

FOOD *and* TRAVEL

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HOT SPOTS**



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Carluccio and Contaldo

LONDON RESTAURANTS

WHERE THE WORLD IS EATING THIS SUMMER

Gourmet travels
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HOME BAKING

Tarts, slices and sweet classics

JUNE 2012

£3.95



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Rowley Leigh Jubilee tea Lecce English wine Hotel openings Soif Nathan Outlaw

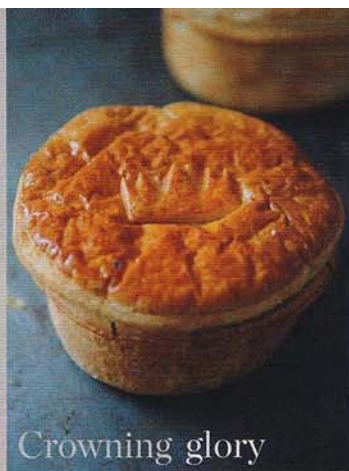
Arrivals

FOOD



STUCK IN THE MIDDLE

Marks & Spencer is rapidly expanding its Middle Eastern offering, this time with courgette and halloumi triangles (£2.69) and roasted red pepper and feta filo cigars (£2.69). Eat them as they come, or dunk into the new butternut squash and harissa dip (£1.99) – which has a pleasant tang and slight heat – or the feta dip with oven-roasted tomatoes and kalamata olives (£1.99), which delivers a big garlicky hit.



Crowning glory

When two firm summer favourites come together, it's a beautiful thing; and the marriage of Coronation chicken with pie this year in celebration of the Diamond Jubilee is a trend we are very much willing to embrace. Higgidy's (pictured, £3.49, Sainsbury's) is chock-full of big chicken chunks, and we couldn't get enough of Pieminister's (£2.99) curried, creamy sauce. An ideal accompaniment to a summer street party.

Food *news*



Piccalilli circus

Picnic season is upon us and there's a full-on revival of that old favourite, piccalilli, taking place. In the *Food and Travel* office, we'll be filling our roasted ham and aged cheddar sandwiches with the pleasantly piquant chilli piccalilli from Fancy That From Wharfedale (£3.50, fancythatfromwharfedale.com) and Usk River's unique twist on the classic, a mellow, slightly sweet pear-lilli (£3.95, uskriver.co.uk).



Question OF PASTE

Heston Blumenthal has already enlightened us all about the wonders of umami, that magical fifth taste – savoury – which is found in foods such as Parmesan cheese, shiitake mushrooms and soy sauce. So inject some of the savoury sensation into your own cooking with the Taste #5 paste created by Laura Santtini and Nobu Matsuhia. £2.99, Waitrose

PETAL POWER

The blossoms of spring and summer have a lot more going for them than just beautiful hues – a lot of them can make pretty tasty additions to your dishes, too. Terre Exotique's range of salad flowers – that is, dried, edible buds and petals – add not only a splash of colour but also an interesting floral dimension to your dishes. Try red rosebuds in a fragrant jam, jasmine sprinkled over strawberries or cornflowers in cakes. There is also a range of seaweeds that will add flavour to soups and salads. £5.50, Harrods

