

DON'T MISS... SUMMER PIZZA • MOJITO CUPCAKES • LEMON CURD & BERRY SHORTCAKE • SPICY BUBBLE & SQUEAK • RISOTTO

WIN!  
A PIZZA OVEN

# delicious.

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## Make the most of your roast

Clever ways to  
turn leftovers  
into meals

## How to create a magical picnic

## COOK LIKE A CHEF

...without  
trying too hard

## Plus

- Strawberry recipes everyone will love
- TV snacks for the summer of sport
- What to eat for health & happiness

*Summer's  
number one dessert*

## Best vegetarian starters



Cointreau, strawberry  
& vanilla cheesecake

*Bea*  
**better  
cook**

- Step by step: steak & bearnaise
- Raised chicken & chorizo pie
- How to stop a cheesecake cracking





## The taste of Provence

Olive oil aficionados are used to looking for the rich green hue and peppery kick of Tuscan varieties. Olives for Provençal oils are harvested later, to produce a milder taste, so they can be a better match for gentle flavours. Setting an example for French wine producers (who are far too competitive to work as a team) are five of Provence's premium olive oil brands, who have banded together under the name Olivence to spread the word about their under-the-radar nectar (find them tweeting @therealolivence). Not all of the oils are available in the UK, but Moulin Castelas's Castelines range is – and it's among the best (though strictly not for cooking with). *From £13.50 for 250ml, Fortnum & Mason, Harvey Nichols and Waitrose*



## Keep bread at its best

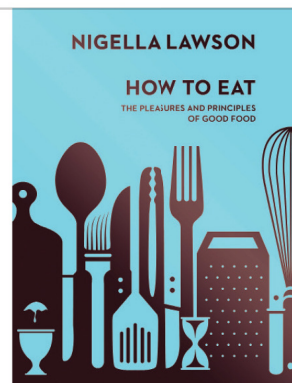
Put a crusty loaf in a plastic bag and it will soon turn soft and develop furry outcrops of mould. Bread bins can be a bit sweaty too (isn't that a pleasant thought). The best way to store bread, we think, is in a breathable fabric bag. This one, washable and handmade from 100 per cent natural linen, is beautiful, too. *Hedgerow Collection linen bread bag in natural, £19.95, helenround.com*



## THE OLD...

### How To Eat by Nigella Lawson

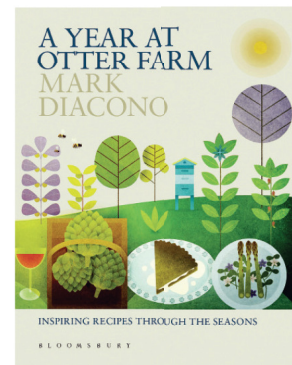
Apart from Nigel Slater's *Appetite*, this book, with its evocative writing style and empowering approach (it's all about experimentation, and broadening skills and knowledge) was the one that most inspired my cooking when it was first published back in 1998. The joy is, it's now available in hardback, which will please the legions of cooks who, like me, have a falling-apart paperback copy on their shelf. *£20, Chatto & Windus (out 5 June)*



## AND THE NEW...

### A Year at Otter Farm by Mark Diacono

Once head gardener at River Cottage, Mark now runs Otter 'Climate Change' Farm, where he grows persimmons, peaches, peppers – and other things that don't begin with P. There isn't much he doesn't know about growing, and this excellent book is full of his gardening advice and palate-teasing recipes, from cucumber ice cream to quince doughnuts. *£25, Bloomsbury (out on 5 June)*



## Something to covet

New from Alessi is this sleek two-in-one kettle and teapot, created by Japanese designer Naoto Fukasawa. The magnetic steel base means the pot can be heated on all types of hob, while the removable infusion filter for tea leaves/bags stops your brew from getting stewed. The handle and knob are made from a type of resin that doesn't get hot, so there's no need for a pot-holder when you pour. An all-round winner that should last a lifetime. *Cha kettle/teapot, £109, alessi.com and selected Alessi stores (from end of June)*

