



BBC goodfood

Festive 50

CHRISTMAS GIFT GUIDE

From stocking fillers and cookbooks, to top-rated kitchen gadgets, we've chosen our favourite presents for 2022
words LUCY ROXBURGH *photographs* NEIL WATSON



▼ **Spice Pots curry night kit, £15.95, spicepots.com**

Spice Pots is making curry night simple with four clever dried spice blends (korma, bhuna, tandoori masala and Goan), plus no-fuss recipes.



▲ **These Days Sundown Spritz, £12.50, thesedaysdrinks.com**

A refreshing spritz for aperitivo hour with a deep blood orange and citrus flavour, balanced by bitter chinotto.



► **Coachbuilt whisky (700ml), £42, coachbuiltwhisky.com**

Blending drams from all five whisky-producing regions of Scotland, this new bottle is fruity with subtle spice on the nose, and a long smoky toffee finish.

FOOD & DRINK

▼ **Belle & Wilde parmesan and nigella seed savoury biscuits, £4.25, belle-wilde.com**

We love these gluten-free buttery biscuits packed with parmesan and nigella seeds.



▲ **Rosebud Preserves elderflower gin liqueur, £25.95, rosebudpreserves.co.uk**

Wild elderflowers picked from North Yorkshire hedgerows are distilled into this smooth and sweet small-batch liqueur.



▲ **Dark Sugars chocolate brandy apricots, £12, darksugars.co.uk**

Coated in vegan dark chocolate and dusted in cocoa powder, these sweet-sharp apricot bites are a luxurious treat.



▲ **Braybrooke gift case, £35, braybrookebeer.co**

Keep a lager fan happy with a gift case containing three styles of Braybrooke's core beers, plus a bottle opener, beer glass and beanie.



► **Puglian extra virgin olive oil in rainbow ceramic bottle, £27.50, souschef.co.uk**

Fruity, peppery olive oil will give any salad a lift – plus, the colourful ceramic bottle can be kept and refilled for a gift that keeps on giving.



▼ **Cambrook two-jar gift set, £14.50, cambrookfoods.co.uk**

Crack open a jar of these moreish nut mixes. Almonds, cashews, macadamias and more are baked with aromatic hickory smoke or rich black truffle.



▼ **Single Variety Co. passion fruit preserve, £6.25, singlevariety.co.uk**

Bring some sunshine to breakfast with this tropical jam, made for spooning generously on yogurt or porridge.



▼ **Kickin' Chilli habanero, mango & fiery ginger hot sauce, £5.95, kickinchilli.co.uk**

Spice up a stocking filler with a bottle of sweet, fruity and hot sauce, expertly blending tropical mango with serious ginger and chilli heat. Ready to dip, drizzle, pour and marinate.



▲ **Mijenta reposado tequila, £58.75, thewhiskyexchange.com**

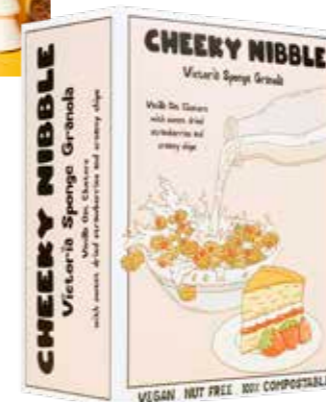
Newly B-corp certified, this extra-special artisan tequila is carbon-neutral, made in small batches and aged for six months for a complex finish.

◀ **The Lionel cheese box, £36, thecheesegeek.com**

A hamper that's all about the cheese, this box contains a clutch of new varieties to try, plus tasting notes and pairing tips. Add crackers and you're cheeseboard ready.

► **Cheeky Nibble cherry bakewell granola, £5.99, cheekynibble.com**

Inspired by the classic pud, this vegan granola has extra-chunky flapjack-style oat clusters, sweet dried cherries and a dusting of tart cherry powder for a very indulgent breakfast or snackable afternoon treat.



◀ **Jekka's Mint Fiesta herbal infusion, £7.99, jekkas.com**

The herb experts at Jekka's have skilfully blended peppermint, spearmint and fennel for a refreshing and aromatic cuppa.



► **Black Lines passion fruit martini, £22, blacklinesdrinks.com**

Serving up a classic cocktail is a breeze with this sunny bottled blend of vodka, pineapple, lime and vanilla made in north London.



