

Juliet Stevenson

MAKES A MEAL OF IT

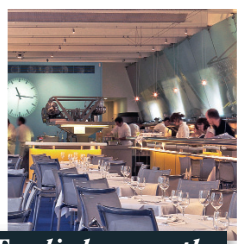
I grew up all over the world as **Dad was in the army.** We lived in Germany, Malta and Australia – Mum adapted her cooking to the ingredients she could find. **Mum made wonderful British dishes, like shepherd's pie.** She used an old-fashioned mincer. I loved putting meat in the top. **My mother-in-law was from Vienna.** She made all sorts of Austro-Hungarian dishes from scratch, like borscht and schnitzel. She taught me a lot and, just before she died, she wrote down all her recipes so they wouldn't be lost. **I had no interest in cooking growing up.** I once chose to live in a bed-sit because it didn't have a kitchen. Friends quickly realised they had to bring their own dinner because all I'd have in my fridge was a decaying tub of cottage cheese and some flat Champagne. **I started cooking when I had children.** You care much more what you put in their mouths. My partner, Hugh, does most of the cooking, but I'm getting better. **I once ate gone-off fish.** Hugh is an anthropologist and once we stayed with a work friend of his in the wilds of Canada. She fed us some Arctic char, which was past its best, but I ate the lot. **I've had too many cooking disasters to mention.** I had a lot of rather glamorous people for Sunday lunch and put guinea fowl in the oven. My agent rang: an hour later it was decimated. **The best meal I've had was in Galway.** I was playing an Irish woman, so wanted to research the accent. We went out with a fisherman to catch mackerel then cooked and ate them on the beach as the sun was setting. **The River Café could turn me into a real foodie.** It's not a grand restaurant – just exquisite



Best of British: Mum's shepherd's pie



Mother-in-law's magic: Juliet loved her borscht



Foodie heaven: the 'exquisite' River Café



Comfort fix: buttered crumpets



Tender treat: tagines are a favourite



Global gourmet: actress Juliet Stevenson loves British classics and exotic treats

ingredients, exquisitely cooked. **Baking is my terror territory.** However, I've produced a daughter who's been able to bake fantastically since she was 12. She cooks effortlessly, too. She'll pull the most impossible combination of ingredients from the fridge and make something amazing. **My comfort foods are things like cake and crumpets.** I always go for chocolate fudge cake. **We cook on an Aga.** You have to use heavy dishes, which heat all round and cook meat brilliantly. **Sometimes I have to force myself to eat before going on stage.** Sandwiches, Kit Kats and a Berocca are my staples. **I've done lots of filming in Morocco and Algeria.** I love tagines with tender meat. I film in Budapest, too, and like the goulash. **If I could I'd invite Shakespeare to dinner.** It wouldn't be grand: something like stew and crumble. **Juliet stars in Atlantis, coming to BBC1 on Saturdays this autumn.**

FAST FACTS



Cake or scone?

Cake.

Muesli or full English?

Muesli.

Fish and chips or a Cornish pasty?

Fish and chips.

Coffee or tea?

Tea – English breakfast.

Wine or gin and tonic?

Beer. I do like a G&T, but

I rarely drink them.