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## Taste of Cricket, a new cookbook celebrating diversity in the game, launches with a host of star contributors

- *A first of its kind, Taste of Cricket is inspired by cricket's match tea occasion and contains recipes from cricket and foodie royalty, an array of famous fans and dedicated volunteers from the grassroots game*
- *Chefs Ainsley Harriott and Angellica Bell, cricketers Ben Stokes and Maia Bouchier, and Broadcasters Stephen Fry and Isa Guha have all contributed recipes*
- *To find out more and to purchase the cookbook, visit*

<https://shop.ecb.co.uk> - all profits go to charity!

Get ready to sample the Taste of Cricket! The England and Wales Cricket Board (ECB) proudly unveils the cookbook *Taste of Cricket* – a mouthwatering celebration of diversity in the game brought to life through the universal language of food.

Cricket and food are intrinsically linked as one of the only sports to break for ‘tea’ – a much-anticipated moment in any fixture. And whilst the ‘cricket tea’ was the inspiration for this cookbook, the recipes in it have been chosen for their ability to bring people together over a multitude of occasions – from Sunday dinners around the table with family, to summer barbecues with friends.

This new cookbook is as much about cricket as it is a flavourful celebration of community, heritage and shared traditions. It represents the huge breadth of cuisines that cricket teas encompass, reflecting the diverse cultures seen across the game, ranging from Sri Lankan and Caribbean to Welsh, Afghani, Pakistani and beyond.

The recipes from iconic broadcasters and cricketers, famous fans and grassroots legends celebrate both the classic and innovative ‘match tea’ break in all its guises. From staples such as Fruit Scones to Leek Bhajis, Jamaican Jerk Chicken and Afghan Kabuli Pulao, this collection of recipes is a journey across the culinary globe, offering a tasty peek into our contributors’ personal cricketing stories and the role food has played in them.

Released in time for the festive season, it’s the perfect gift for cricket and food lovers alike as well as seasoned bakers and newcomers to the kitchen. It is accessibly-priced, with budget-friendly recipes, some of which will be available digitally across four languages: English, Hindi, Urdu and Welsh. Best of all, every copy helps make cricket more accessible, with profits supporting five charity partners: Chance to Shine, ACE (African Caribbean Engagement Programme), Lord’s Taverners, The MCC Foundation and SACA (South Asian Cricket Academy).

A selection of star recipes and contributors include:

- Ainsley Harriott’s Jamaican Beef Patties which remind him of his

- childhood, and the great West Indies sides of the 80s and 90s
- England Men's player Mark Wood's Roast Turkey that simultaneously stirs memories of baking hot Ashes tours, and home comforts
- England Men's player Ben Stokes' Slow Cooked BBQ Chicken which is a tribute to his love of a summer BBQ
- Former England cricketer and BBC sports broadcaster, Isa Guha's Bengali Prawn Curry, inspired by years of enjoying her mother's authentic home cooking
- Stephen Fry's Maple and Cinnamon Buns - an homage to his self-proclaimed mediocrity on the field, but feasting abilities off-field
- England Men's player, Adil Rashid's Moroccan Tagine - a player favourite served at Lord's and enjoyed by some of the game's greats
- England women's player Maia Bouchier's potato salad which her mum made to keep her and her teammates energised during their childhood cricket matches
- A Jamaican classic Jerk Chicken recipe from Shepherds Bush CC that has made its way to West London from the Caribbean
- A creamy Butter Chicken recipe, supplied by Krimmz - a youth centre offering a sports hub for women and children, primarily from South Asian backgrounds
- An Afghan Kabuli Pulao from Exwick Cricket Club who are actively involved in the Devon Cricket Foundation's work with Exeter's refugee community
- The ultimate Leek Bhaji, a delicious fusion of Welsh and Indian cuisines, which is on the menu at Llandaff Cricket Club in Cardiff

Throughout the summer, Taste of Cricket has seen recreational cricket clubs throw open their doors to their local communities to enjoy a 'match tea' together. Across 100 events, a huge breadth of cuisines were offered and a selection of these exclusive recipes are also available in the cookbook, offering readers a glimpse into the authentic dishes that are beloved by families and communities in the game.

