

WITH THIS WEEK'S GUEST CHEFS

# PRODUCT.01

**S**hakespeare wrote: "If music be the food of love, then turn it up"...well not quite, but something very similar. As well as a great size for records, 12 inches is also a good size for pizzas, so it should follow that some DJs and musicians show as much aptitude behind a stove as behind a pair of Technics, or a mixing desk. Each week we prove this by asking leading DJs and artists to share one of their favourite food recipes, and also get them to divulge what they feel is the perfect musical accompaniment to their tasty blend.

On this week's Cooking Up panel we have an acquired choc-tastic recipe, from who you could say was an equally acquired, glam/electro/house duo, Product.01. Fronted by the stunning Austrian-Australian Rochelle Vincente, with electronic and musical backing from Marc Adamo, the duo sprung themselves into the spotlight with the electro rework of Blondie's 'Heart Of Glass', aptly re-titled 'Heart Ov Glass'. Just this week their new single 'Hot Trap' was released: imagine an edgier, more sleazy Goldfrapp, clutching their favourite theatrical aspects of the 80s, 90s and 00s. Watch out for their new album entitled 'Bullet Ride' later on in the month, and indeed, Rochelle has asked me to tell you all to join her at the album launch party, at AKA on 21st September. By all accounts it will be much like this recipe: dark, twisted, rich, sinful, and a bit of a handful.

**What's your ideal location to be cooking in?**

Australia. Somewhere along the coast near Byron, in an open kitchen on a cliff overlooking the surf on a hot sunny day. Can you arrange this please? Then I'll reveal my all time fave recipe.

**What favourite recipe gets you to throw on your apron?**

Well, in the meantime this is my second fave recipe. Raw Choc Rocket Fuel – Ground Control to Major Rochelle.

**What's the ideal thirst quencher to accompany this dish?**

Icelandic Reyka Vodka with ice, mint leaves, freshly juiced strawberries and raspberries, limes sliced, squeezed and thrown in whole, plus soda water.

**Track recommendation to accompany the food?**

'Windowlicker' by Aphex Twin – it's all those "ahhhh's".

**What's your ultimate gourmet hotspot in London or around the world and why?**

Anything Japanese or Thai, anywhere on earth is cool.

**Who is your gastronomic icon and why?**

Kate Wood, author of 'Eat Smart Eat Raw', she makes the most amazing food concoctions I have ever tried, let alone knew existed and they send you on a permanent trip, you just don't come down! I went to a party with her recently, for Shazzie (co-author of 'Naked Chocolate' and person responsible for raw cacao being imported into the west) and the cakes, the cakes...

**In the kitchen are you more of a Jamie Oliver or Gordon Ramsey?**

Gordon, it's my Austrian side! But then, I do tend to "pick" at food like Jamie... I'm probably a bit of both.



## PRODUCT.01'S RAW CHOC ROCKET FUEL

### INGREDIENTS

- 80gm cacao beans or nibs
- 150gm coconut oil or cacao butter
- 100gm Peruvian carob powder (the sweet kind)
- 1 tablespoon almond butter
- 8 Brazil nuts
- Vanilla essence
- Agave syrup (maple syrup also works)
- 2 tablespoons hemp seeds
- 1 tablespoon maca
- Goji berries
- Pinch of camu-camu
- Pinch of purple corn
- 1 teaspoon bee's pollen
- 6 fresh dates, pitted
- Lemon juice
- Small cap full of rum (not required but damn fine)
- Pinch of salt

### PREPARATION

- Step 1:** To make the maca butter get 2 tablespoons maca, 1 tablespoon almond butter, 1/2 teaspoon coconut oil and mix with a drop of agave syrup and vanilla essence to taste. Melt in a bowl over a large saucepan.
- Step 2:** Soak dates in a teeny bit of lemon juice for 5 minutes and drain.
- Step 3:** Place cacao nibs in a food processor and buzz it 'til creamy, eat 1 Brazil nut and add the rest, also add dates for a deep chocolaty truffle, bee's pollen, hemp seeds and rum.
- Step 4:** Add carob powder and mix well.
- Step 5:** Add chocolate mixture, mix well. Taste.
- Step 6:** Add vanilla essence, agave syrup, maca, camu-camu, purple corn and pinch of salt to taste. Mix well. Taste again. Add anything missing if your taste buds say so.
- Step 7:** Pour ingredients into a low dish of any shape.
- Step 8:** Sprinkle the top with goji berries, cacao nibs and drizzle over the maca butter in a zigzag fashion.
- Step 9:** Place in fridge for it to set (for about an hour).
- Step 10:** Lick saucepan dry.
- Step 11:** Once set, DO NOT eat it all at once, this is not a KitKat with 0.1% cacao in it! And don't have it after 9pm if you want to sleep before 4am.

Product.01 are having their album launch in London 21st September at AKA, it's Codex vs Trailer Trash. Watch out for their debut album 'Bullet Ride' released 18th September, and their latest single and music video for 'Hot Trap' is out now on Freshly Squeezed Music.

[www.product01.co.uk](http://www.product01.co.uk), [www.myspace.com/product01](http://www.myspace.com/product01)