

Evening Standard



MONOCHROME IS THE NEW BLACK

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INSIDE TALE OF HIS DARK MATERIALS

A GUIDE TO WINTER'S MUST-WATCH TV SHOW » NEWS IN FOCUS PAGES 22 & 23



THEY'RE OFF! PM BLASTS CORBYN THE 'DITHERER'

» DECEMBER 12 ELECTION CAMPAIGN GETS UNDER WAY

Joe Murphy, Nicholas Cecil and Sophia Sleigh

BORIS JOHNSON fired his general election campaign starting gun today by promising "a brighter future" if he wins or "more dither and delay" under Jeremy Corbyn.

The Prime Minister, right, and the Labour leader raced out of the traps ahead of their final Question Time clash in the Commons before Parliament is dissolved on Tuesday.

Mr Corbyn rallied his party by urging supporters to get "out there,



door to door, talking to your neighbours about how we will transform our country". In other key developments today:

● Amber Rudd told the Evening Standard that she will leave Parliament at the election but aims to have the Tory whip reinstated first. Her departure brings the tally of MPs who have confirmed they will stand down to 51.

● Two Brexit rebels looked set to stand as Independents against the Conservatives: former attorney general Dominic Grieve in Beaconsfield

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Out for the green vote? Jeremy Corbyn leaving his Islington home today

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Life & Style



Food

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DON'T let those pumpkins left on supermarket shelves go to rot. Below, four of the capital's top chefs share delicious dishes to keep London cooking with them from fright night through to Thanksgiving.

Dominique Ansel, chef-patron, Dominique Ansel Bakery

Pumpkin Pie, serves eight, pictured

Rather than Halloween, pumpkins often take me back to my first Thanksgiving service, about 14 years ago in New York City's Daniel. I'd never seen so many turkeys. For dessert, my team was tasked with pumpkin pie; I'd never even tasted one before—in France, pumpkins are savoury, so I thought it sounded pretty odd. I asked my team to share their family recipes for

inspiration, and worked on our own. What struck me most about pumpkin pie is that smooth texture of the filling, so that's when I started straining it for silkiness.

1. Start with the base. In a stand mixer, cream together 1/2 block of butter and 60g light brown sugar on medium speed until light and fluffy. While mixing, pour in 1 tbsp lemon juice, 1/2 tsp milk and half of a vanilla bean.

2. In a bowl, mix 110g plain flour, 1 tsp cinnamon, 1 tbsp fresh ginger, 1/2 tsp ground ginger, a pinch of ground nutmeg, 1 tsp cornflour and a pinch of salt. With the mixer still on medium, add a third of this mixture to the butter and sugar until combined. Repeat twice.

3. Transfer onto a sheet of clingfilm, form a rectangle no more than 1/2 inch thick, then wrap and chill for an hour, ideally two. Then remove, roll out into a 14-inch circle and pop in a pie tin, pressing down into the corners. Trim but leave a 1-inch overhang. Fold the edges, forming a fluted edge with your fingers around the rim.

4. Next, heat the oven to 180°C/Gas Mark 4. Line the pie shell with greaseproof paper and fill with rice to blind bake for about 15 minutes. Then take it out, discarding the paper and rice.

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Smashing pumpkins

RECIPES

Don't be a Halloween waster — from classic pies to vegan curries, the city's chefs tell **David Ellis** how to create a feast from a scary seasonal glut

THE LIST WARMING RUM COCKTAILS

Zebra at Kwant

The cosy rum negroni mixes nutmeg with vermouth and porcini-infused Campari.

£15, 25 Heddon St, W1, momo.london



Cliffhanger Punch at Trailer Happiness

Guinness West Indies Porter is shaken with rum, coconut cream and tangy Licor 43.

£12, 177 Portobello Rd, W11, trailerh.com



Ro'bus'ta Move at The Messanine

Fight the chill with this mix of golden rum and toasted coffee at the bar in hit new hotel The Stratford.

£12, Queen Elizabeth Olympic Park, E20, thestratford.com



The Ritual Serves at Zuma

It's all theatre at Zuma, where Zacapa rum is used three ways, and served in a smoking pyramid.

£18 per drink, 5 Raphael St, SW7, zumarestaurant.com



Coffee Grog at Trader Vic's

Overproof rum is smoothed out with Grand Marnier, double cream, coconut cream and cinnamon sticks, and served in a Headhunter's cup.

£8.50, 22 Park Lane, W1, tradervicslondon.com



David Ellis



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