A selection of the recipes by clubs that hosted our Taste of Cricket events are below:

**Richard Thompson, the ECB's Chair, comments,** *"This cookbook takes you on a journey through cultures, stories, and cherished generational recipes. We're*



*thrilled to present a collection that celebrates the unique connection between cricket and food, and we're honoured to share the moving stories of childhood, community and heritage that so many have contributed. This book is a love letter to cricket, food, nostalgia and togetherness. What unites all the contributors, from diverse cultures, backgrounds and regions, is their deep love for the game and their commitment to making cricket a sport where anyone, anywhere, can walk into a club, catch the scent of jerk chicken sizzling on the BBQ, curry bubbling in the kitchen or cakes being laid out— and instantly feel at home.*

*“English summers for me heavily featured the cherished tradition of the cricket tea. This included tours to Devon and Cornwall where the hotly debated topic of cream before jam on the scone often got more attention than who would win the game. I am honoured that one of my mother’s recipes has been included in the book – in my opinion, she made the best teas in all of South London and Surrey for several decades.”*

**Ainsley Harriott, celebrity chef and cookbook contributor, comments:** *“This cookbook has so much variety; taking you on a journey through time and across the globe – covering the cherished, tried-and-tested recipes from some cricket and foodie VIPs as well as community chefs. Having worked at Lord’s Long Room, I discovered the beauty of cricket lies in its all-day nature. The game starts at 11am, allowing time for breakfast, lunch, tea breaks and maybe even a drink afterwards. I hope you’ll agree that my Jamaican Beef Patties are perfect for a match tea - they remind me of my childhood and are a must-have when watching the historic rivalry between England and the West Indies.”*

**Lauren Bell, England Women’s player, comments:** *“My mum’s chocolate brownies have always been a bit of a secret weapon at cricket teas, and I’m thrilled to finally share her recipe in this book. For me, cricket teas are about more than just a quick snack—they’re a chance to bring people together, to pause, connect with teammates and enjoy the spirit of the game in a different way. I’ve had the privilege of traveling across England, Wales and the world experiencing the diverse communities, food and cricket cultures. But nothing quite compares to a slice of my mum’s brownies. The smell always takes me right back to my childhood club in Berkshire.”*

The Taste of Cricket Cookbook is available for £12.99 from the ECB store (<https://shop.ecb.co.uk>) from the 12 November 2024.

**- ENDS -**

## **NOTES TO EDITORS**

### **About the ECB**

The ECB is the national governing body for cricket in England and Wales, responsible for developing and supporting all levels of the game from recreational cricket to the national teams. The ECB's strategic goal "Inspiring Generations" is to encourage more young people to form a lifelong relationship with the game so that a new generation of fans will say "cricket is the game for me."

### **About Raising The Game**

The Taste of Cricket campaign sits within the 'Raising The Game' platform, which was launched by the ECB in 2022 to encourage inclusive behaviours and celebrate diversity in cricket. Devised in partnership with the cricket network, Raising The Game is a rallying cry for the sport to do better at all levels, fuelled by a manifesto for change. The initiative illuminates the hardworking efforts driving progress within cricket, amplifies unheard voices, spotlights champions of change, and provides resources to empower us all to do better.

### **About Taste of Cricket**

Taste of Cricket is a campaign launched by the England and Wales Cricket Board (ECB) to unite communities across the game, in a celebration of the unique relationship cricket has with food through the 'cricket tea' occasion. The campaign demonstrates the true diversity and breadth of cultures that exist within cricket, bringing them together through the universal language of food. Taste of Cricket has rewarded over 100 recreational clubs across England and Wales with extra special match teas for the brilliant work they have been doing to make the game more inclusive. England players and celebrity chefs attended eight flagship events to thank grassroots volunteers who are driving positive change within the game and improving access to recreational cricket. Across the flagship events, supported by Remitly, a variety of different cultural cuisines were offered at the match teas, ranging from Sri Lankan and Caribbean to Welsh, Afghani, Pakistani and beyond; celebrating the culinary diversity within the cricket community. Over 500 samosas were cooked and enjoyed, alongside more than 800 portions of jerk chicken and 150 perfectly grilled Welsh lamb chops. 30 different varieties of

curry were also sampled alongside 20 types of bread and over 300 slices of cake, adding a sweet touch to the celebrations!

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## Contacts



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