SOMETHING WORTH MAKING

A TASTE OF THINGS TO COME



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SWM

A Taste of Things to Come

A NOTE FROM THE KITCHEN

Good food can mean a long lunch, a lazy weekend breakfast, or something quietly brilliant on an ordinary Tuesday. It does not have to mean specialist equipment, impossible ingredients or an entire day at the stove.

The best meals leave something behind. A good smell in the kitchen. A sauce you keep thinking about. A reason to invite someone round and cook it again.

Some flavours come from places far beyond our kitchen. Where a dish draws on a particular food tradition, we try to say so respectfully, without pretending our version is definitive.

This collection is a first helping of what Something Worth Making is trying to do: food with a bit of excitement, written so you can actually cook it.

Above all, the hope is that this book is useful. Read the recipe once, gather what you need, and let the steps talk you through the rest. This book is designed to aid you and boost your confidence in the kitchen, and we hope it will.

Here's to good food and the people we share it with.

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A FEW USEFUL THINGS BEFORE YOU COOK

BEFORE YOU BEGIN

Read the whole recipe and prepare the ingredients before heating the pan. Timings are guides: thickness, pan size and your appliance will change them. Follow the texture and doneness cues as well as the clock.

MEASURES & INGREDIENTS

Use level measuring spoons: 1 tsp is 5ml and 1 tbsp is 15ml. Weights are before cooking unless stated otherwise. Fresh garlic and ginger alternatives are approximate because cloves and pastes vary. Dry spices and fresh-only preparations are identified separately.

HEAT & OIL

Oven temperatures are fan first, then conventional. Preheat the oven. Fry with the measured oil, divided across every batch; no frying component needs more than 2 tbsp. Use a roomy non-stick pan and work in batches. Finishing oils and cold dressings are measured separately.

RICE & SAUCES

Start a rice cooker before prep unless the recipe directs otherwise. Use its liquid ratio and minimum capacity; hob quantities are not universal cooker quantities. All the sauces and accompaniments used in this booklet are explained alongside their recipes.

A FEW USEFUL THINGS BEFORE YOU COOK

ALCOHOL & DIETARY CHOICES

There is no cooking wine, beer or spirits in these recipes. Vinegars are welcome. Check prepared sauces, miso, mustard, stocks and extracts for added alcohol. Vegetarian dishes need vegetarian-labelled cheese, stocks and sauces. Check every ingredient for the dietary needs of the people eating.

COOK, COOL & KEEP

Cut into the thickest part of poultry or pork: it should be steaming hot, with no pink meat and clear juices. A probe, if you use one, should read 75°C for 30 seconds. Refrigerate leftovers within two hours and use within two days; reheat once until steaming hot throughout. Cool rice within one hour, refrigerate and use within 24 hours.

SOFT EGGS

For runny or raw hen eggs, use British Lion, Laid in Britain or pasteurised eggs. Cook eggs fully for anyone who needs to avoid lightly cooked eggs, including people who are severely immunocompromised.

FOLLOW YOUR SENSES

LISTEN FOR IT

A quiet hiss as moisture cooks away is often the moment a pan can start browning rather than steaming. When a recipe asks for colour, give the food room.

LOOK FOR IT

Golden edges, a sauce that coats rather than puddles, a little gap that stays when a spatula moves through: those cues are often more useful than another minute on a timer.

SMELL FOR IT

Spices change quickly in a hot pan. Warm and fragrant is the target; bitter and scorched is not. Have the next ingredient ready before you start.

FEEL FOR IT

Crisp outside and tender inside, thick but still pourable, firm enough to slice: the finish matters more than rigid clock-watching.

TASTE FOR IT

Season at the stages the recipe asks for, then make one final check before serving. Brightness, salt and heat should work together.

PICK A PAGE.
MAKE SOMETHING GOOD.

Croissants for a slow morning. Bold dinners for the days that need something better than the usual. And a cheesecake that's well worth waiting for. There's no right order — just choose what makes you hungry.

A GOOD PLACE TO START



MAPLE BRUNCH CROISSANTS

Flaky croissants with crisp smoked bacon, mature Cheddar and soft poached eggs, finished with a tangy maple-mustard sauce. A proper brunch with no unnecessary fuss.

Serves 2 | Prep 5 minutes | Cook 15 minutes

INGREDIENTS

Croissants

2 large all-butter croissants
6 rashers smoked streaky bacon
60g mature Cheddar, coarsely grated

Maple-mustard glaze

1 tbsp maple syrup
2 tsp alcohol-free Dijon mustard
½ tsp cider vinegar
Generous grind of black pepper
1 tbsp cornflour; 4 tbsp water

Poached eggs

4 large eggs
Water, for poaching
Black pepper

MAPLE BRUNCH CROISSANTS

1. Crisp the bacon.

Heat a frying pan over medium heat. Cook the bacon for 6–8 minutes, turning occasionally, until crisp and golden. Transfer to kitchen paper to drain.

2. Mix the sauce.

Stir the maple syrup, Dijon mustard, cider vinegar and black pepper together. Taste: sweet at first, with mustard and vinegar cutting through.

3. Toast the croissants.

Heat the oven to 180°C fan / 200°C conventional. Split each croissant and open it out, cut-side up. Divide the Cheddar over the cut surfaces; warm for 4–6 minutes until the pastry is crisp and the cheese starts to melt.

4. Poach the eggs.

Bring a wide pan of water to a gentle simmer and add a splash of white vinegar. Crack each egg into a small cup and lower it into the water. Cook for around 3–4 minutes, until the whites are set and the yolks remain soft. Scoop out with a slotted spoon and set aside on a paper towel.

