

BRITANNIA

MARCH 2019

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The Grover Zampa winery in the state of Maharashtra is one of India's most respected wine producers. Try the **Grover Zampa Vijay Amritraj Reserve White 2015**. Launched in 2014, the wine is named after famous Indian tennis player Vijay Amritraj. Awards include a commendation at the Decanter Asia Wine Awards.

Image from www.groverzampa.in

Each month travel writer **David Atkinson** hand-picks a destination based on an event happening that month...



Travel: India

March heralds the spring festival of **Holi** in India. The celebration – also known as the **'festival of colours'** – sees revellers throwing coloured powder in the streets of towns and cities across the country. It's a

spectacular riot of colour, but also an important date. It's a celebratory day that signifies the end of winter. Communities meet, play, laugh, forgive and forget and give thanks for a good spring harvest.



PRODUCT of the month



Pantone's 2019 Colour of the Year has been revealed as **'Living Coral'**. It describes the colour as a "life-affirming coral hue with a golden undertone that energizes and enlivens".



With our **Colourange** service, you can select a custom colour for your cooker that's entirely bespoke to you. Here's our Delphi range cooker in Pantone Living Coral.

www.britannialiving.co.uk/colourange



Food critic **Andy Hayler** has eaten at every three Michelin star restaurant in the World. Each month he chooses a different food or ingredient for *Britannia Life*. This month it's Dover Sole:



“At top restaurants across the country you'll often find **Dover sole on the menu...**

– its versatility and buttery, almost sweet flavour makes it one of the most appealing fish caught off our shores. The flatfish lends itself to a wide variety of dishes and can be baked, grilled or fried. A classic Dover sole recipe is the meuniere, where it's dipped in flour and pan-fried in butter. In fact, this is one of the most popular dishes on the menu at veteran seafood restaurant Wiltons, just off Piccadilly in London, which has been running since 1742 and has long been a favourite haunt of the aristocracy.

It's a fish suited to being served whole, being easy to fillet, but it can be used in various ways. It works well as deep-fried goujons, for example. The best tasting Dover sole weigh about 500g,

and ones caught off Devon and Cornwall have particularly good flavour. The flavour peaks three days out of the water.

Dover sole – so-called because the port of Dover was where most sole was landed back in the 19th century – is a sustainable fish, with two thousand tons a year landed in the UK.

It lives on the seabed of the Atlantic shelf and the Mediterranean, and should not be confused with lemon sole, which has a lighter colour and is about half the price.

I try and avoid lemon sole but love 'slip sole', which is a small Dover sole weighing less than 340g. Slip soles have excellent flavour and work well with parsley butter.”

Diary date...

London Coffee Festival takes place from 28-31 March. If you can't make London, the Coffee Festival moves to Cape Town (1-2 June), then New York (11-13 October), LA (8-10 November) and finally Milan (30 November-2 December).



Feature: some Britannia ovens feature a dedicated grill compartment, as well as two ovens, so several dishes can be cooked separately