



## WELCOME...

This month we are well and truly in the pink. Much of our food, our drinks and even our cooks are veritably in that vein. We have rosy recipes, rosé wine and a Rose, three Rosies and a Rosemary. A pink rose, in all its forms, really is the colour, scent and flavour of a British summer. So perhaps you would do me the honour of getting with my little programme. Grab a table and chairs (or just a rug) and pop them on the nearest, lawn, patio, roof terrace, beach or hilltop. Then spread out a pink tablecloth and remember what joy there is in a linen napkin.

Start with Alice Hart's salmon-pink Virgin Mary gazpacho and fragrant tomato salad (see page 27). Then dish out Josh Katz's braised and barbecued pork belly chraime (in its pink North African chilli sauce, on page 47), or just put some lamb chops on the grill, to serve charred outside and gently pink in the middle. Finish with a nectarine and raspberry pavlova (Annie Rigg's recipe is on page 70). To ease you through all this modest feasting, invest in a magnum of my favourite rosé, Mirabeau, light and fragrant with the hills and grasses of Provence (or take your pick from some of Amelia Singer's suggestions on page 82).

As for conversation... well, you could ponder on the talented bunch of culinary Roses we celebrate on page 77. And if all that doesn't leave you in the pink, I quit. (That's not a challenge by the way!)

William

William Sitwell editor, *Waitrose Food*  
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### Contributors



Photographer **Kate Whitaker** shoots perfect pink puddings on our cover and page 68.



On page 42, chef **Josh Katz** fires up the barbecue for an exciting weekend menu...



...while food writer **Rich Harris** makes sure that vegetarians are well catered for on page 51.



Writer and actor **Rhik Samadder** can't resist a good old barbecue party on page 66.

### On the cover

Pavlova with nectarines and raspberries

Recipe and food styling by **Annie Rigg**  
Photograph by **Kate Whitaker**  
Styling by **Tamzin Ferdinando**





**Whispering Angel Côtes de Provence, France** (bin 823068; £17.99)

**COLOUR** The faintest blush.

**TASTE** For such a pale wine, this rosé really delivers, with citrusy perfume and concentrated red grapefruit and passion fruit on the palate.

**DRINK IT AT** Every summer party or beach picnic.



**Mirabeau Pure en Provence Rosé Côtes de Provence, France** (bin 603980; £13.99)

**COLOUR** Pink satin ballet slippers.

**TASTE** Velvety, pristine grapefruit and guava fruit caress your tongue – it has both poise and an exotic, fruity nature.

**DRINK IT WITH** Olives for the perfect aperitif, or grilled fish.



**Peter Yealands Sauvignon Blanc Rosé Marlborough, New Zealand** (bin 448821; £9.99)

**COLOUR** Strawberry sorbet.

**TASTE** The lime and pink grapefruit flavours of this wine are tempered with a creamier body and long-lingering finish.

**DRINK IT WITH** Tomato or goats' cheese salad, or shellfish.



**La Cerisa Pinot Grigio Rosé Lombardy, Italy** (bin 697187; £7.99)

**COLOUR** Pink Himalayan salt.

**TASTE** An intriguing combination of ripe pink lady apples and sour red cherries. It almost resembles tangy red strawberry laces but without the intense sugar hit.

**DRINK IT WITH** Hot dogs fresh off the barbecue, or any fusion food.



**Johann Wolf Pinot Noir Rosé Pfalz, Germany\*** (bin 674103; £9.99)

**COLOUR** Salmon.

**TASTE** Gorgeous wild strawberry and ripe red cherry fruit combined with pink grapefruit zest.

**DRINK IT WITH** Barbecued food with plenty of barbecue sauce – this is a real party crowd-pleaser.



**Chêne Bleu Rose Ventoux, France\*\*** (bin 763199; £21.99)

**COLOUR** Apricot.

**TASTE** This wine epitomises the hybrid nature of rosé – fantastic pomegranate, cranberry and orange rind fruitiness combine with an excellent structure.

**DRINK IT WITH** Provençal food – bouillabaisse, lamb and ratatouille.



**Champteloup Rosé d'Anjou Loire, France** (bin 037209; £7.99)

**COLOUR** Coral.

**TASTE** Berry coulis with a dollop of crème fraîche in a bottle. It's extremely fruity but the ripeness is balanced by a fitting acidity.

**DRINK IT WITH** Mezze and spicy Indian dishes.



**Quoins Vineyard Rosé Wiltshire, England\*** (bin 842586; £12.99)

**COLOUR** Campari.

**TASTE** This zings with dried cranberry, apricot and fig fruit, complemented by a supple body and a vibrant tartness.

**DRINK IT WITH** A cheeseboard garnished with dried cranberries and walnuts.



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## LETTER OF THE MONTH

### NOVELTY VALUE

I tend to cook only basic veg but on my last shop I bought chicory for the first time. Luckily, April's Harvest section featured glazed chicory bulbs with mustard, so I cooked that with gammon; it went down a treat. My husband and I have now decided to try a new fruit or vegetable every week.

*Carole Casan, Tiverton, Devon*



## DON'T FORGET YOUR CUP!

By autumn 2018, we will have phased out takeaway cups from all our stores. We're still delighted to offer you a free hot drink when you shop with us, but once takeaway cups are removed we'd like you to bring in your own reusable cup. We'll inform you when the change will happen in your local store, if it hasn't already.

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## PUN GOD

As I enter my 70s, it has occurred to me that there's not enough humour in the world these days. That said, the editor's letter from April's issue was warmly welcomed. I love a good pun. Wok on!

*Bev Walpole, via email*

## MILK-MADE

I absolutely loved the *Waitrose Guide to Yogurt* from April's issue. Now my culinary horizons have been widened, I no longer reach for a dollop of crème fraîche with just about everything. I particularly enjoyed the moreish lemon and blueberry cake with lemon yogurt.

*Glynis Anderson, Hockering, Norfolk*

## SCILLY SEASON

The *Spring Fever* feature in April brought back wonderful memories of the Scilly Isles. My husband and I went there in 2013 and spent the day bird-watching, even spotting some seals in the bay. Lunch was the best-ever crab sandwich at the Hell Bay Hotel. Who needs abroad?

*Patricia Fletcher, Hucknall, Nottinghamshire*

## WORD ON THE TWEET

@sophiesscran: My boyfriend made April's vermicelli with mushrooms and mangetout for #MeatFreeMonday. Delicious!



## IN PICTURES

@healthyhappyzen via Instagram: Dinner tonight was #WaitroseFood's Jersey Royals, trout and watercress.



@bradley\_hangrybear1 via Instagram: Peanut and aubergine curry: delicious recipe from April @Waitrose Food.



**WIN!** The author of this month's winning submission will receive a Mirabeau rosé hamper, including 12 bottles. For your chance to win next month's prize and see your contribution in print, send letters, pictures and ideas with your full name, address and phone number to Waitrose Food, 8 Baldwin Street, London EC1V 9NU, email [waitrosefood@waitrose.co.uk](mailto:waitrosefood@waitrose.co.uk), or get active on Instagram and Twitter using #WaitroseFood.\*