

# MAKE

Make More with Less



By Kitty Coles

# EXTRA

01	BREADCRUMBS
02	ROAST CHICKEN
03	AIOLI
04	BECHAMEL
05	GREEN SAUCE
06	ANY CAKE



Welcome to Make Extra (me making extra work for myself...), an extension of my cookbook, Make More With Less, with EXTRA ideas and ways to use what's in the book. It's a version of a printed newsletter that takes a deeper dive into my kitchen.

I really do think that if you know how to make these core recipes, you've got a lifetime of delicious things ahead. Here, I've zoned in more ways with Breadcrumbs, béchamel sauce, Roast chicken, Green sauce, aioli, and my Any cake recipe.

Make More With Less and Make Extra are starters for (I hope) many more things to come. They are a starter pack to showcase my way of cooking, which is really quite simple. Someone once said I was the queen of basics, and to me, that is the biggest compliment. I love using things people actually buy weekly and will have in their house but cooking them in a way you maybe haven't done before.

I also wanted to introduce myself as I don't have any images of myself in the book. This was not on purpose and happened because I deeply hate having my photo taken. I put it off so long that it was then too late, and my publishers gave up asking. (Sorry!)

Sorry mostly to my boyfriend Andrew, who I've been with for 9 years and has almost no pictures of me as I won't let him take them. Sorry, Andrew!

I'm lucky enough to have lots of amazingly talented photographers as friends, and it's because of them that I was finally comfortable enough to have some pictures taken. Issy Croker and Lizzie Mayson, you both make me feel so at ease that for once, I love these pictures of myself. Thank you.

A quick note on typos, errors, and mistakes. I have been my own editor, writer, and checker on this. Therefore, there will be A LOT of mistakes. Sorry in advance



Fennel, Greens + Ricotta

Green paste.

Kitty Cdes <sup>by</sup> ♡

1 Garlic Clove, peeled  
150g spinach or Cavolo Nero / seasonal Greens  
A handful of fresh herbs (Basil, parsley etc)  
30g parmesan, grated  
A few generous glugs of Extra V olive oil.  
Juice of 1 lemon.

- Blanch greens, herbs + Garlic in Boiling water for 1-2 mins. Drain. Run under cold water. Squeeze out water then blend with parmesan, olive oil, salt + lemon.

Cut 2 Fennel in to thick wedges then add to a pot of boiling water. Add a few glugs of olive oil + 4 slices of lemon. Cook until soft. (10 mins ish). Drain then add to a platter. Dollop over Green paste and Ricotta + extra lemon juice + zest + pepper.

Green paste will keep in the fridge with a layer of olive oil for 5-7 days.

Green paste ♡







### Eater says:

"It's great luck when you find a recipe developer whose culinary sensibilities closely mirror your own but whose mind works just differently enough to offer fresh, new-to-you ideas. For me, Kitty Coles is such a recipe developer: I know I can trust whatever she makes. And after cooking from this, her debut cookbook, I trust her even more. Here is a book, for example, that taught me, a devotee of kale sauce, to make a few days' worth of it at a time to serve with roast chicken and aioli, or to use as the base for a quick green soup, or to mix with yogurt into green goddess dressing, or to anchor a galette. This is Coles's whole approach: Small, moderately effortful touches can go a long way in making simple food sing.

Coles's food is straightforward and familiar but full of fun zhushes. She serves ice cream with salted sesame caramelized breadcrumbs; tops butter bean puree with pickled chile-garlic butter; and finishes her pillowy scrambled eggs with juicy tomatoes and crispy sage leaves. Hers is a cookbook for people who love generous puddles of olive oil and butter and always have herbs on hand. Coles's recipes are unfussy, welcoming to both new and experienced cooks alike, and rely on a lot of the same staple ingredients so you can, as the book's title promises, not just make more with less but make the most, period. — BM"

I love to go out to eat alone and I'm someone who is very happy with my own company. One of my favourite places to eat on my own is Koya in London (The Soho one is the best); they make perfect bowls of Japanese udon noodles and Donburi. Surprisingly, one of my favourite things there is the salad. It's a lightly dressed, simple salad, but I love it on the side of one of their Donburi bowls. I crave it at home a lot and tend to make a plate similar to this one. Of course, it's never as good, but it's a delicious medley of things that I will never get bored of.

