TAMIN JONES FOR THE GUARDIAN

**Pepper was the obvious starting point for the menu**

**A GIFT FROM HOTEL CHOCOLAT**

*To feature in these pages, email* ***cook@theguardian.com*** *with "get-togethers" in the subject line and tell us what you've got planned.*

*For each get-together we feature, the host will receive a selection of delicious Hotel Chocolat chocolates* ***(hotelchocolat.com)***

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## DADDY AD'S CURRIED SQUASH

Serves 4, or 6-8 as part of a meal

**2 tbsp vegetable oil, for frying**
**1 onion, chopped**
**2-3 cloves**
**3-4 cardamom pods, split**
**2-3 small pieces of cinnamon bark**
**2-3 garlic cloves, finely chopped**
**4cm piece of fresh ginger, grated**
**2 tsp ground cumin**
**½-1 tsp garam masala**
**1 butternut squash, peeled, cored and cut into 2cm cubes**
**570ml chicken stock**
**2 bay leaves**
**1 whole Scotch bonnet, stalk removed**
**A small handful of coriander**
**Grated nutmeg, for finishing**
**Salt and black pepper**

**1** Gently fry the onion in a large pan with the cloves, cardamom and cinnamon until the onion softens. Add the garlic and ginger.
**2** Add the cumin and masala and allow it all to cook for a few minutes. Add the squash, coating it in the spices. Add the stock, bay and pepper.
**2** Bring to the boil and then cover, turn down the heat and simmer for 20-30 minutes until the squash softens.
**3** Uncover, stir, then allow to bubble away gently, reducing the liquid until the squash starts to become soft throughout and the liquid thickens. Remove the whole spices and pepper. Add the coriander, nutmeg and salt and pepper to taste.

## LUCY IN THE SKY SYLLABUB

Serves 8

**4 mangoes, peeled and stoned, 2 finely chopped**
**10-15 green cardamom pods, seeds removed**
**The zest and juice of 2 limes**
**85g icing sugar**
**3-4 tbsp brandy**
**600ml double cream**
**4 meringue shells, lightly crushed**
**Edible diamond gems (optional)**

**1** Put the flesh of two whole mangoes in a food processor and blend to a puree. Add almost all the chopped flesh, stir, then spoon into glasses.
**2** Finely grind the cardamom seeds, then add to a bowl with the lime zest and juice, sugar and brandy. Stir well, then tip in the cream and whip until it holds its shape. Fold in the meringue.
**3** Spoon the cream on top of the mango then add the remaining mango.
*classicalbumsundays.com*