



with your hand over the top and give the caramel a small firm shake from side to side. It should loosen inside the mould. Place a plate on top and turn mould and plate over together. The cr me caramel should come away when you lift the mould. Serve with the biscotti, described below.

For the pistachio biscotti

- 2tbs cornflour
- 2½tbs orange juice
- 200g plain flour
- 1tsp baking powder
- ¼tsp salt
- 80g roasted, unsalted shelled pistachio nuts, roughly ground
- Grated zest of ½ orange
- 100g caster sugar
- 60ml almond milk
- 1tbs coconut oil, melted
- 1tsp good-quality vanilla extract
- Vegan single cream, for brushing
- Demerara sugar, for sprinkling
- 75g vegan dark chocolate (minimum 70% cocoa solids), melted, to decorate (optional)

To make the biscotti, preheat the oven to 190°C. Line a large baking sheet with baking parchment.

Mix the cornflour with the orange juice to make a smooth paste and set aside.

Measure out the flour, baking powder, salt and ground pistachios into a bowl, add the orange zest and mix together.

Beat the sugar with the almond milk, melted coconut oil and vanilla extract in a stand mixer fitted with the paddle attachment, or with a hand-held electric mixer in a bowl, until frothy. Add the cornflour paste and whisk for a further three minutes or so. Fold in the flour mixture until a dough forms.

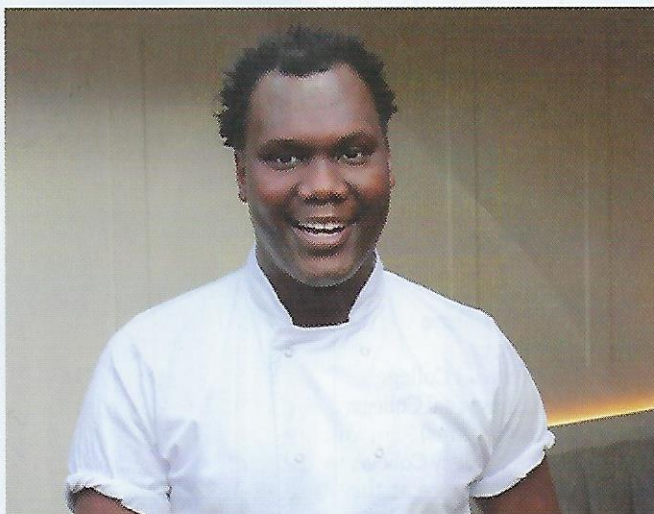
Divide the dough into two flattened loaves about 7.5cm wide and about 2.5cm thick. Transfer to the lined baking tray, then brush with vegan cream and sprinkle with demerara sugar. Bake for 35 minutes. Remove from the oven and leave to cool for about 10 minutes.

Using a sharp bread or serrated knife, cut each loaf on a slight diagonal into slices about 1cm thick. (Don't worry if you lose a few in the cutting process.) Lay the slices carefully on the lined baking sheet and bake for a further 20 minutes, flipping over halfway through.

Remove from the oven and leave to cool, then drizzle with the melted chocolate, if you like.

Revelations

Ronnie Kimbugwe, executive head chef,
Bel & the Dragon



What was your first job?

Tomato picking on the coast of Kenya

What was your first job in catering?

Washing up in a pub in Birmingham

What do you normally have for breakfast?

A flat white with three sugars and a plain omelette

What do you do to relax?

I love the open air, so I go to the Devonshire coastline, or go walking in the Scottish borders. At home I love to watch rugby union

What's your favourite hotel?

Claridge's. Love the art deco and old-school elegance

What is your favourite drink?

For special occasions, Ruinart Champagne, but a coffee or good pint generally does the trick

If not yourself, who would you rather have been?

An orthopaedic surgeon working in a third-world country

What do you always carry with you?

My phone and hand sanitiser – nothing worse than sticky fingers

What is your favourite cuisine?

I do love Japanese or Far East-influenced cuisine

How would you describe your desk?

Covered in clipboards, A3 paper and colourful pens – I never write in blue or black

Which person in catering have you most admired?

Gordon Ramsay and Jason Atherton. Having worked with them, I admire their ability to take over the world

Which person gave you the greatest inspiration?

Josh Emmet, I worked with him when I was 21 and he nicknamed me Horse

If you had not gone into catering, where do you think you would be now?

I've always wanted to be a medic and I was on my way to becoming one when I discovered my passion for cooking

What's your favourite film?

Gladiator and *Armageddon*

Who would be in your "fantasy" brigade?

Mark Sargeant from *Rocksalt*, Matt Ab  from *Restaurant Gordon Ramsay*, Tom Kerridge and Angela Hartnett. But the list is endless

