



THE LIVERY
COOKBOOK
KITCHEN



Produced in commemoration of the combined
Livery Company initiative to support NHS hospital
workers and charities in East London through
the Covid-19 Pandemic

THIS COOKBOOK is a celebration of the Livery Kitchen Initiative.

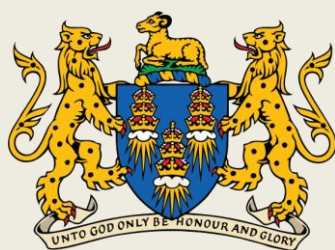
In Spring 2020, as the Covid-19 pandemic gripped the United Kingdom, the Clerk of the Drapers' Company asked some of the City of London's kitchens a simple question, 'What can we all do to help?'

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', Merchant Taylors' and Party Ingredients, more than 170,000 meals will have been provided by the time the project is completed this summer.

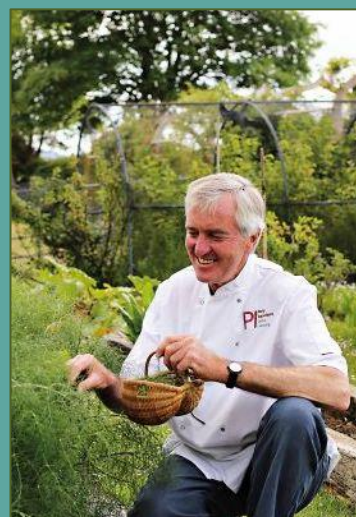
The Head Chefs from each of the livery kitchens, have created a wonderful selection of dishes, brought together by Peter Gladwin in this immensely practical book.

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.



PETER GLADWIN – COOKERY WRITER

Peter Gladwin has presided over the kitchens in Guildhall and other historic establishments 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 *New City of London Cookbook*.





CHARGRILLED GOATS' CHEESE SALAD WITH HONEY ROAST BEETROOT & WALNUTS

This light and healthy salad starter takes no time to prepare and has long been popular on the Grocers Hall menu. Charred goats' cheese with honey-roasted beetroot is a great marriage and the zingy balsamic glaze packs a delightful punch.

During our food photoshoot we could not resist the opportunity to feature this wonderful portrait of Princess Diana with the ever present Grocers' spice camel looking on.

Ingredients

200g small log of Rosary goats' Cheese (or similar)
Salt, Pepper and a little Oil
180g Cooked Beetroot, cut into pieces
50g Walnuts, roughly chopped
1 tsp. Honey
A few leaves of Rosemary
4 tbsp. of Olive Oil
2 tbsp. Balsamic Vinegar, reduced
50g Mixed Salad Leaves, washed
½ of a Cucumber, peeled into ribbons



- Slice the goats' cheese log into 1cm thick discs. Lightly oil the slices and season with a little salt and freshly ground black pepper.
- Place a ribbed griddle pan on a high heat and when really hot, quickly sear the goats' cheese on each side. Remove from the pan and set aside.
- Place the beetroot and walnuts in a small baking tin with honey, rosemary and a tablespoon of olive oil. Toss together, then bake in a pre-heated oven at 200c for 10 minutes
- Prepare the dressing by whisking together the remaining olive oil and reduced balsamic. Season well with salt and pepper
- Toss the mixed leaves and cucumber in a bowl with some of the dressing. Arrange the leaves on individual plates
- Top with the chargrilled goats' cheese, warm roasted beetroot and walnuts. Finish with a drizzle of extra dressing.

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

Available exclusively from The Drapers' Company.

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

Pre-orders have been extended until the 31st March 2021

Price including postage is £15 per copy

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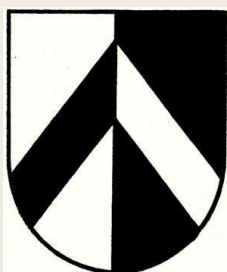
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