5. Finish and serve.

Mix the cornflour and water until smooth. Warm the maple-mustard glaze gently in a small saucepan. Whisk in a little slurry at a time until the glaze is spoonable; you may not need it all. Layer the bacon and two poached eggs on each cheese-topped croissant. Spoon over the warm glaze, rest the tops on and serve with a knife and fork.


From the kitchen
The glaze wants to be spoonable, not watery. Add the cornflour slurry to the warm maple-mustard mix a little at a time — you may not need it all. That helps the sauce cling to the croissant instead of disappearing into the pastry.

CRISPY PRAWN & CORN FRITTERS

Golden fritters with sweet corn, spring onion and proper pieces of prawn. Chopping half the prawns finely helps bind the mixture without burying everything in batter.

Serves 2 | Prep 10 minutes | Cook 10 minutes

INGREDIENTS

Prawn & corn fritters

300g raw peeled prawns, defrosted if frozen
150g sweetcorn, defrosted or well drained; 75g whole and 75g roughly chopped
2 spring onions, finely sliced
1 large egg
50g plain flour
½ tsp baking powder
½ tsp fine salt
Plenty of black pepper
2 tbsp neutral oil, for frying

Cool lime yoghurt

120g thick Greek yoghurt
1 tbsp fresh lime juice
½ tsp finely grated lime zest
¼ tsp fine salt
Black pepper

To finish

½ lime, cut into wedges

CRISPY PRAWN & CORN FRITTERS

1. Chop the prawns.

Pat the prawns and corn dry. Roughly chop 75g corn; leave the other 75g whole. Finely chop about half the prawns (150g), and cut the rest into small, chunky pieces.

2. Mix the yoghurt.

Stir the Greek yoghurt with lime juice, zest, salt and black pepper. Refrigerate while the fritters cook.

3. Make the fritters.

Mix the prawns, corn and spring onions. Add the egg, flour, baking powder, salt and plenty of black pepper. Mix just until coated and holding together; use only enough flour to bind the mix together.

CRISPY PRAWN & CORN FRITTERS

4. Fry in batches.

Heat 1 tbsp oil in a large non-stick pan over medium-high heat. Spoon in 3–4 rough fritters; make 6–8 overall. Flatten gently to about 1½cm thick. Cook for 2–3 minutes undisturbed until deeply golden underneath. Turn and cook for 2–3 minutes more until golden and the prawns are opaque and cooked through. Use the remaining 1 tbsp oil for further batches.

5. Serve.

Pile the hot fritters onto plates with the cold lime yoghurt and give everything a final squeeze of lime.



From the kitchen

A rough, craggy mixture gives the best fritters. Let them get deeply golden before you turn them, and avoid crowding the pan so the edges crisp properly. Spoon the cool lime yoghurt on just before serving.

GOOD THINGS FOR DINNER



MUSAKHAN ROLLS WITH TZATZIKI

Palestinian-inspired sumac chicken and sweet, softened onions rolled into thin flatbread, sealed and toasted until golden. Eat them warm with cold tzatziki on the side; leave them whole for dinner or halve them for sharing.

Serves 2 generously | Makes about 8–12 small rolls | Time 45–60 minutes, depending on batches

INGREDIENTS

Chicken and onions

400g boneless, skinless chicken thighs
300g onions, very thinly sliced
3 tbsp ground sumac
1 tsp mild chilli powder
1 tsp garlic purée; or about 1 garlic clove, finely grated
1 tsp fine salt
Freshly ground black pepper
2 tbsp neutral oil, divided
1–2 tbsp water, only if the onions catch

To assemble

About 8–12 thin flatbread squares, 11–12cm across
1 tbsp plain flour
2 tsp water, plus a few drops if needed

Classic Tzatziki

125g thick Greek yoghurt
75g cucumber, coarsely grated
½ tsp garlic purée
1½ tsp extra-virgin olive oil
1 tsp distilled white vinegar
1½ tsp finely chopped fresh dill
¼ tsp fine salt
Plenty of freshly ground black pepper

MUSAKHAN ROLLS WITH TZATZIKI

1. Make the tzatziki.

Squeeze the grated cucumber in a clean tea towel or kitchen paper until very little liquid comes out. Stir the drained cucumber into the yoghurt with the garlic, olive oil, vinegar, dill, salt and black pepper. Cover and chill while you cook the rolls: the garlic and dill will have time to settle into the sauce. Taste and adjust the seasoning just before serving.

2. Season the chicken.

Open the thighs out so they sit fairly flat and trim any excess skin or gristle away. Season one side with 1 tbsp sumac, ½ tsp salt and black pepper, then turn and repeat on the other side with another 1 tbsp sumac, ½ tsp salt and pepper. Sprinkle on the mild chilli powder to your taste for heat. There is no need to marinate or add oil to the spice rub.

3. Cook until golden.

Heat a large frying pan over medium-high heat with 1 tbsp neutral oil. Lay in the chicken and let the first side develop colour before turning. Cook until the centre is fully cooked and the edges are golden, approximately 5–6 minutes on the first side and 4–5 on the second depending on thickness. Cut into the thickest part: it should be steaming hot with no pink meat and clear juices. Rest briefly, then chop or shred into small pieces. Transfer to a bowl, cover loosely with kitchen paper and keep any resting juices.

