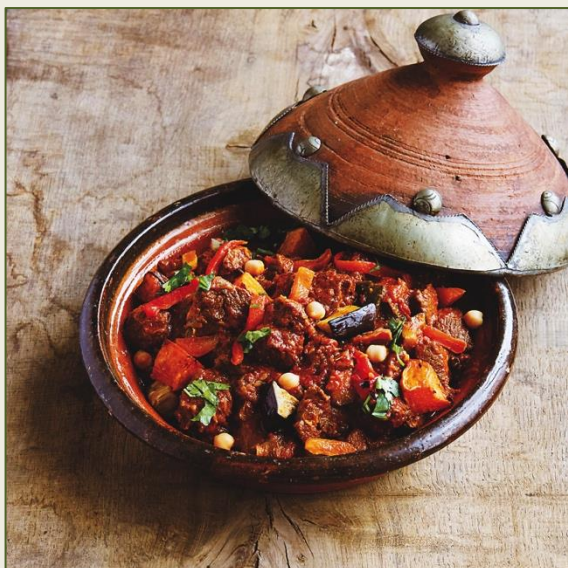




The Livery Kitchen Cookbook

THIS COOKBOOK is a celebration of the Livery Kitchen Initiative. In Spring 2020, as the Covid-19 pandemic gripped the United Kingdom, the Clerk of the Drapers' Company asked some of the City of London's kitchens a simple question, 'What can we all do to help?'

In response the Livery Kitchen Initiative was born. Its mission was to provide delicious and nutritious meals for NHS staff and, in partnership with City Harvest, to support deprived communities in London's East End.



Thanks to the generosity of many of the City Livery Companies, individuals, volunteers, and to the work of the Grocers', Drapers', Fishmongers' and Merchant Taylors' Companies and Party Ingredients, more than 60,000 meals have been delivered and this is going up every week.

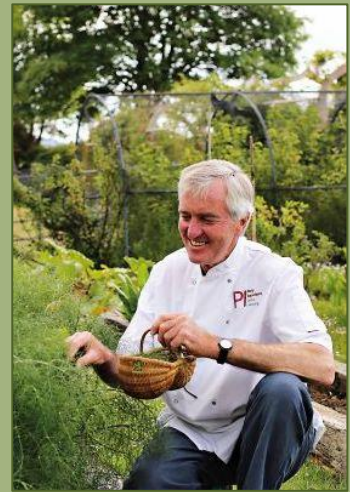
The real heroes of this year-long project, the Head Chefs from each of the kitchens, have created a wonderful selection of dishes, with guidance and food photography, all now brought together in this immensely practical book. The recipes have been compiled and written by chef/cookery food writer, Peter Gladwin.

This is a working kitchen cookbook: simple culinary ideas, easy to follow step-by-step instructions, and tips and tricks from the City's leading chefs... Bon appétit!



PETER GLADWIN – COOKERY WRITER

Peter Gladwin has presided over the kitchens in Guildhall and other City kitchens for over 40 years creating great banquets for Her Majesty the Queen, The Royal Family, visiting Heads of State, numerous Lord Mayors and the 'great and the good of the land'. He now divides his time between running his family's vineyard in Sussex and presenting and writing about food and wine. Peter has published five previous Cookery books including the recent *New City of London Cookbook*.



EXAMPLE RECIPE – CHOCOLATE AND TAHINI BROWNIES

Why does the concept of homemade Chocolate Brownies conjure up a sense of decadence, indulgence, and a little naughtiness? Then, when we add in Tahini there is a whole new dimension of heaven!

Tahini is a paste made from toasted ground Sesame that is used in Hummus and many Mediterranean and Middle Eastern dishes. In the Brownies it adds A unique delicious rich creaminess.



Ingredients

240g Dark Chocolate (broken into pieces)
240g Butter
240g Caster Sugar
4 Eggs
120g Plain Flour
40g Cocoa Powder

3 tsp. Mixed Spice
1/2 tsp. Salt
130g Chopped Walnuts
150g Tahini
To Finish
A few Red Currants
A sprinkling of Icing Sugar

Method

- Place the chocolate and butter in a bowl over a pan of simmering hot water set on a low heat. Stir the mixture until melted.
- Add the sugar and continue to heat until fully incorporated. Remove the bowl from the heat.
- Beat the whole eggs in a large bowl. Then stir into the chocolate mixture.
- Sift the flour, cocoa, spice, and salt and stir into the mixture, fold in the walnuts.
- Line a 25cl x 30cm baking tray with oiled baking paper.
- Pour the brownie mixture in and place in a pre-heated oven at 170°C/Gas Mark5 for 30 minutes.
- It should have a crispy crust but still gooey in the middle.
- Allow to cool, turn the whole slab out onto a board and cut into neat diamonds.

[Click here](#) to pre-order your copies of *The Livery Kitchen Cookbook*

Available exclusively from the Draper's Company.

All proceeds from the publication will go towards the City Harvest charities supporting poverty in the East End.

Pre-orders close 19th March 2021

Price including postage is £15 per copy

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