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John Lewis

COOK

SPRING 2016



SEASONAL SMOOTHIES

New ideas for healthy blends

SPRING ROAST

The secret to Easter lunch

BREAD MAKING

Mastering the art of the loaf

EASY DOES IT

Start the weekend with a relaxed brunch – try this seasonal tortilla from Michelin-starred chef Jason Atherton, served on Social, his exclusive new tableware collection

Social by Jason Atherton is a new tableware collaboration between the chef and award-winning product designer Robin Levien. Available exclusively at John Lewis, it's all about feasting with friends and family.

'The idea behind the range is that it's fine dining enough to use for a dinner party, but you could also use it for a slice of toast,' Atherton explains.

'Brunch is a meal that people look forward to. It's a lazy part of the day when you can get away with anything.'

Jerusalem artichoke, ricotta and truffle tortilla

INGREDIENTS

Serves 4
 200g Jerusalem artichokes, peeled and chopped
 20g butter
 50g wild mushrooms
 2 tbsp olive oil, plus extra for frying
 1 onion, peeled and finely sliced
 150g Desirée or Maris Piper potatoes, peeled and finely sliced
 5 large eggs
 10g black truffle, sliced (or 2ml truffle oil)
 100g ricotta cheese

METHOD

- Put the Jerusalem artichokes in a pan, season with salt, and cook gently until they begin to break down into a purée. Put to one side.
- Melt the butter in a frying pan, then fry the mushrooms for 1 minute, drain on kitchen paper and put to one side.
- Heat the oil in a pan, add the onion and potatoes, and season. Add a splash of water, cover with a lid and cook for 10 minutes until tender.
- Crack the eggs into a large bowl, season and lightly beat. Add the potatoes and onion and mix together.
- Preheat the oven to 180°C/fan 160°C/gas mark 4. Heat a little oil in a non-stick ovenproof pan, ladle in half of the egg mixture and cook over a medium heat for 2-3 minutes, until the egg is setting around the edge.
- Arrange the mushrooms evenly over the eggs, then the artichoke, and finally the truffle (or truffle oil).
- Top with the remaining egg mixture and place in the oven for 2-3 minutes until the eggs are fully cooked.
- Spoon the ricotta on top and serve.

PHOTOGRAPHS: YUKI SUGIURA



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Atherton is proud of his Lazy Susan (below left): 'You can use it as a chopping board, then turn it upside down and it's a Lazy Susan. You can put the tortilla on it in the middle of the table, spin it round and have a bit of fun with it.' See the full range at johnlewis.com/atherton

Clockwise from bottom:
Social by Jason Atherton Leather Placemats (set of 2, 1 shown) 621 60501 £30
Multi Purpose Lazy Susan 621 10305 £98
Linen Napkins (set of 2) 601 58401 £16
Linen Runner 601 58402 £28
Handmade Tumbler Clear 683 13901 £4
Marble Plate 25cm 621 20302 £18
Plate 23cm 682 14702 £8
Mug 682 14708 £8
Espresso Cups and Saucers (set of 4, 2 shown) 682 14710 £32
Handmade Glass Jug Clear 1125ml 683 13903 £18
Handmade Hi-Ball Glass Clear 683 13901 £4
Small Wooden Riser 621 10301 £42
Bowl 8cm 682 14707 £4
Jug 350ml 682 14712 £12
Bowl 16.5cm 682 14705 £8
Large Serving Board 621 10304 £24
Bowl 11.5cm 682 14706 £6