MUSAKHAN ROLLS WITH TZATZIKI

4. Soften the onions.

Reduce the pan to medium-low and add the thinly sliced onions with the remaining 1 tbsp neutral oil. Stir for 12–15 minutes, until soft, sweet and reduced in volume. If they begin catching before they soften, add a splash of water rather than turning up the heat.

5. Build the filling.

Stir the garlic purée into the onions for 30 seconds, then add the remaining 1 tbsp sumac. Return the chicken and its juices to the pan and toss for 1–2 minutes. Taste a small amount: you want tangy chicken and deeply sweet onions, not liquid pooling underneath. If the filling looks wet, keep cooking until the excess moisture evaporates and the pan starts sizzling again. Spread on a plate to cool just enough to handle.

6. Roll and seal.

Mix the flour with 2 tsp water to make a smooth sealing paste, adding a few drops more if needed. Set a strip of filling along the lower third of a thin flatbread square. Roll snugly, keeping the ends open. Run a thin, even line of flour-and-water paste along the final edge and press the seam closed. Too much paste makes a gummy join; you only need enough to secure it. Start with one test roll before finishing the batch.

MUSAKHAN ROLLS WITH TZATZIKI

7. Toast the rolls.

Set the first roll seam-side down in a dry non-stick frying pan over medium heat. Toast for about 2–3 minutes until the seam sets and the underside is golden, then turn and toast the other side for another 2–3 minutes. The bread should be crisp outside, with the warm chicken and onions tucked inside.

8. Check before making the rest.

Lift the test roll, check the seam and cut it in half. If it holds together and the filling tastes bright and savoury, roll and toast the others the same way. If the seam opens, use a thinner, more even smear of paste and give it a little longer seam-side down.

9. Serve.

For a dinner for one or two, offer the rolls whole with a generous bowl of cold Tzatziki alongside.

For a sharing plate, cut them in half and stand them cut-side down on the platter. Keep the sauce separate.


From the kitchen
Our version uses pan fried chicken, you can also use Roast Chicken, just make sure to properly season the bird with the same amount of seasonings before you roast it.

GARLIC YOGHURT SPICED BEEF PASTA

Little pasta shells coated in garlicky yoghurt, topped with deeply browned beef mince, warm cumin, paprika and a little chilli. The hot beef meets the cool yoghurt as you eat, making a rich, savoury sauce that catches in the pasta.

Serves 2 generously | Time 30–35 minutes

INGREDIENTS

For the garlicky yoghurt

180g thick Greek yoghurt
1 tbsp garlic purée
¼ tsp fine salt
2–3 tbsp reserved pasta cooking water, as needed

For the spiced beef

250g beef mince, about 10% fat
1 tsp neutral oil
1 tbsp concentrated tomato purée
1 tsp sweet paprika
½ tsp ground cumin
¼ tsp chilli flakes
15g unsalted butter
½ tsp fine salt
Freshly ground black pepper
50–75ml reserved pasta cooking water

For the pasta

200g dried small pasta shells
Salt, for the cooking water

GARLIC YOGHURT SPICED BEEF PASTA

1. Get the pasta water going.

Bring a large saucepan of water to the boil and salt it generously. While it heats, take the yoghurt out of the fridge. Giving it a few minutes to lose its chill will help finish the pasta without turning it cold.

2. Make the garlic yoghurt.

Stir the yoghurt, garlic purée and ¼ tsp salt together in a mixing bowl. Taste a little. The garlic should be clear but not harsh. Leave the yoghurt to stand while you cook the beef and pasta; this will give the flavour a chance to settle. Don't add the pasta water yet; save it for the final toss, when it will help loosen the yoghurt.

GARLIC YOGHURT SPICED BEEF PASTA

3. Brown the beef.

Heat the neutral oil in a large frying pan over medium-high heat. Add the mince, break it up and spread it into an even layer. Leave it undisturbed for 2–3 minutes so the underside develops a proper brown crust. Break it into smaller, irregular pieces, then cook for another 4–5 minutes, stirring occasionally, until browned and no longer pink. If the mince releases a lot of liquid, keep cooking until it evaporates and the beef starts sizzling again.

4. Cook the pasta.

Add the shells to the boiling water and cook according to the packet instructions until just tender. Before draining, reserve a mugful of the cooking water. Drain the pasta and return it to its warm saucepan, off the heat.

GARLIC YOGHURT SPICED BEEF PASTA

5. Season the beef.

Reduce the frying-pan heat to medium. Stir the tomato purée into the browned mince and cook for 1 minute. Add the paprika, cumin, chilli flakes, salt and a generous grinding of black pepper. Stir for 30 seconds, until fragrant. Add the butter and 50ml of the reserved pasta water. Stir and simmer for 1–2 minutes, scraping up the browned bits from the pan. The liquid should reduce to a small amount of glossy, spice-rich pan juice that coats the beef. Add another splash of pasta water if it dries out completely. Aim for juicy, seasoned beef, not mince floating in gravy. Once the sauce is glossy and coats the beef, remove the pan from the heat. It can dry out quickly.

GARLIC YOGHURT SPICED BEEF PASTA

6. Coat the pasta in garlicky yoghurt.

Whisk 2 tbsp warm pasta water into the yoghurt. It should loosen enough to coat the shells while remaining creamy. Let the drained pasta stand for about 30 seconds, then add the yoghurt to the saucepan with the heat off. Toss thoroughly. If the yoghurt is too thick to coat the shells evenly, add another tablespoon of pasta water. Don't put the yoghurt-coated pasta back over direct heat. Aim for a silky coating, not split yoghurt.

