



FREE TO WAITROSE, JOHN LEWIS & PARTNERSHIP CARD-HOLDERS

ONLY
£1.20

Waitrose *Kitchen*

FEBRUARY 2012

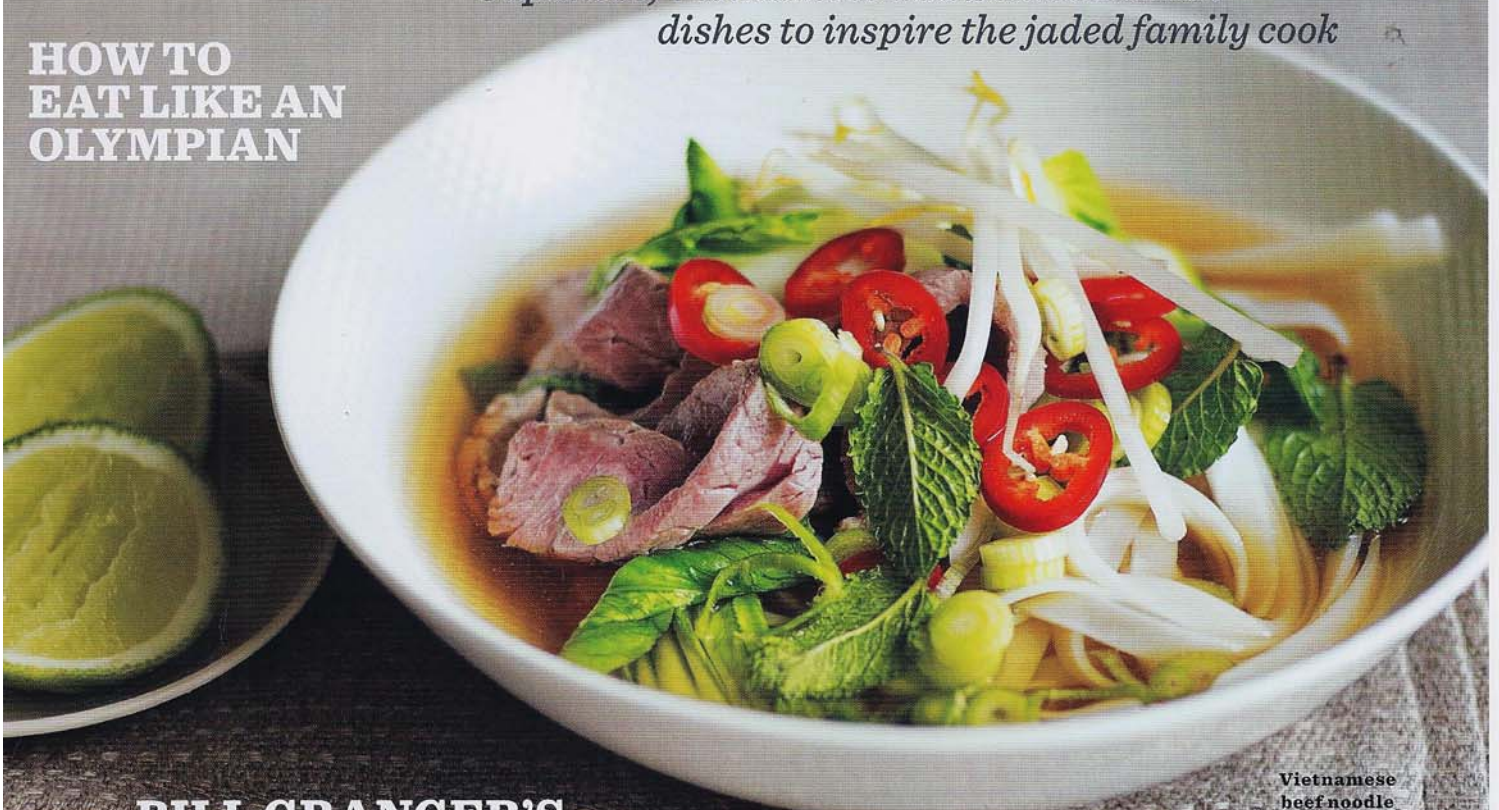
51

delicious new
family recipes

LIGHTER, BETTER COOKING

*Japanese, Vietnamese and Scandinavian
dishes to inspire the jaded family cook*

**HOW TO
EAT LIKE AN
OLYMPIAN**



Vietnamese
beef noodle
soup

**BILL GRANGER'S
CHOCOLATE
PANCAKES**

'It's OK, you can use Nutella!'

CHOOSING WINE: PERFECT MATCHES FOR STEAK



Savvy shopper

Daniel Tapper rounds up this month's top news and best buys

NIBBLES

Things to see, do and eat this month

GRAPE VS GRAIN

Head to craft-beer pub The Draft House (London SE1) for a night of beer and wine quaffing, with a tasting menu of terrific pub grub. Tickets £35; 28 February and 27 March (drafthouse.co.uk).



CHEF ALERT!

Alyn Williams - formerly head chef at Marcus Wareing's eponymous restaurant at The Berkeley hotel - is now at The Westbury (westburymayfair.com). Form an orderly queue please.

DRINK UP

The team behind smart London wine bars-cum-restaurants Terroirs and Brawn have a new joint in Battersea. South London, here we come (soif.co).



**BOOK OF
THE
MONTH**



READY MEAL OF THE MONTH

Bigham's Salmon en Croute* (£5.99/450g) is handmade, with layers of delicate puff pastry encasing salmon, spinach and creamy smoked salmon sauce – the ideal end to the week.

Flash Cooking

Revamp your recipe repertoire with the help of top cook Laura Santtini. Her latest book includes speedy, flavour-packed dishes. (Quadrille; £20)

Maple-glazed salmon

Serves 2

Prepare 10 minutes, plus marinating

Cook 15-20 minutes

- 60ml maple syrup
- 1 tbsp soy sauce
- 1 garlic clove, crushed
- pinch ground ginger
- 2 salmon fillets

1 In a small bowl, mix together the maple syrup, soy sauce, garlic and ginger, then season.

2 Place the salmon fillets in an ovenproof dish and coat on all sides with the mixture. Cover with clingfilm and leave to marinate in the fridge for 30 minutes to 1 hour.

3 When ready to cook, preheat the oven to 200°C, gas mark 6. Bake the salmon, uncovered, for 15-20 minutes, until cooked through.