

Gourmet

NEWS The Guide rounds up delicious ideas for a sizzling summer



Pasta, pronto!

Can't stand the heat in the kitchen? Then thank goodness The Fresh Pasta Company makes a restaurant-quality summer supper quick-and-easy. Choose from handmade, fresh-filled pasta with butternut squash and sage, venison and spinach or ricotta and walnut, simmer for around five minutes, and pile into a bowl with melted butter and parmesan. The perfect Italian job! £5.99 for 250 grams.

Available from Cartuccio's in Canary Wharf (Reuters Plaza E14) as well as Waitrose and online at Ocado

Sweet and light

Summer is a time for celebrations. Be it a wedding, birthday or baby shower, Bromley-based Butterfly Bakehouse creates sumptuous cakes, cookies and cupcakes inspired by afternoon teas and delicate flowers. Soft pastel hues, edible sugar flowers and perfectly piped icing – freshly baked using only the finest natural ingredients – create a romantic style with a vintage, shabby-chic twist. Choose from a selection of signature creations or go bespoke. Cakes from £100-£500.

Call 07720 893 441 or see www.butterflybakehouse.co.uk



Go create

Restaurants in Residence, part of CREATE11 Festival, brings four of London's best underground restaurants to a secret location in Canary Wharf this month. First up is The Clove Club (25 June-3 July), followed by A Bit More Of What You Fancy (5-9 July), then Shacklewell Nights (12-16 July) and finally east London institution, and originator of the pop-up, Bistrottheque (19-23 July). A set menu of up to six courses is £45.

See www.restaurantsinresidence.com to book

Eat, drink, dance!

The Big Festival – the UK's first boutique festival of first-class food and live music – lands on Clapham Common from 1-3 July. Bop to the likes of The Charlatans and Athlete while contemplating the cuisine from pop-ups by Canteen, Locanda Locatelli, Wahaca and more.

The festival will raise funds for The Prince's Trust and The Jamie Oliver Foundation. Tickets, including three Festival dishes, are £65 (family ticket £175; under 11s free).

www.thebigfestival.co.uk



Deadly catch

Fugu Supper Club serves up the notorious tiger blowfish (torafugu) – the most prestigious edible pufferfish, but also the most toxic of marine creatures. Diners are invited to secret locations across London for a six-course omakase fugu feast. Supply is limited, so it'll cost you £250 per head.

See www.fugusupperclub.com