7. Bring it together.

Divide the garlicky pasta between two warm, shallow bowls. Spoon the hot spiced beef over the top, including its glossy pan juices. Serve immediately, letting the beef and yoghurt mingle as you eat.


From the kitchen
The yoghurt is part of the sauce, not just a topping. Loosen it with warm pasta water and keep the heat off once everything is combined so it stays silky rather than splitting. Spoon the beef and all its juices over the top.

XINJIANG CUMIN LAMB WITH TIGER SALAD

Charred cumin-and-chilli lamb with fresh tomato, onion and coriander Tiger Salad, served with rice and optional warm flatbreads.

Serves 2 | Prep 15 minutes | Marinating 30 minutes | Cook 10 minutes

INGREDIENTS

Lamb

400g boneless lamb shoulder
1 medium onion, finely grated
1 tbsp neutral oil for the marinade, plus
1 tsp for frying
1 tsp ground cumin
½ tsp ground coriander
¼ tsp fennel seeds, finely ground
¾ tsp fine salt

Spice finish

1 tbsp ground cumin
1 tsp cumin seeds, lightly crushed
1 tsp chilli flakes
½ tsp ground coriander
¼ tsp fennel seeds, finely ground
½ tsp flaky salt

2 spring onions, thinly sliced
Small handful fresh coriander, roughly chopped
Juice of 1½ limes

Tiger salad

150g ripe tomatoes, cut into bite-sized pieces
½ small red onion, thinly sliced
1 fresh green chilli, thinly sliced
10g fresh coriander
2 tsp rice vinegar; ½ tsp light soy sauce
¼ tsp caster sugar; ¼ tsp fine salt
1 tsp sesame oil (optional)

To serve

120g jasmine rice (dry weight)
Cook to packet instructions
Warm flatbreads (optional)

XINJIANG CUMIN LAMB WITH TIGER SALAD

1. Cut the lamb.

Trim away any tough sinew from the lamb but leave some of the fat. Cut into roughly 2cm chunks, about the thickness of your thumb. Aim for pieces small enough to give you plenty of browned surface area but large enough to remain juicy inside.

2. Marinate.

Mix the grated onion, oil, ground cumin, ground coriander, ground fennel seeds and fine salt. Add the lamb and massage everything together thoroughly. Cover and refrigerate for 30 minutes, or for up to 2 hours if you have time and are preparing ahead. While it marinates, cut the Tiger Salad tomatoes, red onion and green chilli, and roughly chop the coriander. Keep these vegetables cold and undressed. Take the lamb from the fridge when you heat the pan; no need to wait for it to come up to room temperature.

XINJIANG CUMIN LAMB WITH TIGER SALAD

3. Make the spice finish.

Mix together the ground cumin, crushed cumin seeds, chilli flakes, ground coriander, ground fennel seeds and flaky salt. Keep it beside the hob. Once the lamb starts cooking, this moves quickly.

4. Make the Tiger Salad.

Put the prepared tomato pieces, sliced red onion and green chilli, and chopped coriander into a bowl. Keep the dressing back until the last moment.

5. Get the pan hot.

Put a heavy frying pan, cast-iron skillet or wok over high heat and let it become very hot. Add the measured teaspoon of oil. Working with half the lamb at a time, lift the pieces from the marinade and lightly scrape away any heavy excess of grated onion, leaving a thin coating behind. The onion has done its job. Now we need the lamb to char rather than steam.

XINJIANG CUMIN LAMB WITH TIGER SALAD

6. Char the lamb.

Add the first batch in a single layer. Leave it alone for about 1 minute to develop colour before turning. Cook for around 4–5 minutes in total, tossing occasionally, until deeply browned outside and cooked through while remaining juicy. Transfer to a plate and repeat with the remaining lamb. Don't overcrowd the pan. This is one of the most important parts of the recipe so take your time.

7. Throw in the spice.

Return all the lamb and any resting juices to the pan. Reduce the heat slightly and scatter over the spice finish. Toss vigorously for 30–45 seconds, keeping everything moving. The cumin should become intensely fragrant and the spices should cling to the rendered fat and exterior of the lamb. Don't let the spices sit against the hot pan long enough to burn.

XINJIANG CUMIN LAMB WITH TIGER SALAD

8. Finish.

Take the pan off the heat. Add the spring onions and coriander, then squeeze over the juice of 1½ limes. Toss thoroughly and taste. You should taste the lime clearly. It cuts through the richness of the lamb and lifts the cumin and chilli. Adjust with another pinch of salt or chilli if necessary. Remove from the pan and serve immediately while the lamb is hot and the edges are still crisp.

9. Dress and serve.

Toss the salad with the rice vinegar, light soy sauce, caster sugar and fine salt, plus the sesame oil if using, just before eating. Serve the hot cumin lamb and Tiger Salad over cooked rice.



From the kitchen

Give the lamb space and work in batches so the edges brown rather than steam. Toss it with the final spice mix only briefly — just long enough to wake the cumin without scorching it. Dress the Tiger Salad at the last minute.

GOCHUJANG PORK WITH SMASHED CUCUMBER SALAD

Glossy gochujang pork with cold, punchy cucumber salad and fluffy rice: sweet heat, savoury sauce and plenty of crunch.

