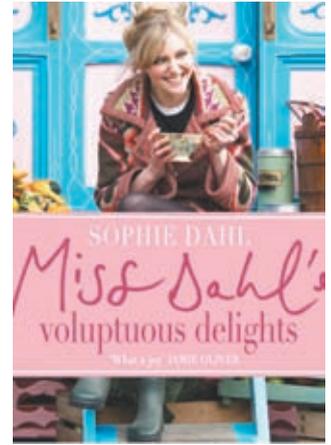


scrumptious summer supper



Linguine with tomatoes, lemon, chilli and crab

SERVES 2

75g/1/2 a cup of cherry tomatoes

Sea salt

1 clove of garlic, peeled

1/2 a red chilli, deseeded and finely chopped

3 tablespoons of olive oil

Juice and zest of 1 lemon

170g/ 3/4 cup of cooked crab meat – white and brown

180g/6oz of wholemeal/whole wheat or spelt

linguine

Fresh chopped parsley

Stolen, stolen, stolen – this recipe (and variations of) has graced summer menus all over the place, the best and first at the brilliant River Café in London. But oh, it's good, and so moreish, and seems to epitomize summer in every bite. If there is one good summer pasta dish in your repertoire this should be it.

Cut the tomatoes into halves and sprinkle them with a little sea salt. In a pestle and mortar, crush the garlic and chilli into a red pulp. Mix in the olive oil, lemon juice and zest. Add the crab to the mix if your pestle and mortar is big enough; if not, transfer everything to a slightly bigger bowl.

Cook the pasta so it's al dente. Drain then pour the crab mixture and tomatoes over and sprinkle with parsley. Eat.

Extract taken with permission from *Miss Dahl's Voluptuous Delights* by Sophie Dahl; published by HarperCollinsPublishers; ISBN978-0-00-726117-8; RRP \$44.99



Reviewed by Karin de la Rey

The title says it all ... *Miss Dahl's Voluptuous Delights*. Talking about a culinary adventure and you have to mention Sophie Dahl's colourful recipe book in which the first person narrative draws the reader into her life-story as it unfolds alongside tantalising recipes. *Miss Dahl's Voluptuous Delights* is not only a delight to read, but it is a palate tickler too. Written in a down-to earth and honest genre, it begs you to get up, don the apron and prepare the *plat du jour* that will find guests journeying through layer upon layer of fresh simplistic flavours that are a tease to any palate.