# SESAME BREADCRUMB SALAD WITH PICKLED RADISHES

## **Serves 2**

Follow the crispy breadcrumb recipe in my book + 2 tablespoons of white sesame seeds.

A few handfuls of seasonal lettuce

## **For the dressing**

3 tablespoons of neutral oil  
1 tablespoons of toasted sesame oil  
2 tablespoons of rice vinegar  
1 tablespoons of soy sauce  
A small pinch of salt  
A small pinch of caster sugar

## **To serve**

2-4 (7 minute) boiled eggs  
Japanese short grain rice  
Pickles of your choosing from page 70 in Make More With Less

Add the sesame seeds to the breadcrumbs and follow instructions in my book.

Mix all the ingredients for the dressing in a jar and give it a good shake. Pour the dressing over your chosen leaves and then give it a good toss. Add a few spoons of rice, pickles, halved egg and a handful of the dressed salad to a bowl then sprinkle with the breadcrumbs.







# HOT SAUCE BREADCRUMBS WITH GHERKIN DRESSING SALAD

This makes enough dressing to last you a while, and it's just the best thing to have in the fridge.

## For the dressing:

Makes 1 big jar of dressing.  
340g jar of gherkins  
1 teaspoon of sugar or honey  
6 tablespoons of extra virgin  
olive oil  
A small handful of parsley

## For the breadcrumbs :

1 tablespoon of Franks Hot  
sauce  
Crispy breadcrumbs from  
page 113 in my book Make More  
With Less

## For the salad:

1 cucumber  
Seasonal salad leaves of your  
choice

First make the breadcrumbs from page 113, then once  
crispy, add in 1 tablespoon of franks hot sauce and give  
it all a shake and return to the heat for a few minutes  
then allow to cool.

Add  $\frac{3}{4}$  of the pickles to a blender with  $\frac{1}{2}$  the liquid,  
sugar, olive oil and parsley and blitz until you have a  
creamy dressing. Season with black pepper then set  
aside.

Roughly chop the remaining pickles, along with the  
cucumber and mix with your chosen salad leaves.

Add a few tablespoons of the dressing to the salad and  
give it a good toss. Add to a plate then sprinkle with the  
breadcrumbs and serve.





# WHOLE BAKED ONIONS, BREADCRUMBS AND BURRATA

I love to bake onions when I'm making jacket potatoes, but I want to showcase how great they are solo. You can have them many ways, but this is just a delicious and simple plate of food that shows it doesn't take much to create something really great.

## **Serves 4 as a side**

4 onions, baked as instructed on page 48 of *Make More With Less* (without the potatoes)  
Crispy Breadcrumbs from page 113 of *Make More With Less*

Good quality Extra Virgin olive oil

Juice of one lemon

2 balls of burrata

Salt and pepper

Bake the onions until really soft inside. It's ok if some have burst, it's great if they caramelise a little too.

Open the onion up and scoop out the soft onion filling. Dress with olive oil, lemon juice, salt and pepper. Then simply serve with burrata and crispy breadcrumbs.







# THE MOST SIMPLE LEMON CHICKEN AND BRAISED COURGETTES

I think over complicating things is common in food these days, and I'm always so hard on myself about coming up with amazing new things. But I'm a basic cook, with basic ingredients in the house and this is what I cook at home. The courgette can be replaced with fennel, small new potatoes, leeks, or onions. I also love to add chickpeas, butter beans etc to the tray in the final bit of roasting.

## **Serves 4**

1.8kg Whole chicken (cooked by following method in my book *Make More With Less* on page 87)  
2 lemons  
A whole bulb of garlic  
3 courgettes  
Grating parmesan to finish.

Prep the chicken as per instructions in the book *Make More With Less* adding the extra lemons to a small tray, cut into 3cm chunks (One in the cavity and one in the tray).

Chop the courgettes into 2cm slices and add to the tray along with the whole bulb of garlic. Place the chicken on top of the courgettes and roast as per method in the book until the chicken is golden and the courgettes are soft from roasting in the chicken juices.

Remove the chicken and garlic and place into a large bowl (i explain why in my book). Add a splash of water into the tray with the courgettes then place back in the oven for 10 minutes while the chicken rests.