Serves 2 generously | Prep 10 minutes | Cook 15–20 minutes

INGREDIENTS

Gochujang pork

350g pork tenderloin or pork loin, thinly sliced
2 tbsp alcohol-free gochujang
1 tbsp alcohol-free light soy sauce
1 tbsp runny honey
2 tbsp unseasoned rice vinegar
1 tsp toasted sesame oil
1 tsp garlic paste; or about 1 garlic clove, finely grated
2 tsp ginger paste; or about 10g peeled fresh ginger, finely grated
½ tsp freshly ground black pepper
2 tsp neutral oil

Vegetables

½ medium onion, thinly sliced
2 spring onions, sliced, whites and greens separated

Sauce

100ml low-salt vegetable stock

To serve

120g jasmine rice, dry weight
1 tsp sesame seeds, optional

Cucumber salad

1 medium cucumber, about 300g
½ tsp fine salt
1 spring onion, finely sliced
1 tsp sesame seeds

Dressing

2 tbsp unseasoned rice vinegar
2 tsp alcohol-free light soy sauce
1 tsp alcohol-free gochujang
½ tsp sweet paprika
1 tsp toasted sesame oil
1 tsp caster sugar
½ tsp garlic paste; or about ½ garlic clove, finely grated

GOCHUJANG PORK WITH SMASHED CUCUMBER SALAD

1. Cook the rice.

Start a rice cooker with 120g jasmine rice and its usual water ratio. For the hob, rinse the rice, add 180ml water (or the packet amount), bring to the boil, cover and cook gently for 10–12 minutes. Rest, covered, for 5 minutes and keep warm. Make the cucumber salad in steps 8–11 after cooking the pork.

2. Mix the gochujang base.

In a medium bowl, combine the gochujang, soy sauce, honey, rice vinegar, sesame oil, garlic paste, ginger paste and black pepper. Taste a tiny bit. The gochujang should lead the flavour. Add the sliced pork and toss until thoroughly coated. That's the entire marinade time. No waiting around.

3. Sear the pork.

Get a large frying pan or wok hot. Add the oil. Lift the pork from the bowl, letting the excess marinade drip back into it. Keep the bowl and every bit of marinade left behind. Spread the pork across the pan in as close to a single layer as possible. Leave it alone for 2-3 minutes so the underside can caramelise. Then toss and cook for another 3–4 minutes, until browned around the edges and almost cooked through. Transfer to a plate.

GOCHUJANG PORK WITH SMASHED CUCUMBER SALAD

4. Cook the onions.

Keep the pan over high heat. Add the sliced onion and the white parts of the spring onions. Stir-fry for 2–3 minutes, until the onion is beginning to soften and catch around the edges. Aim for colour. Not onion jam.

5. Deglaze.

Pour the 100ml vegetable stock into the bowl that held the pork and marinade. Swirl it around thoroughly to lift every last bit of gochujang mixture from the sides. Return the pork and any resting juices to the pan. Pour in the stock-marinade mixture. As it bubbles, scrape up all the dark sticky bits from the base of the pan.

6. Reduce to a glossy sauce.

Bring everything, including the stock that rinsed the marinade bowl, to a lively simmer. Cook for 4–5 minutes, tossing regularly, until the pork is cooked through and the sauce has reduced to a thick, glossy, spoonable consistency. The sauce should coat the pork and onions while remaining loose enough to spoon over rice. If the sauce looks perfect before the pork is cooked, lower the heat and give it another minute. If it still looks loose after 4 minutes, keep reducing. Trust the pan, not the stopwatch.

GOCHUJANG PORK WITH SMASHED CUCUMBER SALAD

7. Keep the pork warm.

Turn off the heat and cover the pan while you finish the cucumber salad. Keep the sauce glossy; do not simmer it again.

8. Bash the cucumber.

Trim the ends from the cucumber. Lay it on a chopping board and bash it with the flat side of a large knife or a rolling pin until it begins to split. Tear or chop into rough, bite-sized pieces, keeping the crisp centres and plenty of edges for the dressing to cling to.

9. Salt it.

Put the cucumber into a bowl and toss with the ½ tsp salt. Leave for 5 minutes to draw out some excess water and season the cucumber. Tip away the released liquid. If the cucumber is still particularly wet, give it a pat dry with kitchen towel.

GOCHUJANG PORK WITH SMASHED CUCUMBER SALAD

10. Make the dressing.

Put the gochujang, rice vinegar and soy sauce into a small bowl and whisk until the gochujang has completely incorporated. Add the sweet paprika, sesame oil, caster sugar and garlic paste and mix thoroughly until the sugar has dissolved. Taste it. The vinegar should be very upfront. This is deliberately a punchy dressing; the cucumber will mellow it slightly. Add finely diced fresh chilli if you want more heat.

11. Dress.

Add the dressing to the drained cucumber along with most of the spring onion and sesame seeds. Toss thoroughly so the dressing coats everything.

12. Serve together.

Spoon the pork and sauce over warm rice; scatter over the spring-onion greens and optional sesame seeds. Transfer the cucumber to a serving bowl or pile on the side, finish with any remaining spring onion and sesame seeds, and serve immediately.



From the kitchen

Salt the smashed cucumber first so it stays crisp and refreshing rather than watery. Let the pork get good colour before the gochujang glaze goes in; a little caramelisation gives you the savoury, sticky finish you want.

MISO BUTTER UDON WITH ROASTED AUBERGINE & POACHED EGGS

Thick udon noodles coated in glossy miso butter, with generous pieces of aubergine roasted until golden outside and silky within. A freshly poached egg sits on each bowl; break the yolk and it runs straight into the savoury sauce.

