

## Side orders

### Tudor kitchen revived



NEWS: IAN WATKINS/REX USA

#### 'A Tudor's Feast'

Readers of last week's game extravaganza will not be surprised to learn that King Henry VIII's kitchen at Hampton Court Palace was one of the largest ever created. On December 21, BBC2 will be evoking its past glories in a documentary recreating the preparation of a palace meal. King Henry's staff of hundreds couldn't be replicated, but food historians have worked hard to carefully recreate other details, with chefs in period costume, using traditional sixteenth-century ingredients and applying authentic cooking techniques. 'A Tudor's Feast', Dec 21, 8pm, BBC2. Tudor cookery demonstrations take place Dec 27-Jan 1 in the restored Tudor kitchens at Hampton Court Palace, East Molesey, Surrey (0870 752-7777/[www.hrp.org.uk](http://www.hrp.org.uk)) Hampton Court rail.

#### Shelf life

##### Demarquette Fine Chocolates

Sometimes people are forced to follow their true life path. Marc Demarquette is a former management consultant who sought a change of direction after an accident. Half-French and half-Chinese, he had

always adored chocolates, so went to train with Paris's prestigious Maison Lenôtre and other master chocolatiers in France. Having opened his own shop in the heart of Chelsea this September, he has already won two silver prizes in the World Chocolate Awards, one for his house ganache chocolate and another for one filled with a mixture of sweet Rivesaltes wine and raisins. Other treats at this minimal boutique include thick chunks of chocolate-covered orange peel, chocolate discs studded with dried red berries, and delicious honey-flavoured truffles.

Demarquette enjoys drawing on Oriental ingredients to create combinations such as coriander and kaffir lime chocolates. In the gift boxes, the names of each flavour are printed on the chocolates in edible type so you don't need to refer to a menu card.

How sweet, Jenni Muir

Demarquette Fine Chocolates, 285 Fulham Rd, SW10 9PZ (020 7351 5467) South Kensington or West Brompton tube. Open Tue-Thur 11am-7pm, Fri, Sat 11am-8pm.

#### Event

##### Borough Market food walk

Ann Jones, a Blue Badge Guide, is leading a London walk this Saturday, starting at 10am at Monument tube. The theme is Londoners' food over the centuries and includes a historical introduction to Borough Market. The walk costs £6 (concessions £5) and lasts around two hours. Just turn up - there is no need to book. Borough Market walk (020 7624 3978/[www.walks.com](http://www.walks.com)).

#### Write your own food book!

##### Bursary for budding food writers

A major new bursary has been set up for would-be food writers who want to write about Asian or Oriental food but have not yet received a book commission and need funding to do original research (ie to go somewhere then write about it). The Yan Kit So Memorial Award is named in honour of the late food writer who did much to explain Chinese cuisine to Western audiences. For more info, contact Alice Huang ([alice.huang.business@gmail.com](mailto:alice.huang.business@gmail.com)).

## London's larder

### No 43 Miss Stoneham's Tomato Ketchup



REX USA

**What** The purest, fruitiest tomato ketchup you're ever likely to taste.

**Who** Carol Stoneham, a refugee from the catering trade, who was one day given a box of green tomatoes. She tried making chutney, and found the result disgusting. But perseverance has paid off and

she now produces a wide range of superb preserves including piccalilli, jams (regular and sugar-free), jellies, mustard and this delicious dark ketchup.

**Where** A bungalow on the Maldon Blackwater - Miss Stoneham doesn't

really need a production unit. The fresh tomatoes, which are locally renowned, come from Jacob's Farm in Heybridge.

**How** The recipe she started with asked for the cooked pulp to be strained then bottled - a curious step given that much of a tomato's flavour is in its watery juices. Miss Stoneham's trick is to keep the liquid after straining, boil it hard to reduce and concentrate its tomatoey flavour, then add it back to the ketchup.

**Enjoy** Available from Handmade Food delicatessen in Blackheath (40 Tranquil Vale, SE3 0BD) or by mail order from [www.miss-stonehams-preserves.co.uk](http://www.miss-stonehams-preserves.co.uk), where the 280g glass bottles are priced at £2.40 each plus p&p. Jenni Muir

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