◀ **Sweetmeat The Mini Fudge bundle, £15, sweetmeat.co.uk**

Pick your favourite flavours (think malted milk, salted caramel, peanut butter and more) and get three bags of award-winning, creamy fudge and decadent fudge sauce in this sweet bundle.

► **Rococo white chocolate cranberries, £12.95, rococochocolates.com**

Seasonal, juicy cranberries get a creamy white chocolate coating for an extra-special stocking filler.



▲ **Welsh honey butter, £6.75, crwst.cymru**

A silky blend of four ingredients, all sourced locally in Wales: honey, cream, butter and sea salt combine for an indulgent spread.

▼ **Rockfish tinned seafood gift pack, £23.95, therockfish.co.uk**

Seafood fans will appreciate these colourful tins of hand-preserved Cantabrian tuna and mackerel, plus mussels and cuttlefish from Devon.



▲ **Cake Head joyful box, £25, cakehead.co.uk**

Treat a lucky loved one this Christmas to an appropriately named joyful gift box filled with fudgy chocolate orange brownies, boozy cherry brownies and sticky praline crunch bars.



▲ **The Real Cure British charcuterie signature hamper, £50, notonthehighstreet.com**

Celebrate artisan British produce with a hamper packed with salami, coppa and venison pepperoni. The spicy Dorset chorizo is our favourite.

GADGETS & KIT



◀ **Crockpot turbo express 5.6-litre multi pressure cooker, £100, argos.co.uk**
Awarded 'best overall multicooker' by our reviews experts, this all-in-one gadget has an impressive 14 functions, from slow and pressure cooking, to sauté, steam and more.



▼ **Anyday ceramic pestle and mortar, £15, John Lewis & Partners**
This stain-resistant design is great for grinding nuts or spices, marinades and homemade pesto, and has a handy lip for pouring.

▼ **Good Food: Best Breads book, £5.99, Waterstones**
With over 90 of our brilliant bread recipes, this is a neat stocking filler, jam-packed with inspiration – and it's available in digital editions if you need to email a gift to a loved one who's far away.



▲ **Our Place mini home cook duo, £175, fromourplace.co.uk**
Following on from the popular Always collection, Our Place has launched a multifunctional mini pot and pan duo for cooking smaller quantities, reheating leftovers and simmering sauces. There's a non-stick, non-toxic coating, and it's compatible with all hob types.



▲ **Kuhn Rikon black star iron frying pan, £159.96, kuhnriikon.co.uk**
Chosen as our 'best lightweight skillet pan' in testing, this innovative spun iron skillet can go straight from hob to oven. A versatile investment that's built to last.

▼ **Stainless steel dumpling press, £6.99, lakeland.co.uk**
Practice making dim sum, gyoza and any manner of dumplings with this nifty cutter and press.



◀ **Melrose and Morgan tote bag, £10, melroseandmorgan.com**
Our absolute favourite tote bag: generously sized, sturdy and comfortable, even when fully loaded, and decorated with a whole range of food phrases to choose from.

▶ **Lazare oval serving plates (set of two), £17, sazy.com**
A great-value pretty porcelain platter duo for piling high with salads, fruit and sharing feasts.



◀ **So'home speckled cake stand, £35, laredoute.co.uk**
Chic monochrome speckles won't steal the limelight from the cake or tart you display on this simple cake stand.



▲ **Le Creuset stoneware camembert baker, £40, lecreuset.co.uk**
Serve up a melting camembert in style with this glossy stoneware dish that produces perfectly gooey cheese every time.



▲ **Ice cream print, £16, handandpalm.co.uk**
Make someone smile with this kitchen print displaying an important life mantra.

▶ **The Artisan Kitchen wild rhubarb candle, £10, theartisankitchen.co.uk**
Inspired by its award-winning jams, this fruity scent is the ideal kitchen candle.



▶ **The Moonlit Press lemon tea towel, £12, themoonlitpress.com**
This cheery sustainable tea towel is made from cotton and crafted in small batches in the UK.



▲ **Aster etched star champagne glasses, £24.50, oliverbonas.com**
Raise a glass with these pretty star-engraved champagne glasses for Christmas, New Year's Eve and beyond.



▲ **Bread-shaped bread board, £24, iamfy.co**
A classic oak chopping board that's perfectly designed for slicing up your loaves.