Serves 2 | Time 40–45 minutes

INGREDIENTS

For the roasted aubergine

1 large aubergine, about 350g
1½ tbsp neutral oil
¼ tsp fine salt
Freshly ground black pepper

For the miso butter udon

2 × 200g packs ready-to-wok udon noodles
20g unsalted butter
1 tsp garlic purée; or about 1 garlic clove, finely grated
25g alcohol-free white miso paste, about 1½ tbsp
1 tsp unseasoned rice vinegar
75–125ml hot noodle cooking water, as needed

For the poached eggs

2 large eggs, as fresh as possible

MISO BUTTER UDON WITH ROASTED AUBERGINE & POACHED EGGS

1. Roast the aubergine.

Heat the oven to 210°C fan / 230°C conventional. Cut the aubergine into substantial chunks, about 2.5cm thick, or into slices, about 2.5cm across. Toss with the oil, salt and black pepper, then spread out on a large oven tray in a single layer. Roast for 25–30 minutes, turning once, until the edges are deeply golden and the centres are completely soft. The pieces should still hold together when lifted. If they're browned outside but spongy within, give them a few more minutes.

2. Prep.

When the aubergine is nearly done, bring a saucepan of water to the boil. Crack each egg into a separate small cup so they're ready to slip into the water later. Put the miso in a small bowl. Have the butter, garlic purée and rice vinegar beside the hob. Everything moves quickly from here. Aim for the eggs to finish just as the noodles are ready, not sit around while we start making the sauce.

MISO BUTTER UDON WITH ROASTED AUBERGINE & POACHED EGGS

3. Cook the udon.

Add the udon to the boiling water and cook according to the packet instructions, approximately 2–3 minutes, just until the strands separate and are hot throughout. Scoop out a mugful of the cooking water and whisk 75ml of it into the miso until smooth. Lift the noodles into a colander with tongs or a sieve, keeping the hot water in the saucepan for the eggs.

4. Poach the eggs.

Reduce the saucepan to a gentle simmer, with only small bubbles rising. Add a splash of white vinegar and stir. Lower each cup close to the water and gently slip in the eggs. Poach for about 3–4 minutes, until the whites are set and the yolks are still runny. While they cook, make the miso butter and finish the noodles in the frying pan.

MISO BUTTER UDON WITH ROASTED AUBERGINE & POACHED EGGS

5. Make the miso butter.

Melt the butter in a large frying pan over low heat. Add the garlic purée and stir for about 30 seconds, until fragrant without browning. Pour in the miso and water and stir until combined with the butter. Warm gently; don't boil it down. Add the drained udon and toss for 1–2 minutes, until every strand is coated in a glossy sauce. Add more reserved noodle water, a tablespoon at a time, if the noodles begin to look dry. Take the pan off the heat and stir in the rice vinegar.

MISO BUTTER UDON WITH ROASTED AUBERGINE & POACHED EGGS

6. Add the aubergine.

Add the roasted aubergine. If using slices, add to the side or if using chunks, fold gently through the noodles, keeping the pieces as intact as possible. The aubergine will absorb some sauce, so add another small splash of noodle water if needed. The noodles should stay glossy, with no pool of melted butter underneath. Divide between two warm bowls.

7. Add the eggs and serve.

Lift the poached eggs out with a slotted spoon, allowing the water to drain away thoroughly. Place one egg on each bowl and serve immediately.


From the kitchen
Get the aubergine roasted and the poached eggs ready before you finish the noodles. Add the miso butter and a splash of noodle water just until the udon turns glossy and loose — it should coat the noodles, not pool in the bowl.

CAJUN-STYLE TURKEY PEPPER RICE WITH CHARRED CORN

Properly browned turkey mince, sweet peppers and deeply seasoned tomato-coated rice, served with sweet charred corn in a cool, spicy garlic-and-ginger yoghurt dressing. Careful, this one can get spicy! Adjust the fresh chilli and cayenne to taste.

Serves 2 generously | Time about 40–45 minutes

INGREDIENTS

Turkey and peppers

350g turkey thigh mince, or turkey mince with about 7% fat
1 tbsp neutral oil
2–4 peppers, about 300g, deseeded and cut into 1cm pieces
1½ tsp garlic paste
3 tbsp concentrated tomato purée
1½ tsp sweet paprika
1 tsp smoked paprika
1 tsp onion powder or granules
¾ tsp dried thyme
½ tsp cayenne pepper
½ tsp fine salt
Freshly ground black pepper
1½ tsp alcohol-free light soy sauce
50ml water

Charred corn & dressing

120–160g drained sweetcorn
1 tsp neutral oil, for charring
2 tbsp thick low-fat Greek yoghurt
1 tsp mayonnaise
½ tsp garlic paste
½ tsp ginger paste
½ red chilli, deseeded and finely chopped
¼ tsp cayenne pepper
Juice of ½ lime, plus wedges to serve
2 spring onions, whites chopped; greens reserved

Rice

150g white long-grain rice
Water according to cooker or packet instructions
Salt, only if needed at the end

CAJUN-STYLE TURKEY PEPPER RICE WITH CHARRED CORN

1. Start the rice.

Rinse the rice until the water runs clear. Cook 150g dry rice separately following your rice cooker or packet instructions; keep covered until you need it.

2. Prepare the peppers and spices.

Dice the peppers into roughly 1cm pieces. Mix both sweet and smoked paprikas, onion powder or granules, thyme, cayenne pepper, salt and black pepper in a small bowl. Keep the garlic paste and tomato purée nearby.

3. Brown the turkey mince.

Heat the tablespoon of oil in a large frying pan over medium-high heat. Spread the mince in an even layer and leave it alone for 2–3 minutes to brown. Break it up and cook for another 5–6 minutes, stirring occasionally, until cooked through and browned all over. Let any liquid evaporate until the sizzling returns.