Squeeze out the roasted garlic from the bulb into the tray with the courgettes and give everything a good toss. The courgettes should have collapsed and be soft but filled with the chicken juices. Add the extra chicken juices from the bowl to the courgettes and gently warm through on the hob. Discard the lemons then spoon the courgettes on to a platter followed by the chicken.

Serve with aioli from page 158 and a big green and herb salad.





# ROAST CHICKEN, BEANS, TOMATOES AND EXTRA CHICKEN SKIN

I love this dish. It's so basic and simple, but it is all the things I want to put in front of me. I originally made this with the marinated beans from my tuna, beans plate in my book (page 23), but last min changed it to warm the beans in the chicken juices. This would be perfect any time of year with a big green salad on the side + bread to mop up

600g Cannellini beans/ butter beans or 600g Beans for the week

3 medium best of the season tomatoes (here I've used winter tomatoes)

1.8kg Whole chicken (cooked by following method in my book Make More With Less, page 87)

4 pieces of chicken skin from the butcher (optional)

+ 1 tablespoon dried oregano  
Pinch of chilli flakes

Roast the chicken as per instructions in the book Make More With Less then allow to rest, (minimum 20 minutes).

Midway through cooking the chicken, cook the chicken skin as instructed in my book. Carefully drain the rested chicken juices into a saucepan and add a splash of water then bring to a low simmer. Turn off the heat and add the drained and rinsed beans.

Cut the tomatoes into rough chunks then add to a bowl with a pinch of salt, dried oregano and a pinch of chilli flakes then set aside.

Spoon the warmed beans on to a platter, followed by the tomatoes then the carved chicken plus the extra chicken skin to finish.







It was deep winter when I had this and it's a great dry store recipe. Here served with yogurt but I made it again and loved it with my marinated feta on page 72 of 'Make More with Less' and a mound of wilted spinach.

## DRY STORE GREEK SALAD ROAST CHICKEN

### Serves 4

1.5–1.8kg whole chicken  
2 onions or 4 banana shallots, peeled and cut in to quarters  
4 garlic cloves, peeled but left whole  
6 sundried tomatoes from a jar along with 4 tablespoons of the oil  
150g olives, pitted (any olives you like)  
2 teaspoons of dried oregano  
1 lemon, ½ cut in to slices

Prep the chicken as per page 87 in my book *Make More With Less*, placing the whole ½ lemon inside the cavity.

In a high sided pot similar to a le creuset or cast iron pan, add the onions, garlic, sundried tomatoes plus the oil, olives, half the dried oregano and the ½ lemon slices.

Place the chicken on top so it mainly covers all the ingredients, this ensures everything doesn't burn, but cooks and bubbles in the chicken juices.

Sprinkle the chicken with the remaining oregano and roast as per instructions from page 87 in my book.

Serve with the marinated feta from page 72 plus, fresh herbs and a big green salad.







# MASCARPONE

# BECHAMEL



# WITH LEEKS

1/2 x portion of bechamel from page 134 Make More With Less  
100g mascarpone  
25g parmesan cheese  
Crispy breadcrumbs from page 113 Make More With Less

Follow instructions for my bechamel in my book then finish by mixing in mascarpone and parmesan. You have to mix hard so it becomes smooth but you'll get there and it's worth it!

I love to spoon these over simply poached leeks, fennel or potatoes with extra cheese to finish.



# CREAMY LEMON AND PARMESAN PASTA

This is just a nod to plain pasta and how delicious a white on white plate of food can sometimes be! It's sofa food and I love it.

## Serves 2

½ batch of bechamel sauce  
from page 134 Make More With  
Less  
40g parmesan  
200g of your favourite pasta  
Zest of one lemon  
Plenty of freshly ground black  
pepper  
Flakey sea salt

## To serve

Dollop of ricotta (optional)  
1 x batch of crispy bread-  
crumbs from page 113 Make  
More With Less (optional)

Boil the pasta in salted boiling water according to packet instructions then drain but keep a mug of pasta water.

Pour the bechamel sauce into the drained pasta with the parmesan, lemon zest and a few splashes of the pasta water to loosen.

Serve with plenty of black pepper, extra parmesan and crispy breadcrumbs from page 113 Make More With Less.







