



What's new

Holly Brooke-Smith selects brilliant buys for your kitchen, plus this month's must-watch TV

IN STORE

■ **Tamarind Sauce (£2.49/300ml, chaat-tastic.com)**

This bitter-sweet flavour is increasingly popular and is now available as a sauce as well as a paste. Use the sauce in salad dressings, as a marinade, or in Indian tiffin recipes.



■ **Potted game**

(£3.50/65g, with minimum order of 10, www.pottedgame.com;

or Borough Market, London, boroughmarket.org.uk)

These little pots of meat, preserved in butter, showcase the flavours of native UK game, including partridge, pheasant, rabbit and wood pigeon. It's a good way to try game that you've not tasted before – spread it onto crusty bread or Melba toast.



■ **Wild Garlic Yarg (£16.95/900g,**

www.lynherdairies.co.uk)

This year's harvest of wild garlic has been picked at Pengreep Farm and wrapped around a seasonal variation on Cornish Yarg. Creamy and crumbly with a delicate note of garlic, the cheese is suitable for vegetarians, too.



■ **YooMoo frozen yogurt**

(Strawbswirmoo, £1.79/150ml, Sainsbury's, Tesco)

We love the fact that these are consistently smooth, something that's tricky to achieve with frozen yogurt. The range includes large sharing tubs and individual snack pots with extra toppings.



■ **Gluten-free brown bread, Helen's Brilliant Bread Mix (£2.49, Sainsbury's)**

Making a 400g loaf is a doddle with this mix. Add egg, milk and oil to the wholegrain rice blend and bake for 30 mins. The result: spongier than wheat bread, but delicious.



■ **Manuka Honey (£3.99/250g, Aldi)**

Pollen from New Zealand's manuka trees is packed with antibacterial properties and can be expensive. Aldi's Specially Selected solid honey is a bargain!



Our glamorous afternoon tea on p62 is the perfect opportunity to get out your best crockery. We love this porcelain set from PiP studio, with its modern take on vintage good looks.

PIP studio teapot £39.95, cappuccino and saucer £13.95, espresso cup and saucer £10.95, all John Lewis.

A taste of things to come

• The doors to King George III's kitchens at Kew Palace, in Kew Gardens, will open this May for the first time in almost 200 years. I had a sneak preview of the stunning Georgian relics preserved in the vaulted rooms and was amazed to see the original elm worktable from 1730, as well as ancient kitchen gadgetry. Visit hrp.org.uk and take a peek.



What's on TV

Gastronomic somersaults are guaranteed as 24 of Britain's best chefs perform in the new series of *Great British Menu*.

Their brief is to produce an awe-inspiring Olympic Feast hosted by champion rower Sir Steve Redgrave, for fellow British sporting stars. In the regional heats, the chefs meet Olympians past and present for inspiration before serving their dishes to *Great British Menu* veterans Jason Atherton, Richard Corrigan, Nigel Haworth, Angela Harnett, Tom Kerridge, Jeremy Lee, Glyn Purnell and Marcus Wareing. Two winners from each region will serve their menu to the judges (above) Oliver Peyton, Prue Leith and Matthew Fort. *Great British Menu* begins on BBC Two from Monday 9 April.

