



RICH PICKINGS

You can't beat a good crumble and the food team at The Co-operative has excelled itself with its Truly Irresistible Apple Crumble with Cinnamon Ice Cream. A base of luxury vanilla ice cream has been swirled through with aromatic cinnamon-flecked apple purée and a perfectly crunchy, buttery crumble. Irresistible indeed. £3.49 for 500g.

The Co-operative, 0800 068 6727, goodwithfood.co.uk.



RECIPES OF SUCCESS TV chef Gino D'Acampo has an infectious enthusiasm that translates directly to his food. His latest book, the ebulliently entitled *Fantastico!* (Kyle Books, £14.99) is full of simple but delicious modern Italian recipes for all occasions, including Figs and Soft Cheese Rolled in Parma Ham (above). You can buy this book at the special price of £12.99 (free p&p) by calling 01903 828503 and quoting KBF/HG, or email mailorders@lbsltd.co.uk.

With the food blog coming of age, one that has become a regular indulgence at H&G is azeliaskitchen.net/blog.

FAIR GAME

Autumn comfort foods are all about wholesome ingredients and big hearty flavours, and the new range of slow-cooked Ragu sauces by David Oliver Fine Foods delivers both. Made with top-quality ingredients, they are perfect as pasta toppings or with rustic bread. Game lovers will enjoy Rabbit with Cider and Sage, and Venison with Red Wine and Juniper. Beef and pork are on the menu too. £3.70 for 300g.

David Oliver Fine Foods, davidoliverfoods.co.uk.



SPICE OF LIFE

The East India Company injects surprising flavours to the autumn store cupboard with condiments of unusual combinations. Add Olive and Orange Marmalade, £7.95 for 275g, to your cheese board, or pep up cold meats with Lapsang Souchong Mustard, £3.95 for 200g, also wonderful with poached salmon. Contact 020 3205 3395, theeastindiacompanyfinefood.com.



BUILT TO LAST

Architect John Pawson's new pan range for The Conran Shop combines style with performance. Made of seven hi-tech layers including a commercial-grade stainless-steel interior, they have surfaces treated in Silvinox to keep the satin-polished exterior pristine. From £179 for a 28cm grill pan.

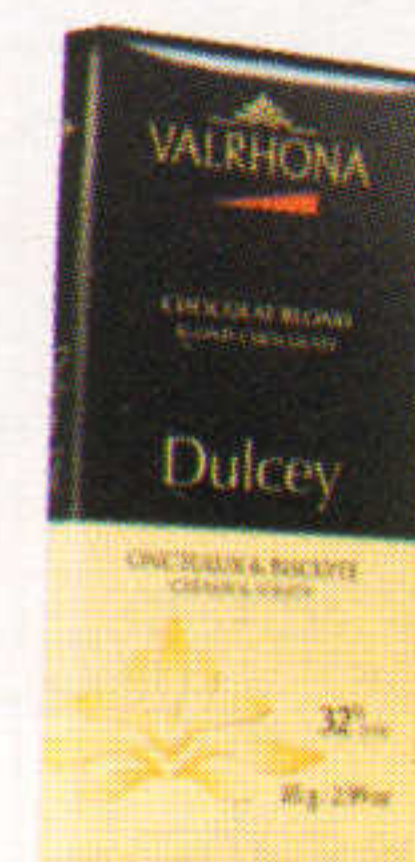
The Conran Shop, 020 7589 7401, conranshop.co.uk.

THREE OF THE BEST *New chocolate bars*

With Chocolate Week (8-14 October) upon us, we unwrap three bars just for the grown-ups



Salted Peanut Caramel Cracker, £2.50 for 70g, thegrownupchocolatecompany.com. Filled with peanuts, praline and salted caramel. Naughty but nice.



Valrhona Dulcey Blond Chocolate, £3.95 for 85g, chocolatetradingco.com. The white stuff is not as we know it: buttery and toasty with hints of caramel and a salty edge.



Pale Lime & Sea Salt, £5.60 for 100g, ameliarope.com. Zesty and with a salty hit as the name implies. Inspired by tequila slammers, but beautifully balanced. ▶