

8 August 31 October/1 November 2015

3. Take half the cotechino, check it's skinless (if not, peel off the skin) and dice finely (3mm).

4. Dice the Jelly, mix it with the cotechino, mustard and parsley, chill and research.

5. on a lightly floured surface, roll the dough into a finger-thick sausage, then divide into 18 nuggets (each 10g-11g).

6. Keeping the rest covered, roll one suggest to an 8 cm-9cm disc, leaving it marginally thicker in the middle than at the edges.

Add filling (a rounded teaspoon).

7. Pleat to seal: bring one side of the disc up to the top of the filling, then gradually work your way round the dumpling, pleating the perimeter of the disc.

(If you are not using them immediately, you can freeze the dumplings now.)

8. Line the base of a steamer with the cabbage leaves, muslin or napkin.

9. Arrange the dumplings on the steamer — taking care that they don't touch each other or the sides — and steam for eight minutes on a high heat.

10. Leave to cool for a minute or two. Serve with a little balsamic vinegar to dip them in. You must put a whole dumpling in your mouth, or eat it gingerly

off a spoon, as the jelly from the cotechino will have melted to make an unctuous soupy interior.

Comment & Analysis

Gardens and takes its name from Rhaune Laslett, a community activist and one of the organizers of the Notting Hill Festival, which evolved into the area's famous carnival. Intended to “celebrate the area's eclectic heritage”. the interior design is by Waldo Works, a London studio whose previous projects include Smythson's Bond Street store and Fortnum & Mason's Beauty

department. Food will be provided by Sally Clarke, who runs an award-winning restaurant and bakery in nearby Kensington. Doubles will cost from £ 215. A room at The Laslett.

I always feel a touch of guilt when the word “baby” appears in a menu. “Very small” squid, possibly, or “immature”, but these, deep-fried and dusted with chili and cumin, tender of heart and crisp of exterior, banish squeamishness. I embraced my superiority in the food chain with a worryingly clear conscience.

The fillet of Cornish turbot was a whacking great slab of meaty fish, chris-

tened with a gratifying amount of butter. Along with the whole cracked Portland crab, this was proof of Curry's pedigree. He's an alumnus of Mark Hik's outpost in Lyme Regis where, if you can't actually lean out of the window and pluck a crab from the bay, you can yell to a bloke who can.

Boiling a crab, by the way, should be taught on day one of basic chef training, everybody assumes it's just about soon. Many provinces took months to adopt reforms to the policy introduced in 2013, and fined parents who conceived in the meantime. Provincial variations in the permitted spacing between births still result in otherwise eligible couples being pressed to labor. Ms Chen, a family planning official in a large city who spoke on condition

that neither she nor her location be identified, said yesterday that her office “hadn’t received any notice from the government” on when the policy change would be implemented. If anything, she expects further work as more people apply to have a second child.

But Mr He, who believes all population control measures will be dismantled in three years, forces a bleak future for bureaucrats who enforce the system. “Not many people want to do this work,” he said. “there won’t be so many fines to earn when you can only fine the third or fourth kid, so their income will decrease. They won’t have much to live But is commerce in danger of homogenizing what people are buying? Does viewing a digital image on a

screen favor a certain type of aesthetic? Maleki’s choices for the show — all two-dimension, no more than three metres high, with graphic visuals and a \$5,000-\$24,000 price range — directly correlate with ArtTactic’s finding that “the most popular medium online remains paintings, with more purchase in the low and middle market”.

But then Chu points out that global businesses such as Christie’s have been buying and selling on the basis of photographs for years. in 2013, another ArtTactic report found that 71 per cent of collectors and 88 per cent of galleries were regularly buying and selling “sight unseen” work. “to me,” she says, “the most interesting aspect to this whole social media

phenomenon is not just how we use it as a way of promoting and sharing what we do, but in what the artists are doing with it, how they reflect how it is becoming

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The proposed E37 Street tower in New York.

As we grow, our social challenges become more subtle and complex. Beyond words and actions, we have to interpret inflection, facial expressions,

body language. While we are consciously concentrating on what we are discussing, our brain machinery is busy processing complex information. These operations are so instinctive, they’re essentially invisible. But in every moment of our lives, our brain circuitry is decoding the emotions of others based on extremely subtle facial cues.

To better understand how we read faces so automatically, I invited a group of people to my lab. We placed two electrodes on their faces to measure small changes in their expressions. They we had them look at photographs of faces. When participants looked at a photo that showed, say, a smile, or a frown, we were able to measure short pieced of electrical activity that indicated

their own facial muscles were moving, often very subtly. this is because of something called mirroring: they were automatically using their own facial muscles to copy the expressions they saw.

This mirroring sheds light on a strange fact: couples who are married for a long time begin to resemble each other, and the longer they’ve been married, the stronger the effect. Research suggests this is not simply because they adopt the same clothes or hairstyles but because they’ve been mirroring each other’s faces for so many years, their patterns of wrinkles start to look the same. This in turn, add the sugar and continue to cook until a caramel-like goo starts to form. Add the vinegar and scrape up the juices and let this

evaporate almost completely. Pour in the stock and a little water if necessary to cover and simmer gently for 45 minutes. strain off this stock and reduce gently to form a sauce.

Baster the pigeon crowns (i.e. the breasts still attached to the carcase) with a little butter, season the interiors and roast them in a very hot oven (220C) for 10 minutes. Remove, cover with a buttered paper and let rest for 10 minutes. Cut the stalks off the watercress, soak in cold water and spin them dry. Halve and slice the golden beets. Heat up the purée and warm the blueberries in the sauce. Take the breasts off the pigeons and carve thinly. Dress the warm plates, starting with a smear of the beetroot purée on the bottom, an art-

ful arrangement of the golden beetroot slices and the pigeon on top, and dress with the blueberries and sauce. Top with a little handful of watercress, sprinkle with a little sisal and olive oil and serve. The dish should be served lukewarm, so no need to panic about the final presentation.

Ingredients (to serve four)

3 purple beetroot
2 golden beetroot
50 ml olive oil
2 pigeon
50 g unsalted butter
1 shallot

1/2 carrot
2 tsp sugar
2 tbs red wine vinegar
150 ml chicken stock
2 tbs blueberries
2 bunches watercress

Method

Rinse all the beetroot under cold water remove stalks and leaves. Sprinkle with sea salt, place in the top part of a steamer and cook gently for an hour or until tender. Take out and, while still warm, remove their peel by rolling them forcefully in kitchen paper. Leave the golden beets to cool but chop up the purple one roughly and liquidise with olive oil, a tablespoon of vinegar, salt and pepper. Once smooth, decant this purée into a little sauce-pan. Remove the pigeons' legs and chop up roughly. Brown them in a knob of butter in another small