

## A coven of cooks

28 Feb 2012 by Jancis Robinson

**29 Feb** - Ticket prices now reduced by 25% to £150.

The week after next, six of the world's top female chefs are to team up over three consecutive nights, 11–13 March 2012, in a one-off collaboration at 1 Lombard Street restaurant in the City of London. Each night a different pairing of a top British and international female chef will present a five-course dinner, accompanied by different wines – all made by women. The series has been devised, in partnership with American Express, as a celebration of women's achievements in the world of fine food and wine.

The brainchild of the UK's top female chef Angela Hartnett and food and wine writer Fiona Sims, this Girls Night Out venture kicks off on Sunday night with Hartnett and top New York chef Gabrielle Hamilton (pictured) of Prune restaurant, author of the riveting and highly recommended memoir *Blood, Bones and Butter* (see Nick on [The story of Prune](#)). On the Monday night, Brazil's number one female chef, Helena Rizzo of Mani, teams up with the holder of three Michelin stars, Clare Smyth of Restaurant Gordon Ramsay. On the Tuesday night Margot Janse of Le Quartier Français of [Franschhoek](#), voted South Africa's best restaurant, will cook alongside London's ground-breaking Anna Hansen of The Modern Pantry.

Each dinner is priced at £200 a head, including a Bollinger champagne reception, all wine, water, coffee and service. To book, contact Elena Leva on 020 7929 9511 or [el@jessen.co.uk](mailto:el@jessen.co.uk).

Although menus could be subject to last-minute change, this is what is proposed.

### 11 March - Angela Hartnett & Gabrielle Hamilton

*Canapés* - Tempura courgettes

Smoked duck and fig jam crostini

Salt cod bacalao with sweet red pepper

*Starter* - Pasta kerchief with French ham, poached egg, toasted pine nuts

*Mid course* - Roasted monkfish tail, confit lemon, creamed chicory, smoked chicken sauce, chicken wing

*Main course* - Boiled beef dinner with oxtail, tenderloin, short rib and vegetables

*Pre dessert* - Frozen milk punch and sesame biscuits

*Dessert* - Chocolate ganache crumble, passion fruit sorbet, mint

*Wines*: Bollinger NV

Tinpot Hut Pinot Gris 2011 Marlborough, New Zealand

Fox Gordon Viognier 2010 Adelaide Hills, Australia

Dominio de Atauta 2006 Ribera del Duero, Spain

Wiese and Krohn Colheita 1982 Port, Portugal

### 12 March - Helena Rizzo & Clare Smyth

*Canapés*: Butter poached langoustines with lardo di Colonata

Steamed bun with truffle

Scotch eggs

*Starter*: Waldorf salad with apple jelly, celery sorbet, gorgonzola cheese emulsion and baked nuts

*Middle course*: Risotto with morels, wild garlic and roasted veal sweetbreads

*Main course*: Fish moqueca with arracacha

*Pre-dessert*: 'The Egg' egg yolk ice-cream with coconut foam and crispy coconut

*Dessert*: Lemonade parfait with bergamot, honey and sheep's milk yoghurt sorbet

*Wines*: Bollinger NV

Yalumba, Y Series Riesling 2011 South Australia, Australia

Mud House, Golden Terraces Pinot Noir 2010 Marlborough, New Zealand

Marqués de Murrieta Reserva 2005 Rioja, Spain (magnums)

Cypres de Climens 2007 Barsac, France

### 13 March - Margot Janse & Anna Hansen

*Canapés:* Truffled girolle and manouri filo tarts, pea and mint salsa  
Aubergine, feta, ginger and waterchestnut spring rolls  
Roast tomato nam prik  
Krupuk quail eggs, chilli lime dipping sauce  
*Starter:* Beetroot and buchu sponge, buttermilk labne, cucumber and dill granita  
*Middle course:* Roast cod, clams and chorizo, squid ink mash, smoked almond and spring onion salsa  
*Main course:* Loin of springbok, African grains, fermented garlic nougatine, celeriac puree  
*Pre dessert:* Baobab and pear parfait  
*Dessert:* Chocolate liquorice delice, cocoa chilli wafer, candied pink grapefruit, whipped cream  
*Wines:* Bollinger NV  
Cullen, Sauvignon/Semillon 2010 Margaret River, Australia  
Ailala 2010 Ribeiro, Spain  
Cien y Picos, Doble Pasta 2009 Manchuela, Spain  
Cypres de Climens 2007 Barsac, France

**WHAT** Three dinners showcasing top female chefs and wines made by women  
**WHEN** 6.30 for 7pm, 11–13 March  
**WHERE** 1 Lombard Street, London EC3  
**HOW MUCH** £200 a head  
**HOW** Contact Elena Leva on 020 7929 9511 or [el@jessen.co.uk](mailto:el@jessen.co.uk)