◀ **Nutri Ninja 700w slim blender & smoothie maker, £59.99, ninjakitchen.co.uk**
Whizz a morning smoothie in seconds with this powerful blender that can also be used for soups, sauces and crushing ice.



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▲ **Tri-colour wash mug, £18, wintersmoon.co.uk**
Handmade in Portugal, this generously sized mug has a unique tri-colour finish inspired by a sunrise.



◀ **Espresso cups, £40 (set of four), ottolenghi.co.uk**
This colourful quartet of cups from Ottolenghi's homeware range are ideal for espresso, but we'd use them for serving up chocolate mousse or eton mess, too.



BOOKS for COOKS you care about

Perfect for gifting, we've compiled some of our favourite reads from this year

chosen by MARIANNE VOYLE

1 STUDENT ONE POUND MEALS by Miguel Barclay (£12.99, Headline)
Cash-strapped friends and students will be grateful for this stocking filler. Frugal food writer Miguel Barclay's latest book in the *One Pound Meals* series has, as you'd expect, brilliantly easy meals with minimal ingredients and washing-up: think one-pot pulled pork chilli and an ultimate £1 roast. Don't waste a thing with his leftover bread panzanella and potato peel chips recipes.

2 CHETNA'S EASY BAKING by Chetna Makan (£20, Octopus)
Perfect for loved ones with overflowing spice cupboards, this collection of sweet and savoury bakes from Chetna Makan includes her pear, chocolate, star anise & hazelnut tarte tatin; rainbow chard masala pasties; and chilli naan pizzas (that's one the kids will love). There's inspiration for Christmas desserts, too – banoffee chocolate pavlova, coffee cream profiteroles, and vegan saffron cheesecakes.

3 A GOOD DAY TO BAKE by Benjamina Ebuehi (£22, Quadrille)
For anyone who loves escaping to the kitchen for an hour or two of baking, this beautiful collection of sweet and savoury recipes from *Bake Off* star Benjamina Ebuehi

has outstanding flavour combinations and a dedicated chapter for herb-infused bakes, including rosemary & honey scones and tarragon blondies. If you're not gifting, the cinnamon & clove coffee biscuits and nutmeg caramels will make lovely presents.

4 SALAMATI: HAMED'S PERSIAN KITCHEN by Hamed Allahyari and Dani Valent (£25, Murdoch Books)
This vibrant celebration of Persian recipes is written by Hamed Allahyari, who fled from Tehran to Australia by boat as a refugee in 2012, and now offers work to asylum seekers at his Melbourne café SalamaTea. Ideal for anyone who loves dipping into small plates, Hamed's childhood recipes are made for sharing, including dadami dip (mint, yogurt, sumac and rose), scooped up with Persian flatbreads, crisp falafels and golden baklava to finish. Best served as spreads, there are suggestions of what to put together to create the perfect balance.

5 OTTOLENGHI TEST KITCHEN: EXTRA GOOD THINGS by Noor Murad and Yotam Ottolenghi (£25, Ebury)
The second book in the *OTK* series, this is all about taking recipes to the next level with punchy pickles, dressings and extras – great for keen cooks looking to improve their skills. Make marinated feta

to add to a chickpea, carrot & date one-pot, or give chicken wings a boost with banana ketchup. This is about taking time to prep transformative extras (which will last in the fridge for a few days) to create something restaurant-worthy in your own home.

6 BLISS ON TOAST by Prue Leith (£14.99, Bloomsbury)
The *Bake Off* judge explores the versatility of toasted loaves, naans and pastries with sophisticated toppings, perfect for decadent lunches when you're working from home. Try the peppered steak & salsa verde on sourdough, or bayonne ham & burrata croissant. The desserts chapter has ideas for quick solo puddings over the festive season, like baked apples with mincemeat on teacakes, and banana, brandy syrup & ice cream on panettone. Ideal for bread fiends.

7 MEZCLA by Ixta Belfrage (£26, Ebury)
A wonderful mix of Italian, Brazilian and Mexican flavours, ex-Ottolenghi contributor Ixta's recipes are a must-try for dinner party hosts who want to impress. It includes prawn lasagne with habanero oil, giant mushroom & sesame roll with salsa verde, and lamb fillets with avjar & miso butter. The strawberry, cinnamon & chipotle chocolate layer cake will be an extraordinary finish to any meal.