CAJUN-STYLE TURKEY PEPPER RICE WITH CHARRED CORN

4. Soften the peppers.

Add the diced peppers to the turkey. Cook for 3–5 minutes, stirring occasionally, until softened but with some bite. Reduce the heat to medium-low.

5. Cook out the seasoning.

Stir in the garlic paste for 30 seconds. Add the tomato purée and spice mix. Stir for about 1 minute, until fragrant and slightly darker. Keep the heat low so the paprika doesn't scorch.

CAJUN-STYLE TURKEY PEPPER RICE WITH CHARRED CORN

6. Make the coating.

Add the light soy sauce and 50ml water, scraping up the browned bits. Simmer gently for 2–3 minutes until the turkey and peppers are glossy rather than swimming in sauce. Taste: the mixture should be slightly more intensely seasoned than the finished rice.

7. Fold in the rice.

Fluff the cooked rice and add it to the pan. Turn the heat to medium and gently fold for 2–3 minutes, until the grains are evenly reddish-orange. Add a splash of water only if the pan is dry. Remove from the heat and rest for 2–3 minutes.

CAJUN-STYLE TURKEY PEPPER RICE WITH CHARRED CORN

8. Char the corn.

Pat the drained sweetcorn dry. Heat 1 tsp neutral oil in a separate frying pan over very high heat. Spread the corn in a thin layer, leave for about 2 minutes, then toss and cook for 3–4 minutes more until some kernels have golden or browned edges.

9. Make the dressing.

Stir the Greek yoghurt, mayonnaise, garlic paste, ginger paste, finely chopped chilli, cayenne pepper, lime juice, spring onion whites and a pinch of salt together. Taste carefully; add more yoghurt if the heat is too strong.

10. Finish and serve.

Divide the warm turkey and pepper rice between two bowls. Coat the charred corn with the spicy dressing and spoon alongside the rice. Scatter over the spring onion greens and add a lime wedge.

From the kitchen

Serve the charred corn alongside, not stirred through the rice. Keep the spicy yoghurt dressing separate until the very end, and adjust the fresh chilli and cayenne to your taste.



HARISSA-HONEY CRISPY TOFU WITH SRIRACHA WHIPPED FETA

Crisp torn tofu in a sticky harissa-honey glaze over cool sriracha whipped feta. Lemon and herbs sharpen the sweet, salty richness.

Serves 2 | Prep 10 minutes | Cook 15 minutes

INGREDIENTS

Crispy tofu

400g extra-firm tofu
1 tbsp cornflour
½ tsp fine salt
1 tbsp olive oil

Harissa-honey glaze

1½ tbsp rose harissa
1½ tbsp runny honey
1 tbsp lemon juice
1 tsp alcohol-free light soy sauce
1 small garlic clove, finely grated; or about 1 tsp garlic paste

Sriracha whipped feta

200g feta
90g thick Greek yoghurt
1 tbsp sriracha
1 tbsp olive oil
1 tsp lemon juice
Freshly ground black pepper
Extra Greek yoghurt, only if needed

To finish

Small handful flat-leaf parsley, roughly chopped
1 spring onion, finely sliced
2 flatbreads, to warm and tear
Lemon wedges

HARISSA-HONEY CRISPY TOFU WITH SRIRACHA WHIPPED FETA

1. Get the tofu dry.

Gently squeeze excess moisture from the tofu, then pat it thoroughly dry with kitchen paper. Tear the tofu into rough 1.5–2cm chunks rather than cutting it into perfect cubes. Those ragged edges give more surface area to crisp and more places for the glaze to cling. Toss with the cornflour and salt until lightly and evenly coated. Add a little more cornflour only if needed to coat all the pieces.

2. Make the sriracha whipped feta.

Crumble the feta into a tall, narrow jug. Add the Greek yoghurt, sriracha, olive oil, lemon juice and a generous grind of black pepper. Push a stick blender down into the mixture and blend until thick, smooth and whipped, moving the blender gently as necessary. If it's too thick for the blender to catch, add Greek yoghurt 1 tbsp at a time until it comes together. Don't automatically add more. Taste before adding salt; the feta and sriracha already bring plenty. Spread the whipped feta generously across two plates.

3. Mix the glaze.

Stir together the rose harissa, honey, lemon juice, soy sauce and grated garlic. It should taste slightly too intense on its own. That's deliberate. It's about to coat 400g of tofu.

HARISSA-HONEY CRISPY TOFU WITH SRIRACHA WHIPPED FETA

4. Crisp up the tofu.

Heat the olive oil in a large non-stick frying pan over medium-high heat. Add the tofu in a single layer. Cook for 7–9 minutes, turning every couple of minutes until deeply golden and crisp on several sides. Let the edges colour between turns.

5. Glaze it.

Reduce the heat to medium-low. Pour in the harissa-honey mixture and quickly toss it through the tofu. Cook for 1–2 minutes, tossing regularly, until the glaze has reduced and become sticky, glossy and thoroughly coated around the tofu. Remove from the heat as soon as the glaze clings: honey can scorch quickly.

6. Bring it together.

Pile the hot, sticky tofu over the cold sriracha whipped feta. Scatter over the parsley and sliced spring onion. Serve with lemon wedges and warm flatbreads, torn into pieces for scooping up the whipped feta and sticky tofu.


From the kitchen
Tearing the tofu instead of cubing it gives you more craggy edges to crisp and glaze. Once the harissa-honey mixture turns sticky and glossy, get the pan off the heat — honey catches quickly.

