

INTERVIEW

# SOUND BITES

BY *Amy Broomfield*  
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Meet Andy Cook and Andy Ward. With lessons learned from Gordon Ramsay and Marcus Wareing, they are now reviving Harrods' fresh food deli. Along with the store's 150 in-house chefs, they create daily *SEASONAL* dishes, from quick bites to dinner-party essentials to cook *AT HOME*. So all you have to do is hone the wine list (and our experts can help with that, too). >

Head chef Andy Ward (left) and executive head chef Andy Cook are at the forefront of the Fresh Market Hall revamp



**FROM LEFT, ANDY WARD WEARS:** Our Legacy shirt from a selection and Salle Privée T-shirt £80; **ANDY COOK WEARS:** Barena jacket £300 and APC T-shirt £74.95

Men's Designer Collections and Men's Contemporary & Denim, Lower Ground Floor; and harrods.com

Food Stylist Jordan Bourke  
Fashion Stylist Becky Palmano  
Photographer's Assistant Stephanie McLeod



**ANDY COOK** I worked for Gordon Ramsay *Executive head chef* for 13 years, starting off in Claridge's before heading up his venues in Tokyo, New York and West Hollywood. Working with Gordon gave me some invaluable insights and experience, but it was in Japan and the US that I learned my most important lessons in seasonality.

This second phase of the Food Halls marks a new era – it's a chance for us to make culinary history, while aligning ourselves with the food scene both in the UK and internationally. With the store as our pantry, we have access to some of the best ingredients in the world, so we've been able to create some really exciting dishes – be it for last-minute suppers or a feast with all the trimmings. You'll still find smart classics like beef Wellington and salmon-en-croute, but beyond these, there are exciting new additions like the spiced monkfish with pink peppercorn, the Indian-inspired lamb shanks and a great buttermilk chicken. The Asian short rib is a recipe that I developed over years of trialling – it's slow-cooked for four hours and has a distinctive umami flavour. We've also got a completely new range of salads inspired by Middle Eastern and Asian flavours, using chicken from our rotisserie and beef from our butcher.

The opening of the Fresh Market Hall is one of the biggest changes to the Food Halls in 100 years; being a part of it is a real career highlight for me. >

## SECRETS OF THE DELI RANGE



*The vegan tabbouleh includes charred cauliflower leaves and giant couscous, and comes with a caramel and tahini dressing.*

*Charred seasonal vegetables introduce a smoky note to any dish, and work brilliantly in a salad or as a side with any of the meat dishes.*



*Side dishes of wood-fired vegetables come with a selection of dips and spices, including tahini, Ras-el-Hanout, and parmesan and pine nut.*

*Sweet red cabbage contrasts with the spicy pink-peppercorn crust on the monkfish main course, which is topped with fresh coriander and lime juice.*



## SPILLING THE BEANS

### What's trending now?

*Middle Eastern flavours and East Asian cooking, from restaurants like Smoking Goat and Kiln.*

### What cookbook are you currently reading?

*A very well-thumbed copy of 'The Complete Robuchon.'*

### Which chef do you most admire?

*Anyone who can truly commit themselves to something they believe in.*

### What's the meal you always want but never get round to making?

*Cheese on toast.*

### Where do you dine on a night out?

*All over. The London restaurant scene is the best in the world, so we are spoiled for choice.*

### Who would you most like to cook for you?

*My grandad, because he passed away before I really got into cooking, or Anthony Bourdain – as long as they both knew they were doing the washing-up!*

### Which ingredient are you never without at home?

*Tahini. It goes on everything.*

### What's your guilty pleasure?

*A Martini and a great pizza.*



**DISHES FROM TOP** Roasted root vegetables £20 per kg, stuffed acorn squash £7 each, honey- and chilli-glazed salmon £45 per kg, pink peppercorn-spiced monkfish £45 per kg; seasonal wood-fired vegetables £22 per kg, tahini cauliflower tabbouleh £22 per kg.



**DISHES FROM TOP** Sticky slow-cooked beef short ribs £9 each, hot-smoked salmon and charred gem lettuce £52 per kg; citrus chicken with burnt lemon £32 per kg  
Fresh Market Hall, Ground Floor

THE MAIN ATTRACTIONS



**ANDY WARD** *Head chef*

I knew I wanted to cook from a young age. I started working part-time in a Michelin-starred pub in Yorkshire while still at school, before going full-time and then eventually moving to London when I was 18. I spent eight years working for restaurants owned by Nigel Platts-Martin, and it was at The Glasshouse in Kew that I really developed my skills to reach a fine-dining standard. Following that, I was at La Trompette in Chiswick with Anthony Boyd for two-and-a-half years before working alongside Marcus Wareing at The Berkeley and later at Tredwells in Covent Garden. Marcus taught me how to be really creative with food and, at the same time, respect British produce. He only settles for the best, and he has a persistence that was admirable to behold.

With this next stage in The Taste Revolution, I'm excited for our customers to see the creations that have been so skilfully put together by our team using all the ingredients from our fantastic suppliers. Our new range will include recipes that highlight seasonality, but there is also evidence of the research that we've done around the world – in dishes like the cauliflower tabbouleh, the Asian short ribs and the lime, chilli and honey-glazed salmon. □



All the chef-prepared meat dishes are created using infused oils to give a richer flavour when browning the surface of the meat.



Taking inspiration from Middle Eastern flavours, fresh salmon is marinated in red chilli, salt, garlic and burnt lime, before being glazed with honey to balance out the tart flavours.



Using a Harrods-own blend of Moroccan spices, a leg of lamb is pan-fried in garlic and shallot-infused oil before being slow-cooked.



British lamb is slow-cooked with whole garlic bulbs to give the meat a rich and nutty, yet sweet flavour.

SPILLING THE BEANS

**What's trending now?**  
*Sustainable, local produce.*

**Which cookbook are you currently reading?**  
Honey & Co: Food from the Middle East.

**Which chef do you most admire?**  
*Gary Usher. What he's been doing in the North West with restaurants like Sticky Walnut and Burnt Truffle is simple food, but done really well.*

**What inspires you?**  
*Japanese food. Everything is super tasty and meticulously executed.*

**What's the meal you always want but never get round to making?**  
*Poached eggs with crispy bacon and a roast Portobello mushroom on sourdough bread.*

**Where do you dine on a night out?**  
*BabaBoom in Islington, Brat in Shoreditch and The Mash Inn, which is near High Wycombe.*

**Which ingredient are you never without at home?**  
*Broccoli.*

**What's your guilty pleasure?**  
*Piri-piri chicken.*