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Magazine

MAGAZINE OF THE YEAR

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world is cleaning
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**COOKING
THE BOOKS**

*London's
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*My London***

Meet Yungblud...

*Pop's king
of chaos*

FEAST

EDITED BY CLARA STRUNCK

PLAY your carbs RIGHT

As Padella expands to Shoreditch, chef *Tim Siadatan* shares his crowd-pleasing crab pasta recipe



If you've been to Padella, count yourself lucky — not just to have sampled the fresh pasta for which this Borough Market restaurant is famous, but to have navigated the near

constant queues for a table. You're in with a better chance, though, now that a new branch has opened in Shoreditch (*below*). 'The success of Padella took us by surprise,' says Tim Siadatan, chef and founder. 'I don't think anyone should plan for that to happen — you'd either have to be mad or extremely arrogant!'

A clutch of awards (and numerous copycat pasta restaurants) later, it's clear Siadatan was on to something with his fresh, no-frills approach. 'Before Padella opened, I don't think there was anyone in London doing pasta the way we do it,' he tells me. 'There weren't that many places you could eat good pasta, especially not affordably.'

This recipe is one of the most popular from Padella's menu. 'It's a substantial meal, but it has a lightness thanks to the crab,' says Siadatan, making it an ideal dish for spring. It's also easy to make at home, with picked crab from a good fishmonger. 'The brown crab just gives it a bit more substance, and a taste of the sea.'



Serves 4

TAGLIARINI WITH CRAB, CHILLI AND LEMON

80g white cooked and picked crab meat
80g brown cooked and picked crab meat
1 chilli, seeded and finely chopped
1 tbsp parsley, finely chopped
1 tbsp olive oil
2 tbsp lemon juice
400g dried spaghetti or linguine
50g unsalted butter
Salt and pepper



In a bowl, mix together the white and brown crab meat, chilli, parsley, olive oil and lemon juice. Season with a good grind of pepper. Refrigerate until needed.

Bring a large pan of water to the boil and add salt until it tastes roughly like seawater. Add the pasta and cook until al dente. Meanwhile, add a splash of pasta cooking water to a separate pan, add the butter and melt on a low heat, then add the crab mixture.

When the pasta is cooked, remove it from the water and add it to the crab mixture, keeping the pasta cooking water to one side. Vigorously toss the pasta in the pan for at least 30 seconds, adding a splash more starchy cooking water if it starts to dry up. Continue cooking the pasta until the sauce emulsifies. Adjust seasoning if necessary and serve immediately.

Padella Shoreditch is open now. 1 Phipp Street, Hackney, EC2 (padella.co)

THE TAKEAWAY

What's hot this week



THE DRINK

Dash water (infused with wonky fruit and veg) has launched chic new glass bottles, perfect for sharing. (dash-water.com)



THE TREAT

Pophams' #bakeforsyria honey and za'atar pastry is available until the end of the month, with 100 per cent of proceeds going to charity in aid of children affected by war. (pophamsbakery.com)



THE LUNCH SPOT

Gunpowder Tower Bridge now has an excellent Grab & Go takeaway lunch menu — so you can kiss those lacklustre sandwiches goodbye. (gunpowderlondon.com)



In the MIX

Trivet may be founded by The Fat Duck alumni, but its wine list is earning a reputation all of its own, says *Douglas Blyde*

Sommelier Isa Bal and chef Jonny Lake, who worked harmoniously for 12 years together at Heston Blumenthal's The Fat Duck, have launched Trivet: a dining room and no-reservations wine bar in Bermondsey, designed in minimalist style by architect and wine writer, Umay Çeviker. But this isn't a sequel to Blumenthal's famous restaurant, says Bal. 'It would have been a mistake to try to mimic what they're doing. We're an à la carte restaurant where people have three courses, then have time to do other things.'

Bal was born in 1971, 'a great vintage for Alsace,

Germany, Burgundy, Tuscany and Piedmont', and began his career in the hospitality industry more than 20 years ago. Now he's widely regarded as one of the world's leading sommeliers. From the comfort of his special seat at the bar he shows me his 'Cellar Book', which begins with wines referring to 7000BC Georgia and ends in a prophecy that the vine will, by 3000AD, be sown on Mars.

The Trivet Cellar has an extensive chronological wine list featuring more than 350 bottles, all selected by Bal. Listings feature logos: a bearded hipster emoji applies to natural wines, while a rowan leaf marks biodynamic bottles. Notable is the absence of big brand champagnes, 'because you can get them from any supermarket', says Bal. Democratically, 100 wines cost less than £50 — encouraging customers to feel slightly less guilt when embarking upon a second bottle...

Trivet, 36 Snowsfields, SE1 (020 3141 8670)