

READ IT AND FEAST

Release your inner artiste with a copy of the Kristin Hjellegjerde Gallery's chic new cookbook, *Taste*, a compilation of recipes by the sprawling art institution's community of creatives and team members. Inspired by a pre-lockdown dinner party where BalineseBritish artist Sinta Tantra served up her signature fish stew, gallery founder Kristin Hjellegjerde seized the project as a 'chance to get to know everyone's personalities, tastes and cultures even better' and to raise money for the World Food Programme. Like the gallery's vast collection, the eclectic tome has something for every palate, showcasing personally illustrated recipes such as painter Rebecca Brodskis's pasta with



Gorgonzola and cream 'for very impatient cooks', urban artist Joachim Lambrechts's spicy pumpkin soup and multidisciplinary artist

Chris Agnew's punchy Some



Like it Hotter sweet chilli and lime sauce. Depending on the recipe, a touch of artistic licence is encouraged, as with Pam Kirton's Caipirinha: the more cachaça the better. £40 (kristinhjellegjerde.com)

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