SOMETHING SWEET



BUTTERSCOTCH LATTE CHEESECAKE

A no-bake coffee and mascarpone cheesecake with a coffee biscuit base, silky filling and a thin, glossy dark brown sugar butterscotch topping. Finish with a little cocoa for a tiramisu-inspired slice.

Serves 8 | Prep 40–45 minutes | Chill overnight, plus chilling after topping

INGREDIENTS

Coffee biscuit base

240g digestive biscuits
110g unsalted butter, melted
2 tsp ordinary instant coffee
2 tsp boiling water
Small pinch fine salt

Coffee filling

400g full-fat cream cheese
200g mascarpone
75g icing sugar, sifted
12g ordinary instant coffee, not ground coffee
25ml boiling water
200ml cold double cream
Small pinch fine salt

Butterscotch layer

75g soft dark brown sugar
40g unsalted butter
120ml double cream
⅛ tsp fine salt

To finish

1 tsp cocoa powder, for dusting

BUTTERSCOTCH LATTE CHEESECAKE

1. Prepare the base.

Line the base of a 23cm springform tin. Crush or blend the biscuits to fine crumbs. Dissolve 2 tsp instant coffee in the 2 tsp boiling water until smooth, then stir into the melted butter. Mix with the crumbs and salt thoroughly to a consistent colour and press firmly into an even layer across the base. Refrigerate while making the filling.

2. Dissolve the coffee.

Stir 12g instant coffee into 25ml boiling water until completely dissolved. Let it cool to room temperature. Use instant coffee rather than ground coffee, so the filling stays smooth.

BUTTERSCOTCH LATTE CHEESECAKE

3. Mix the filling.

Briefly beat the cream cheese until smooth. Add the mascarpone, icing sugar and salt and mix gently until just combined. Mix in the cooled coffee concentrate, scraping the bowl until the colour is even.

4. Whip and fold.

Whip the cold double cream in a separate bowl to medium-firm peaks that hold their shape but still look smooth. Fold a third into the coffee mixture to loosen it, then gently fold in the remainder. Stop folding as soon as no streaks remain, keeping the filling light.

5. Fill and chill.

Spoon onto the base and smooth the top. Cover without touching the filling and refrigerate overnight, about 18 hours. The filling must be thoroughly cold and firm enough to hold a wedge before unmoulding.

BUTTERSCOTCH LATTE CHEESECAKE

6. Make the butterscotch.

Put the brown sugar, butter, cream and salt in a small saucepan. Stir over low heat until the butter melts and the sugar dissolves. Bring to a gentle simmer and cook for 3–4 minutes, stirring regularly, until glossy and lightly coating a spoon. Leave to cool to room temperature, stirring occasionally; it should still pour. Do not pour warm sauce onto the cheesecake.

7. Add the sauce.

Once the cheesecake is fully set, leave it in its tin and pour the cooled butterscotch over the entire top. Gently tilt the tin to spread it evenly. Return to the fridge until the topping is thoroughly cold and has thickened. Keep refrigerated until serving.

8. Finish and serve.

Run a thin knife around the ring and release carefully. Support the metal base; the parchment can slide. Dust the butterscotch lightly with cocoa. Cut into eight wedges with a clean knife.



From the kitchen

Cool the butterscotch fully before pouring it over the set cheesecake. Once the topping is on, chill it again until the surface is cold and lightly set; that is what gives you neat slices instead of a sliding topping.

ONE LAST THING

This little collection is just a taste of what we've been cooking, testing and perfecting behind the scenes.

Food has a unique way of bringing people together. Whether it's a relaxed brunch, a midweek dinner or something a little more special, we believe that good food doesn't have to be complicated – it just has to be made with care.

We've tried to keep things simple, practical and full of flavour, because that's what real life calls for. These recipes are here to inspire, to take the pressure off, and to remind you that cooking at home can be both easy and incredibly rewarding.

Thank you for being part of the Something Worth Making journey.

This is just the beginning. There's so much more to come, and we can't wait to share it with you.

ABOUT SOMETHING WORTH MAKING

Something Worth Making started as a thought that stuck with me while shopping one day.

Why is it always the same cycle of meals? Another pasta and sauce, another bit of grilled chicken, or another meal pulled from the depths of the freezer. I got sick of the repetition and decided I needed a change.

I believe that good food should be accessible to everyone, and that the best meals are the ones made for, and shared with, the people you love — even if sometimes that person needs to be you.

There are lots of cookbooks out there trying to fill all kinds of niches. I always found them hard to follow, and harder still to find something I would want to make again.

Time is precious, and if you are going to stand in a kitchen for an hour, then you had better make that time you spend worthwhile. And that stuck with me: how would you know if it was?

So that's what I set out to do. Every recipe tested in a home kitchen, with real, accessible ingredients, and always with real people in mind. The aim is simple: to help you create food that brings people together, whether it’s a quick midweek meal, a weekend feast or a special occasion, all while staying respectful of the time you give to cook.

These are dishes for people who love good food, cooked without too much fuss, and who love to share it with family and friends.

SOMETHING WORTH MAKING

Food for People You Love

COMING 2027

www.somethingworthmaking.com


SWM

Good Food Is A Lovely Thing To Give.

Some recipes feel familiar. Others invite you to try something completely new. And the best ones have a habit of becoming your own.

Inside, you'll find a little of both. Different flavours, new ideas, and dishes worth making again. Food to experiment with, put your own stamp on, and pass along when someone asks for the recipe.

Whether you're confident in the kitchen or still finding your feet, there's something here for you.

A first look at what's in store, with plenty more still to discover.