

FOOD MILEAGE



Catch up on the latest openings, eats and reads around the world with travel editor Rhiannon Batten



3 GREAT APRIL FOOD HAPPENINGS



Somerset art gallery Hauser & Wirth's current show includes Hayatsu Architects' community bread oven, built in collaboration with students from Central Saint Martins. On 26 April visit Bruton to use this functioning artwork in a **wood-fired oven workshop** with Phil Nicodemi from Lievito Bakery. rothbarandgrill.co.uk

On 28 & 29 April, **Liverpool Spring Festival** touches down in Sefton Park, offering everything from a prosecco tent to a great line-up of street food (our money is on chicken wing and beef ribs from asado pros Kons Kitchen). liverpoolfoodanddrinkfestival.co.uk

Paisley hosts three days of street food, craft beer, cookery demonstrations, workshops and live music from 27-28 April, with the **Paisley Food and Drink Festival** running alongside Scotland's largest real-ale festival. paisley.is

STAY

White City House hotel opens the end of the month: re-fashioned by the Soho House group from the circular, Grade-II former BBC Television Centre, it's the flagship of a wider development that includes an expansion of the Westfield shopping centre, residential apartments and an Electric Cinema. Details of the 45-bedroom hotel are still under wraps but expect a Cowshed spa, an indoor pool, a rooftop pool and an Allis bar (theallis.com), as well as easy access to new branches of Waka, Cricket (pictured), Patty Bun and Homeslice. whitecityhouse.com



READ

Bangladeshi-born, east London-bred food writer Dina Begum grew up making weekly visits to Brick Lane market, a grounding that later inspired her to sell her own range of Asian jams and chutneys. Now, she has delved further into the history of the iconic London enclave with her debut work, **Brick Lane Cookbook**. In it she draws on the full range of Brick Lane's culinary attractions, from its curry houses, Bengali sweet shops, beigel shops and market to the Chinese-style burger joints, buffalo-wing stalls and cafés serving raw-coffee brownies. Highlights include daler bora (lentil fritters), jaggery, ginger and chilli lamb chops, smoothie bowls and mini bundt cakes topped with rose-scented icing. £20, kitchenpress.co.uk

WRITE

Would-be food writers looking for inspiration should consider joining *Guardian* columnist Rachel Roddy and Berlin-based food blogger Luisa Weiss on their next **Language of Food – Spring Loaded** workshop at the Anna Tasca Lanza cooking school in Sicily. Running from 23-28 April, the course is built around eight classic examples of food writing and includes visits to cheesemakers, vegetable gardeners and wine growers. Discussions and cooking workshops will leave participants with a better understanding of how to create compelling copy. The schedule also allows time for dips in the pool or strolls through the sunlit Sicilian countryside. Not to mention some fabulous meals. From €2,500 pp, including all meals, excursions, tuition and accommodation (annatascalanza.com).



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