

# VOGUE

JULY  
£3.99

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KRAVITZ  
ON TOP  
OF THE  
WORLD

THE  
VOGUE 25  
BRITAIN'S  
MOST  
POWERFUL  
WOMEN

HOLIDAY STYLE  
THE TRENDS  
MAKING WAVES

INSIDE  
IDRIS & SABRINA'S  
WEDDING

THE  
WELLNESS  
SPECIAL

SUMMER  
ROMANCE



# THE PERFECT BRITISH SUMMER

*Not going abroad this year? Good news, Timothy Harrison has rounded up the best of what's right on our doorstep*

## The recipe

*Kitty Travers, founder of cult ice-cream parlour La Grotta Ices, creates a simple new recipe for sheep's-milk ice-cream*

Ingredients (makes 1 litre)

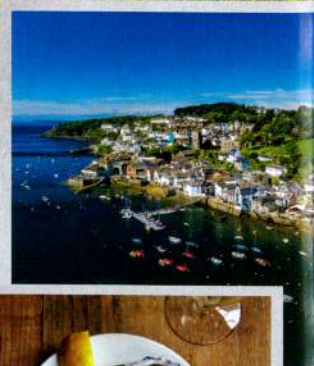
130g unrefined sugar	100ml double cream
15g tapioca starch (or cornflour)	1 heaped tsp honey
550ml sheep's milk	40g garden herbs and flowers, chopped

1. Prepare a sink full of iced water, and place a fine mesh sieve over a bowl.
2. In another bowl, whisk 2tbsp of the sugar into the tapioca starch.
3. Heat the rest of the sugar with the milk, cream and honey, stirring often using a whisk or silicone spatula to prevent scorching.
4. Once the liquid is hot and steaming, pour it into the bowl containing the tapioca starch, whisking constantly to combine without lumps forming.
5. Return the mix to the pan and cook over a low heat, continuing to whisk.
6. When it starts to simmer, take the pan off the heat, stir in the herbs and flowers, then cover the pan with clingfilm and put it in the sink of iced water.
7. After 15 minutes, remove the pan and pour the mixture through the mesh sieve into the bowl, squeezing it hard to extract flavour from the herbs. You should see a tint of pale acid green seep into the mix with the last squeezes.
8. Return the mixture to the sink of iced water to cool it completely before covering and refrigerating it overnight.
9. The following day, liquefy the mixture by blending it with a hand blender for one minute.
10. Pour the mix into an ice-cream machine. Churn according to the machine's instructions, or until frozen and the texture of whipped cream.
11. Scrape the ice cream into a lidded container. Top with a piece of waxed paper to limit exposure to air, cover and freeze until ready to serve. The ice cream is best eaten within one week.



## The restaurant

Restaurateurs David Gingell and Jeremie Cometto-Lingenheim are known for bringing a taste of the English coast – think baked squid *fideo* pasta and breaded megrim sole – to London at hotspots Primeur, Westerns Laundry and Jolene. Now, they're heading to the source with Fitzroy, opening this month in harbourside Fowey, Cornwall. Expect a daily changing menu and an ethical wine list. [Fitzroycornwall.com](http://Fitzroycornwall.com)



## THE COCKTAIL

Alex Kratena – former head bartender at Artesian, which topped The World's 50 Best Bars list four years in a row – brings his new venture, Tayēr & Elementary, to London this summer. The venue boasts an innovative cocktail menu – think highballs mixed with fino sherry, kombucha and chinotto. His tippie of choice for summer 2019? "Muyu Jasmine Verte Liqueur, topped with champagne over ice." [Tayer-elementary.com](http://Tayer-elementary.com)



## THE PLAYLIST

The five summer songs Little Simz has on repeat

**Anderson Paak, "The City"**

"This is probably the first song I ever heard from him, loved it ever since."

**Buddy, "Trouble On Central"**

"Real West Coast California vibes, love the production."

**Childish Gambino, "Feels Like Summer"**

"It's just like the title says."

**Jay1, "Your Mrs"**

"Witty lyrics and cool flows. Definitely one for summer."

**Sylvia Striplin, "You Can't Turn Me Away"**

"Love the essence of this tune, great vibes."

Little Simz plays The Park stage at Glastonbury Festival on 30 June



## THE CENTREPIECE

A fashion-world favourite, event chef Laila Gohar is known for her elaborate food art, and recommends a crudité tower for an alfresco supper. "Use a foam cone around 15in tall," she advises. "Wrap kale or cabbage leaves around the cone and attach them with toothpicks to create a layer of green as your backdrop. Stick toothpicks midway into bite-sized pieces of vegetable and attach them to the cone. Work your way up and around and fill in any empty areas with extra kale. Once you're done, serve with your choice of dipping sauce." *Bon appétit.*



## The florist

London duo Camila Klich and Marianne Mogendorff of Wolves Lane Flower Company provide blooms that are seasonal down to the week. So, what's the perfect flower to satisfy a green urge at home? "Your granny used to grow nasturtiums," says Klich from the pair's flower farm in north

London, where they grow everything from seed without using chemicals, supplying fresh cut stems from March to November only. "They're coming back into fashion." Sow the seeds in a windowbox now and expect flowers in sunset tones of orange, red and apricot to follow by September. Best of all?

These flowers are edible and will add a peppery taste to an end-of-summer salad. [Wolveslaneflowercompany.com](http://Wolveslaneflowercompany.com)

## THE HOTEL

This summer, Bruton sees the opening of The Newt in Somerset, a new hotel and spa from the team behind South Africa's luxury retreat Babylonstoren. Set in a historic Georgian estate, amid lush farmland and a woodland deer park, the retreat's highlights include an outdoor swimming pool, a working cider press and an inventive concept menu using seasonal produce from the kitchen gardens. *Booking available from July, from £300 per night, [Thenewtinsomerset.com](http://Thenewtinsomerset.com)*



From far left:  
Jo Malone  
Star Magnolia  
Cologne, £98.  
Guy Morgan  
Flower Of The 5  
Wounds Sensitive  
Facial Oil, £32.  
Wildsmith Skin  
Active Repair  
Copper Peptide  
Serum, £130.  
Guy Morgan  
White Marble  
Exfoliating Mask,  
£34. Bamford  
Botanic Sugar  
Polish, £38

## The beauty essentials

Homegrown British beauty brands are rivalling some of the biggest global names in the industry. From fresh fragrance to protective serums, here's your summer toolkit.