoes** cooked in lots and lots of goose fat, which we pour out halfway through cooking. It makes them really crusty. All from Hayles Fruit Farm shop, Winchcombe.

A side of Frank Hederman **smoked salmon** for Christmas night, which friends send from Cork.

1kg **haddock** from Cotswolds Fish and Game. On Boxing Day we usually have a kedgerie, and 14 langoustines from the west coast of Scotland.

Two **loaves of bread** and eight **Eccles cakes** from St John Bread & Wine, Spitalfields.

My mother will have made the Christmas pudding, and I will buy three dozen **mince pies** from Violet Cakes at Broadway Market in Hackney.

2kg **Valrhona** chocolate for the chocolate truffles I make, with chillis that grow on my windowsill.

Six bottles of **Krug** from online wine merchant Swig.

One **Stichelton** traditional Stilton made from unpasteurised milk, from Neal's Yard Dairy.

700g **English Cheddar** from Daylesford Organic. We do a soufflé from a Michel Roux recipe.

One **500g wedge Cashel Blue** from Tipperary in Ireland - a really sweet, creamy blue cheese.

Three bottles of **Sancerre** or **Viognier** from Swig. We'll have something red from my father's cellar with the beef and six bottles of **Portuguese Quinta da Cabriz**.