# CONFIT TOMATO AOILI

400g cherry tomatoes  
6 garlic cloves  
100ml extra virgin olive oil  
Generous pinch of salt

Preheat oven to 160c fan

Add the tomatoes, garlic, oil and salt to a small tray and place in the oven for 40 minutes until the tomatoes have softened but still holding their shape and the garlic is soft.

Allow to cool.

Follow instructions to make my aioli on page 159 in Make More With Less minus 100ml of the oil. Drain the tomatoes from the oil then slowly add 60ml of the oil to the aioli, whisking it in slowly. Pour into a bowl and top with half the tomatoes.

I love to serve this with white fish, fresh bread and lots of basil.



# GREEN BEAN REMOULADE

My dad loves celeriac remoulade and we regularly make it together and while i love celeriac, sometimes i just cant quite get through a big one (similar to a never ending white or red cabbage!)

Using green beans is the perfect sub, crunchy and fresh and minutes to prepare.

## **Serves 2 with leftovers**

200g green beans

4 heaped tablespoons of  
mayonnaise/ aioli from page  
159 Make More With Less  
A handful of parsley, finely  
chopped

1 tablespoon of mustard

1 tablespoon of capers, loosely  
chopped

Juice of half a lemon

Boil the green beans in a pot of salted boiling water then drain and run under cold water.

In a bowl, mix the mayonnaise, parsley (and other fresh herbs if using), mustard, capers and lemon until combined. You want it to be a little loose so it evenly coats the beans, so feel free to add a tablespoon of water or more olive oil/ lemon juice to loosen. Mix this though the green beans with an extra drizzle of extra virgin olive oil to loosen. Taste for seasoning.

I love this with a few slices of ham, toast and a boiled egg for a quick lunch. Or as a side to steak/ roast beef etc, and of course....a roast chicken.





# FRIED OLIVES, GARLIC AND, OREGANO TOPPED AIOLI



I love to serve this to the table with a roast chicken (of course) or dolloped over boiled new potatoes with fresh herbs for a quick potato salad.

½ portion of aioli from page 159  
Make More With Less  
3 tablespoons of extra virgin olive oil  
2 garlic clove, finely sliced  
A handful of olives of your choice, pitted  
½ tablespoon of dried oregano  
A pinch of chili flakes

Add the aioli to a wide bowl.

In a medium frying pan, add the oil, garlic, olives, dried oregano and chilli flakes. Turn to a medium heat and fry for 3–5 minutes until the garlic is beginning to turn golden. Allow to cool for a minute before pouring over the aioli.



GREEN  
SAUCE

AND  
AN

OM-  
LETTE



My boyfriend and I love an omelette. We got slightly carried away in lockdown, perfecting a glossy and pale french omelette then sitting down with a big french dressed salad and a baguette. (not pictured here as i didn't have the right pan...)

I had some green sauce leftover from testing and had this for lunch one day, so much flavour in such a simple plate. I urge you to make the green sauce, just to sit down and enjoy this like i did.

Arguably the best mid week solo meal there is.

Cook an omelette to your liking. Then serve alongside a dollop of green sauce from page 59 Make More With Less and a piece of toast. Simplicity at its best.





# PORK CHOP, CAPERS, DOLLOP OF GREEN SAUCE.

2 pork chops, I like thick cut ones from the butcher  
2 tablespoons of Olive oil  
2 tablespoons of capers  
10 sage leaves  
A knob of butter  
Juice of half a lemon  
3 heaped tablespoons of green sauce from page 59  
Make More With Less

Season the pork chops well with salt and set aside for 10 mins to come to room temp.

Preheat a large frying pan over a medium heat. Add 2 tablespoons of oil then cook the chops, fat-side down for 3-4 mins to render. Once the fat side is golden brown and crispy, sear each side of the chop. Cook, turning every minute or so until a deep golden brown, adding the capers, sage and butter for the last minute. Basting the pork chops with the buttery juices in the pan. I like my pork chop medium, but cook them as you like. Lift the chops and crispy sage onto a tray, leaving the juices in the pan and rest for 10 mins.

