

What's your best bank holiday dish?

We ask cooks, chefs and producers what they'd make for relaxed, long weekends

Interviews TONY NAYLOR



BBQ bavette steaks

On warmer bank holidays, I love a barbecue. I'd go with a joint of local beef or medium-rare bavette steaks, with grilled seasonal veg, herb sauces and flatbreads. Marinate the steaks in olive oil, garlic and rosemary – no salt and pepper until they're on the grill.

Liz Young, founder of The Modern Table and chef at The Wine Rooms, Cambridge

Roasted turbot

Bank holidays are about getting together around great food. There's something satisfyingly primal about tucking in to a whole fish as a group. I love turbot roasted in wine, garlic and butter, served with potatoes, braised fennel and a simple salad. Throw in a couple of bottles of white wine and that's eating at its most delicious. **Tom Waters, chef-owner of Gorse, Cardiff**



Sourdough French toast

A super simple brunch for bank holiday carb cravings. You could even shout the instructions to someone while you lie in bed. Perfect. I'm usually making toast for two. For four slices, I'll whisk 150ml milk with one egg, and a little vanilla, cinnamon, nutmeg, cardamom and salt, so it doesn't get sickly sweet. Soak the bread for 30 seconds (scraggly sourdough loaf ends work brilliantly for French toast), and fry in neutral oil. Finish with butter and maple syrup. **Lung Mhlanga, chef-owner of Treats Club, London**

Pulled lamb shawarma pitta sandwiches

Pulled lamb is perfect if we're having people over. I can prepare it in advance and enjoy time with my friends. Marinate a shoulder of lamb for a couple of days and put it in the oven for up to six hours, until the meat is falling off the bone. Everyone can freestyle, adding seasoned yogurt, tomatoes, red onion and shatta, a fermented chilli sauce. **Sami Tamimi, co-author of Falastin (Ebury)**



I stuff sea bass with fennel tops, bay and lemon, cover it with wet sea salt and bake for 25-30 minutes at 220C fan. Check it's done by piercing the thickest part with a skewer. It should go through without resistance and feel hot (around 63C, if you have a digital probe). Remove the salt and skin. Serve the bass with aioli or a wild garlic, parsley, basil and caper salsa; peas and broad beans dressed with herbs, salt and good Tuscan olive oil. **Avinash Shashidhara, head chef at Pahlí Hill, London**

Salt-baked whole sea bass

Curry mutton



When I was a child, we'd typically eat this Jamaican dish on Sundays. On Friday, Mom would season a mutton leg with all-purpose seasoning, curry powder, garlic, spring onion, thyme, scotch bonnet, onion and tomatoes. On Sunday, I'd wake to the smell of mutton cooking in our cast-iron pot and dad's reggae blaring from the hi-fi. Now, it's a bank holiday favourite. Served with rice and peas, salad, plantain and coleslaw. **Lorraine Copes, founder of Be Inclusive Hospitality**



Slow-cooked pork belly

When I have time off at home, I like to slow-braise cubed pork belly in soy sauce, ginger, dried chilli and star anise. The method is the same as Taiwanese lu rou fan. The glossy pork wobbles gloriously over a steaming bowl of rice. **Erchen Chang, co-founder of Bao, London**

Sierra Leone-style braised beef short ribs

In Sierra Leone, they say the longer you keep a cooked dish, the better it tastes. My short-ribs in a spicy peanut and coconut milk sauce are fantastic made on Saturday or Sunday, so on bank holiday Monday you've got this rich and comforting meal ready to reheat. It's an almost curry-like one-pot – great with rice. **Maria Bradford, founder of Shwen Shwen and author of Sweet Salone (Quadrille)**