



# Pack a picnic with eggstra delicacies

**ELLA WALKER**  
meets sandwich king  
**Max Halley**, who is  
serving up a new  
way of eating outside

**O**WNER of cult restaurant Max's Sandwich Shop, **Max Halley** has now decided to take on the state of the picnic in a new cookbook.

Co-authored with Ben Benton, you will find more inside **Max's Picnic Book** than instructions for a pickled egg.

Max says: "We often accept substandard things just because it's a picnic. We think hummus and pitta is enough - and it's not."

The book itself features a meat trifle, a picnic dedicated to the sausage, one picnic menu is 'hosted' by Mary Berry and Hunter S. Thompson, and another by Ringo Starr and Debbie McGee. As you start reading and Max's enthusiasm seizes you, it begins to make a whole lot more sense. A picnic, he adds, isn't about "bunting and homemade ginger beer. It's about eating something delicious in any place that is not your dinner table."

■ **Max's Picnic Book** by **Max Halley** and Ben Benton (Hardie Grant) priced £16.99.



## BREAKFAST MARTINI



### INGREDIENTS:

(Makes 2 martinis)  
Ice; 2tbsp fine-cut marmalade; 100ml gin; 2tbsp triple sec or Cointreau; 2tbsp lemon juice; 1 slice of bread, toasted

### METHOD:

1. Put lumps of ice in a martini glass and fill it with water to chill.
2. Put the marmalade in a cocktail shaker with the gin and triple sec

and stir and stir until the marmalade has dissolved.

3. Fill the shaker with ice, add the lemon juice and stir and stir and stir making sure the spoon goes right to the bottom of the shaker.
4. Stir 50 times - count them. The shaker will have become so frosty and cold you will hardly be able to touch it.

5. Sling the iced water from the glass and pour the sparkly liquid through a sieve into it. On the side of your martini, have a slither of heavily buttered toast with marmalade on it. Perfect!



## STEAK TARTARE

### INGREDIENTS:

(Makes enough for 8-10 lettuce cups)  
 200g beef (ideally lean, such as fillet); 2 little gem (bibb) lettuces, leaves separated  
 Seasoning ingredients: 1 shallot, finely diced; 1tsp white wine vinegar or lemon juice; 1tbsp capers, finely chopped; 1tsp ground black pepper; ½tsp salt; ½tsp Dijon mustard;  
 Optional extras: 1 egg yolk, a small handful of chopped parsley and a dash of Tabasco sauce

### METHOD:

1. Chop your steak at home, add all the seasoning ingredients and mix well, then store in an airtight container until you are ready to eat.
2. If you are heading out on a hot day, you might not want to carry a bag full of raw meat, gently sweating in its own juices. On such a day, it's a good idea to



mix all the seasoning ingredients at home and take them with you in a little tub. While out and about, purchase your chosen piece of steak from a butcher, ask them to finely chop (never mince) the meat for you, and then mix the seasonings into the meat just before you eat.

Either way, when the time comes, simply spoon the tartare into the lettuce cups and serve with the 'optional' extras alongside. TIP: Why not explore the butcher's counter a little further? Much of the cow works well in this way, be it as beef or veal. Heart is a world-beater when tartared, with some expert commentators (Ben Benton) suggesting it makes a steakier-tasting steak tartare than steak does.

People are funny about heart, but it's not a creepy secreting/filtering organ like liver or kidneys, it's just a muscle like rump or fillet.

## HOMEMADE PICKLED EGGS

### INGREDIENTS:

(Makes 12)  
 12 medium free-range eggs, at room temperature; 2 sprigs of thyme; 2 bay leaves; a few whole black peppercorns; about 500ml distilled vinegar

### METHOD:

1. Bring a saucepan of water to the boil. Gently spoon the eggs into

the pan and simmer for exactly seven minutes before running the pan under the cold tap until the eggs are cool enough to handle.  
 2. Peel off the shells and pack the eggs into a sterilised Kilner (Mason) jar or similar container (you'll want something that's airtight and big enough to hold all the eggs snugly). Add the thyme,

bay leaves and peppercorns, then pour in enough vinegar to completely cover the eggs.  
 3. Seal the container and leave the eggs to mature for at least a week, before popping one in a bag of crisps and seeing what happens. Remember, never put your fingers in the pickle jar! Use a spoon to retrieve your beautiful friends.

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