

THIS PAGE Craig's brother Dylan gets to grips with a bottle of vino. Ever the creative, Craig's table setting includes a few quirky touches, like the Chinese prayer papers that double as coasters. OPPOSITE No meal is complete without freshly-baked bread, which Dawn serves casually torn up and piled on an old wooden tray.



fashion set

LUNCH AT CRAIG PORT'S WEEKEND RETREAT IN BAINSKLOOF IS ABOUT AN ABUNDANCE OF GOOD FOOD, LOCAL WINE AND AS MANY FAMILY AND FRIENDS AS HE CAN FIT AROUND THE TABLE

TEXT AND PRODUCTION KERRY DU PREEZ PHOTOGRAPHS ESTELLE SCHOLTZ





CLOCKWISE FROM TOP LEFT Duncan Barrett lounges outside, enjoying a quiet moment away from the crowd; ready and waiting; good food, family and friends – what more do you need?; fresh Italian parsley is tossed into a steaming bowl of tortellini; Craig and his dog Lulu, who is no stranger to the table; a platter of antipasti adds a burst of colour

SUGO DI POMODORO ALLA NAPOLETANA

(basic tomato sauce with sundried tomatoes)
 • 8 TBS OLIVE OIL • 1 MEDIUM ONION, FINELY CHOPPED
 • 4 CLOVES GARLIC CHOPPED
 • 24 TOMATOES OR 2 CANS CHOPPED TOMATOES • 6 CHILLIES
 • A FEW SPRIGS OF BASIL OR PARSLEY • SALT AND BLACK PEPPER • 1 CONTAINER SUNDRIED TOMATOES (SOAKED IN HOT WATER) • 125ML FRESH CREAM

Heat the oil in a large pot over a medium heat. Once the oil is hot, add the onion and fry for about five to eight minutes or until translucent. Stir in the garlic and the tomatoes with their juices. Add the chilli, herbs, salt and pepper to taste, and cook for 20 minutes. Add the drained sundried tomatoes, and cook for five minutes. Remove the sauce from the pot and purée it in a food processor. Reheat, and stir in the cream before serving.

RICOTTA AND SPINACH RAVIOLI

2 BAGS FRESH SPINACH (FROZEN SPINACH ALSO WORKS WELL)
 • 1 CUP RICOTTA CHEESE
 • 1 EGG, CHOPPED • 1 CUP GRATED PARMESAN CHEESE
 • SALT AND BLACK PEPPER
 • NUTMEG • EGG PASTA SHEETS

Place the spinach in a large pot with very little water. Cook for about five minutes or until wilted. Drain the excess water, squeeze the leaves and chop finely. Mix the spinach with the ricotta, egg and parmesan, and season to taste.

Roll out the egg pasta sheets and place small teaspoons of the filling on the pasta in rows, three centimetres apart. Cover with another sheet of pasta. Press down gently to avoid forming air pockets. Use a fluted pastry wheel to cut between the rows to form small squares. Moisten edges with a little milk and press together with a fork. Place the ravioli on a lightly-floured surface and dry for 30 minutes. Turn occasionally. Boil the ravioli in salted water for about eight minutes or until *al dente*. ■

When fashion designer Craig Port needs to unwind he heads off to his beautiful weekend house in Bainskloof, an hour outside of Cape Town. 'It's become a tradition to come here with friends and relax. 'We cook up simple meals using local veggies from Wellington, *bakbrood* from the local store and wine from the local vineyards,' says Craig.

Today Craig and his mother, Dawn, are in the kitchen bossing each other about as they prepare homemade pasta with simple sauces while family and friends lounge around outside taking in the incredible views and spring weather.

His holiday home, an all-white uncluttered affair, is the perfect foil to the beauty that surrounds it. 'It used to be full of stuff, but after a while I realised that I wanted a place where I could arrive and relax almost immediately. It's really all about what's out there,' he says, pointing to the valley that lies beyond the house.

'With my crazy travel schedule and busy life, this house creates balance,' he adds. 'It's always been an incredibly inspiring place as I get to consider concepts and ideas that I don't get time to talk about, let alone entertain in the city. And that's important.' If the launch of his new menswear range, The Craig Port Collection, at Cape Town Fashion Week on 17 August is any reflection of this, we're in for a treat.