

# ABSOLUTELY

NOTTING HILL

MAY 2015 / £3.95

**ZOE JORDAN**  
*WHY FASHION IS  
LIKE GRAND PRIX*

**LAURA BAILEY**  
*ON SHOES, BAGS AND  
ITALIAN CINEMA*

**EMMA  
GREENHILL**  
*THE SCARF DESIGNER  
SHARES HER TASTES*

*Tickled Pink*  
PICK PASTELS THIS SPRING

STYLISH / INTELLIGENT / ELEGANT



## RECIPE

COFFEE  
MARINATED  
STEAK*Don't knock it till you've tried it*Words **MEATPORTER**

**M**eatporter is an online artisan butcher that sources and delivers high class meat all over the country, with an emphasis on quality. Everything is free range and endorsed by some of London's best restaurants. The system is simple: choose from a number of pre-selected boxes such as for instance 'the gourmet', which includes two duck breasts, two ribeye steaks, a whole large chicken and a packet of bacon for £40 – or the bbq box, which comprises in total 20 servings of sausages, chicken breasts, rump steaks, burgers, pork loin and lamb burgers for £45 – or 'the ultimate' which delivers 38 servings of a vast variety of meats. The quality is faultless and delivery is tomorrow. Visit their blog for recipes including this one.



## INGREDIENTS

- 2 Meat Porter Ribeye or Sirloin steak
- ½ teaspoon olive oil
- Coffee marinade:* 1 tablespoon soy sauce
- 100 ml espresso • 1 tablespoon red wine vinegar
- 1 garlic clove crushes • 1 teaspoon Dijon mustard • 2 tablespoons light brown sugar

## METHOD

**01** Mix marinade ingredients together, add steaks and leave to marinade in the fridge for at least an hour. **02** When you are ready to cook the steaks, heat a large frying pan over a medium – high heat. **03** Take the steaks out of the marinade and dry on paper towels. **04** Brush steaks with olive oil, season and fry for 2-3 minutes on each side (medium rare) or longer if you prefer it well done. **05** Rest for 5 minutes or so before slicing and serving.

meatporter.com

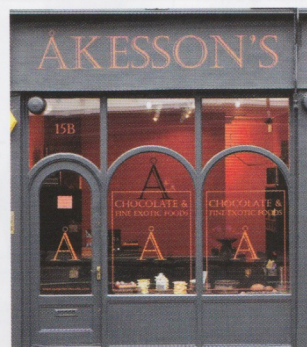


## TABLE TALK

*Flowers and chocolates, mostly. And some high quality meat*▲  
FLORAL TRIBUTE*The New Angel*

**C**helsea Flower Show will this year be celebrated by the three AA Rosette restaurant The New Angel as it presents a meticulously crafted three course menu, showcasing the absolute best in edible flowers and greenery. The menu is available from 19 to 23 May at £62 per person.

thenewangel-nh.co.uk



## BEAN TO BAR

*Akesson's Chocolate*

**F**orget Cadbury's, it's all about Akesson's. Specialising in fine cocoa and spices, you'll find nothing but the richest, most intense, flavours at this Notting Hill-based chocolatier. Our favourite bar? The Great Taste award winning 75% Forastero Cocoa from Brazil.

akessons-organic.com

## FOX IN A BOX

*Pierre Marcolini*

Maison Pierre Marcolini has teamed up with Japanese brand Kitsuné to create a box of delights that looks too good to eat. Almost. The bento-style boxes are filled to bursting point with scrumptious macaroons or equally yummy chocolates.

From £29.90; marcolini.com