At this point, I like to put the capers and juices back on the heat and add half a glass of white wine to bubble for a few minutes to make a little sauce. But if you don't have any wine, then just add a splash of water and simmer until reduced a little. Add a generous amount of black pepper and a squeeze of lemon then turn off the heat.

Add the pork chop to a plate and spoon over the sauce along with a dollop of the green sauce. I love to have this with a simple bowl of mashed potato or boiled new potatoes.







# GREEN SAUCE, POACHED FENNEL AND RICOTTA.

I also do a version of this with roast pumpkin in winter. Simply roast the pumpkin in wedges with sage leaves, salt pepper and olive oil for 30 minutes until soft and golden. Then dollop over the green sauce and ricotta.

## **Serves 2 or 4 as a side**

3 heaped tablespoons of  
Green sauce  
2 fennel bulbs, quartered in to  
6 wedges  
(4 if small), keeping the fronds  
for serving  
200g pot of ricotta  
Zest and juice of a lemon

Optional extra: crispy  
breadcrumbs from page 113  
Make More With Less

Cook the fennel in salted boiling water with a few slices of lemon for 8–10 minutes. Drain the dress with lemon zest and juice followed by salt and pepper.

Toss then add to a platter. Dollop over the green sauce and ricotta then zest over extra lemon zest + a little more extra virgin olive oil if needed. This is a great side to fish or on its own with a salad.







Any Cake

# COCONUT CAKE

Follow recipe for my any cake  
cake on page 175 Make More  
With Less

50g desiccated coconut +  
extra for decorating  
Change lemons for limes

Lime fool topping  
Fool recipe from page 184  
Make More With Less  
Zest of 2 limes

Lime cherries  
Zest and juice of 2 limes  
200g cherries, de-stoned OR  
250g frozen cherries

Fold in 50g of desiccated coconut with the flour at  
the end then pour in to your chosen tins (I think a large  
26cm one is best for this). And sprinkle over a little  
more coconut then bake as instructed.

To make the cherries, de-stone them and add to a pan  
with the juice and zest of 2 limes and 50g of caster  
sugar. Bubble gently for 5 minutes until the liquid forms  
a cherry coloured syrup. Turn off the heat and let it cool  
completely.

Follow the instructions for the fool on page 184 Make  
More With Less leaving out the brown sugar top and  
instead folding through the zest of a lime.

Dollop the creamy topping onto the cake, making the  
edges higher than the middle. Spoon over the cherries  
then finish with the extra lime zest.







Any Cake

# APPLE, HONEY AND HAZELNUT CAKE

This is one for those sad apples in the fruit bowl. The Hazelnuts can be changed for any nut of your liking. Pecans, almonds or walnuts would be great.

Follow recipe for my any cake  
cake on page 175 Make More  
With Less  
2 apples, peeled and cut into  
1cm slices  
1 tablespoon of runny honey  
4 stem ginger, finely chopped  
+ 1/2 a jar of stem ginger syrup.

Make the batter as instructed in Make More With Less, adding the finely chopped stem ginger in with the butter and sugar at the start.

Slice up the apple and add the honey and nuts before giving it a mix so the apples are coated.

Pour the cake batter in to 24cm lined cake tin then add the apples to the top. Bake in the oven for 35–40 minutes. Remove from the oven then leave to cool in the tin for 10 minutes before carefully flipping out of the tin on to a cooling rack.

While warm, drizzle over some of the syrup from the ginger jar, then serve with fresh double cream or my brown sugar custard from page 170.



A Quick thank you to everyone who helped on this!

To Ex Why Zed for printing this for me! You've been so easy to work with and helped me through the process of putting this together.

I really pulled in the favours for this project and I'm insanely grateful for the amazingly talented friends I have.

Issy Croker for the portraits. You can see the love in my eyes for Issy in the final picture, she makes me feel so comfortable and confident. Thank you for spending your Sunday morning with me. I miss you when you're surfing.

Lizzie Mayson, thank you for letting me be a mad woman and making you come on this project with me. We just cooked and chatted and it's the way I'd like to shoot everything I do. Everything with you is fun and I'd be lost without you.

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Tom Lees, who I meant to thank in my book! He's been one of my closest friends since I was 10 and is always the person I go to for advice. Thank you for always helping and being there when I needed it.











KITTY COLES

MAKE  
MORE



WITH  
LESS

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your food go further



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