



**FEED YOUR
PASSION**



The Supper Club returns, this time with the help of two loved-up interior designers and one of Bristol's best delis. Welcome to our monthly celebration of the dinner party, where preparing our own food for family and friends is king, and each event has its own stock of tips, tricks, presentation ideas and recipes to try. If you'd like to host one, send venue pics and an idea of the theme to laura.rowe@mediaclash.co.uk



THE SUPPER CLUB

SPANISH LOVE BOMBS

Small bites, big flavours and styling made easy. Cooking and presenting a romantic meal needn't be difficult, say hosts Goodchild Interiors and Papadeli; here's their proof

BY LAURA ROWE PHOTOS BY JAMES STAPLETON



Vic's wardrobe. It was an amazing spectacular event, never to be forgotten. Needless to say, Paul has never felt the need to show such a demonstration of his love on that scale again..."

Nearly 17 years of marriage later and the pair really are inseparable – they run a highly successful interior design business together. Projects range from the small and quirky to the extravagant and sumptuous. And, as luck would have it, they are also rather renowned for their dinner parties...

We started off with canapés in Gill's dramatic Grade-II drawing room. Papadeli – the Clifton-based deli, cafés and cookery school – were our caterers for the day, and had cooked up a beautiful range of seasonal 'food to be shared' with a distinctly Spanish vibe. Everything was bursting with colour and flavour.

There were tapas-style roasted piquillo peppers stuffed with white crab meat, capers and dill. Slices of moreish Manchego had been partnered with a blanket of quince paste. Authentic blinis had been given a Papadeli twist with smoked salmon, crème fraîche and shavings of fennel. There were also grilled prawns in a crisp cup with avocado, lime and coriander; spinach frittatas with a spiky aioli; and crostinis with black olive tapenade and boquerones (marinated fresh anchovies). Paul even got out his guitar to serenade us – well, if music be the food of love, and all that jazz...

We were soon tempted down to the pair's studio kitchen. Gill had wanted to create a simple setting, with subtly romantic accents, where the food could do the talking. Taking inspiration from those clever Scandinavians, Gill dressed a white Saarinen oval table with white plates, ornate silver cutlery and

(the supper club)



Along the top row: Gill, the knockout array of puds, and Simon from Papadeli serving them. Amongst our favourites (and all were amazing): the pistachio and orange tarts (second right) and lady's kisses (second left) – we kissed a girl and we liked it

Edwardian glass decanters as flower vases. “An easy way to pull things together is through colour,” Gill explains. “We used white predominantly, with accents of purples, reds and a spot of pink to tie things into the Valentine’s date theme through napkins and flowers and seat cushions.”

Indeed, the red velvet cushions made a comfortable and stylish addition to white polypropylene chairs – as “guests must be comfortable” – and Gill chose delicious fragrant hyacinths and anemones “to bring a delicate spring quality to the table”, alongside small tulips “for their architectural shape”.

“Fresh flowers are a must either on the table or nearby,” Gill says. “It can be as simple as one or two stems, or a posy of wild flowers and berries. Keep the table vases low, so that everybody can see across the table and work colours that tie in with everything else in the room.”

Gill also has a great tip for when you have an odd number of guests: “Round and oval tables work very well, because everyone can sit evenly around it. If you want to make an existing square table more flexible, consider having a round MDF top cut out to lay on top, then covering it with a cloth.”

But what of the rest of the food? Our main course – the ultimate convivial Spanish fare – was a paella de mariscos, expertly cooked by Carla. Packed with milky squid, meaty monkfish, mussels and sweet shrimps, the golden rice was incredibly moreish.

Papadeli’s Simon had also rustled up a very pretty winter bitter leaf salad with pomegranate, gently pickled white beetroot and toasted walnuts.

It was a real mix of textures, flavours and colours – ideal for cutting through the richness of the seafood. The pink



bubbles we drank were actually French lemonade (well, it was lunchtime).

Papadeli has become famous for its big flavours and seasonality, and did us proud here.

“Food really brings people together,” explains Simon, who sells all of the ingredients for these meals at the deli on Alma Road. “Our cookery classes find all sorts of people with different skills chatting happily about their love of food – and this makes me smile, as it’s why I became a chef. I just love food: eating, tasting and talking about it!”

Papadeli often hosts Spanish cookery classes, if you feel tempted to try making any of these dishes at home. But they also handle outside catering – for everything from canapé parties and weddings to birthdays and business lunches – if you’d rather (and it’s very tempting!) leave the hard work to the professionals...

For puds, Simon had once again gone with the theme of sharing, offering up a platter of mini desserts – orange and pistachio tarts, lemon and thyme drizzle cakes, chewy cinnamon and almond meringues, carrot cakes, sublime baci di dama (aka lady’s kisses), cherry muffins, chocolate truffles, and individual pear, apple and almond crumbles.

On their arrival, the table fell silent. Now that’s what we’d call the food of love... 

✦ Useful contacts

GOODCHILD INTERIORS 3 Granby Hill, Clifton; 0117 927 9475;
www.goodchildinteriors.net

PAPADELI Alma Road, Clifton; 0117 973 6569;
www.papadeli.co.uk

SEA FOOD, EAT FOOD

A perfect paella should be oily, sticky, flavoursome – and with slight burnt crusty bits of rice underneath. Here’s Papadeli’s version, best served with lemon wedges and chilled white wine, rose or Cava, and a bitter leaf salad.

If you’re making your own fish stock, prepare the monkfish by removing the tail and any sinew from the white flesh. Simmer the tail in water and onion, celery, carrot and thyme for 30 minutes before removing from the heat and straining.

PAPADELI PAELLA DE MARISCOS

SERVES 6

INGREDIENTS

- 150ml olive oil
- 1 medium onion, finely chopped
- 3 garlic cloves
- 100g chopped tomatoes
- 1 tsp paprika
- 1 big squid,
prepared, scored and cut into 3-inch pieces
- 6 handfuls Calasparra rice
(needs to be a ‘round’ rice)
- 2 pints fish stock
(Papadeli made theirs from the monkfish tail)
- a pinch saffron threads
- 200g monkfish or hake
- 15 mussels (in shell)
- 15 shell-on prawns
- 100g clams
- 1 red pepper
- 200g peas

METHOD

- Make a sofrito by lightly frying the onion in the olive oil until translucent. Add the garlic, chopped tomatoes and paprika. Heat and stir until it becomes a thick sauce.
- Add the squid and stir. Add the rice and coat with the sofrito.
- Add the stock in the quantity of one part rice to two parts water. Add the saffron strands and bring to a simmer. Stir once and then leave to cook for 20 minutes, making sure it doesn’t catch on the bottom of the Paella dish or dry. If it does, top up with more stock.
- Add the monkfish, mussels and continue to cook for 10 minutes, adding more stock if required.
- Add the prawns, clams and finely sliced peppers and peas. Once cooked, remove from heat and cover with a tea towel and allow to steam for 5 minutes before serving.