

Life&Style food

TODAY'S WATCH

ADMISSION

DVD, Blu-ray (12)

Tina Fey and Paul Rudd are paired together for the first time in this US comedy.



She plays Princeton university admissions officer Portia Nathan: strict, uptight and ambitious, with little time for a personal life, despite living with her professor boyfriend (Michael Sheen). Rudd is John Pressman, the laid-back head of an unconventional high school who is keen to place his bright students at Princeton. Oh, and guess what? One of his pupils might be the son Portia gave up for adoption.

The plot complications don't end there. Admission is cluttered with ideas and characters, and doesn't always feel confident in its direction. But it's worth watching for the amusing performances from the genial Fey and Rudd, not to mention Lily Tomlin as Portia's sarcastic feminist mother, Susannah, and Sheen as her Chaucer-obsessed boyfriend. A quirky one that's a good fit for DVD. **Anna Smith**

Cook this tonight...

POTATO AND HARISSA CAKE

INGREDIENTS (serves 2-4)

5 Maris Piper potatoes, halved ♦ 1 onion sliced ♦ 2 garlic cloves, chopped ♦ 90g spinach ♦ ½tsp sugar ♦ 1tbsp harissa paste ♦ 1-2tsp cayenne pepper ♦ 2 Scotch Bonnet peppers, sliced ♦ 10ml olive oil ♦ ½tsp salt ♦ black pepper

METHOD Step 1: Parboil the potatoes for 10min so they are semi-cooked. Drain and cool. Grate the potatoes into a mixing bowl, sprinkle with salt, freshly ground black pepper and cayenne pepper and stir.

Step 2: Sauté the onion in a frying pan with olive oil. After 4min, stir in the garlic and Scotch Bonnets. Fry until the onions caramelise, then mix in the spinach and sprinkle in the sugar. When the spinach wilts, add seasoning to taste. Cool a



OUTJONES

little then mix into the bowl of grated potato, stirring well.

Step 3: Pour some olive oil in a frying pan on a low to medium heat. Add half the potato mix and flatten with a spatula.

Spread the harissa paste over evenly and sprinkle the cayenne

pepper across the surface. Pop the rest of the mix on top and flatten, then cook for 10min.

Step 4: Flip it over by placing a large plate on top of the pan, then fry until the potato is cooked, about 10min. Top with some butter to serve if you wish.

with
Chloe
Scott

TODAY'S READ

BLACK SHEEP

BY SUSAN HILL

Chatto & Windus

Susan Hill, author of *The Woman In Black*, gives us a ghost-free, powerfully poignant new novella – a high point in an already stellar career. Every bit as compelling as Hill's award-winning early novel, *I'm The King Of The Castle*, *Black Sheep* is brief, bleak and unforgettable.

The village Mount of Zeal, 'built in a bowl like an amphitheatre' with the pit below, offers its people two modes of life. Men must work the mine, women must tend the home – and hope in silence that the men will come back safe.

Rose, the only daughter of the Howker family, wants more than marriage, more than housework. Ted, her youngest brother, fears the pit even more than his family's rejection. Both believe there may be more to life for them. Both are mistaken.

Understated, full of beauty and clear and cold as a struck glass, this little book will lodge in your mind like a fish hook, and continue to tug at intervals long after you finish reading.

Imogen Russell Williams



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