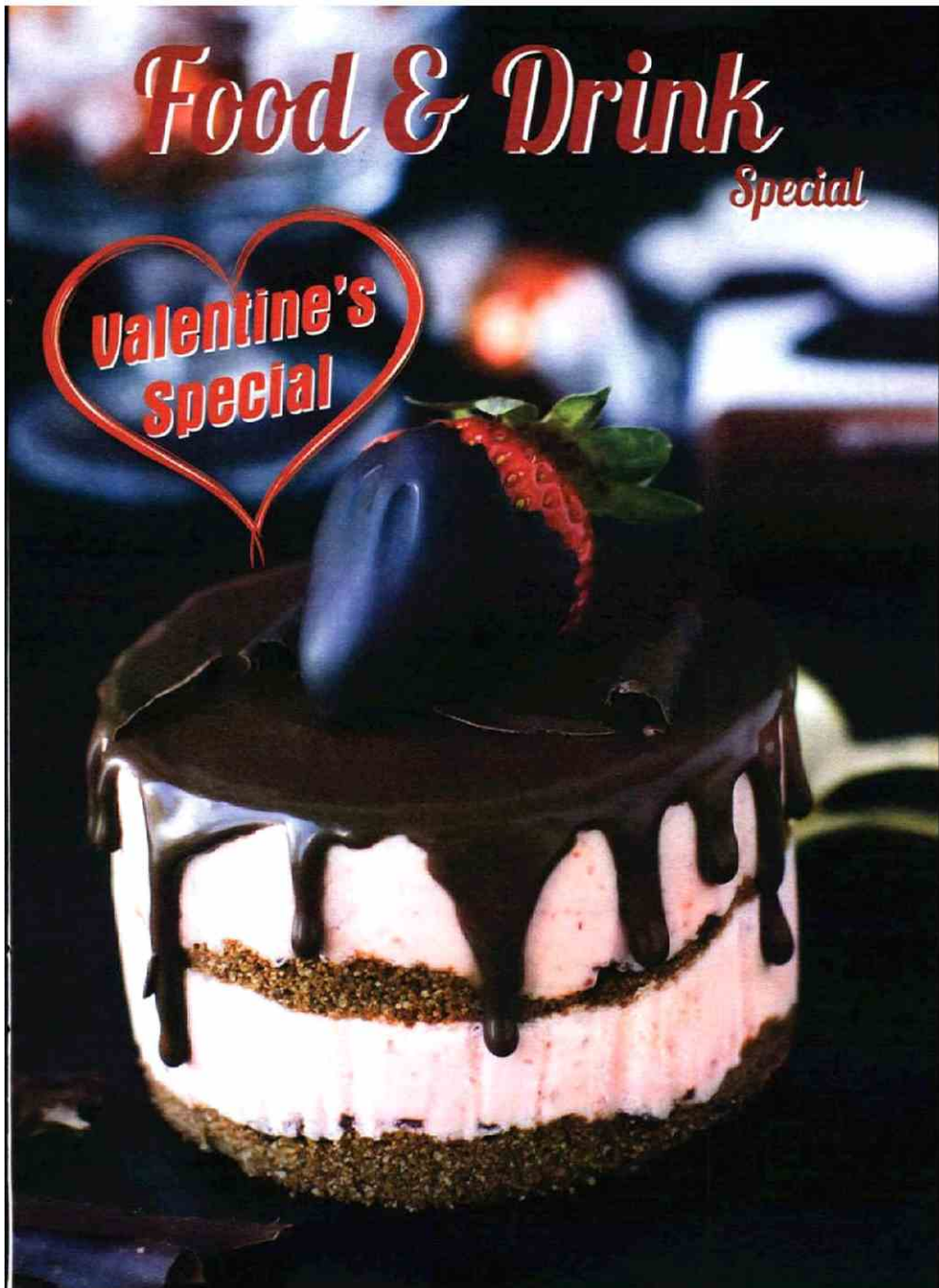




Lucky Break

► 2 February 2018





7 Ballymaloe Mini Jar Gift Sets



***Cheese Fondue
with Ballymaloe
Original Relish***

85g(3oz) mature cheddar cheese,
grated ½ a small clove of garlic,
crushed
1 tsp chopped parsley
1 tsp Ballymaloe Relish

- ✦ Cut crusty white bread into cubes and toast them in the oven.
- ✦ Place the garlic, Ballymaloe Relish and parsley in a fondue pot or small saucepan, stir, then add the grated cheese.
- ✦ Just before serving, put over a low heat until the cheese melts and begins to bubble, do not stir it too much while it is cooking otherwise the mixture may split. Serve the fondue immediately with the toasted bread.



The Ballymaloe Mini Jar Giftbox contains a mixed selection of relish and meat sauces. The product range is made of all natural ingredients, are gluten free and are cooked using traditional recipes. Ballymaloe are an Irish family food company based in County Cork, Ireland. You can enjoy their relish in sandwiches, with beef burgers, cold meats, cheddar cheese, gourmet sausages and much more. £4 www.ocado.com

Place these letter squares in the correct position in the grid to reveal four 8-letter words in the horizontal rows and vertical columns, reading from left to right and top to bottom. Your answer is the WORD READING ACROSS THE BOTTOM OF THE GRID.

20

C							

A	L	A	R	A	T	C	H
C	O	C	T	D	I	I	G
I	N	O	R	R	E	S	P



Kitchen Tools & Gadgets



1. Terraillon Premium Baking Tools Set

Cook like a top chef using Terraillon's premium baking tools! Transform your cooking with this tall whisk and prepare the most tricky recipes using this intelligently designed spatula. Lastly measure ingredients accurately using this practical 2-in-1 spoon! No longer will you hear "it's missing a bit of..." or "there's too much...", using a spoon that is easy to level to get the quantity to the nearest gram. £32.97 www.terraillon.com

2. Fiskars: My Favourite Sets

This all-important three piece starter set is the perfect present for friends or family looking to develop their cooking skills or set up home for the first time. Including a Bread knife, a Cook's knife and a Paring Knife, this set has everything a first-time cook needs to get imaginative in the kitchen! Fiskars' vision is to create a positive, lasting impact on our quality of life. £36 www.fiskars.co.uk



3. Bamboo Wooden Chopping Board Set



Perfect for everyday cooking, this fantastic set ensures you always have adequate chopping space when you're cooking up a storm. Use different boards to chop different foods safely and hygienically - great for all types of food including meat, fish, fruit, vegetables, bread cheese and more. www.vonshef.com

For your chance to win, USE
 THE KEYPAD to translate the
 numbers into KITCHEN ITEMS.

26526337

52353

627437



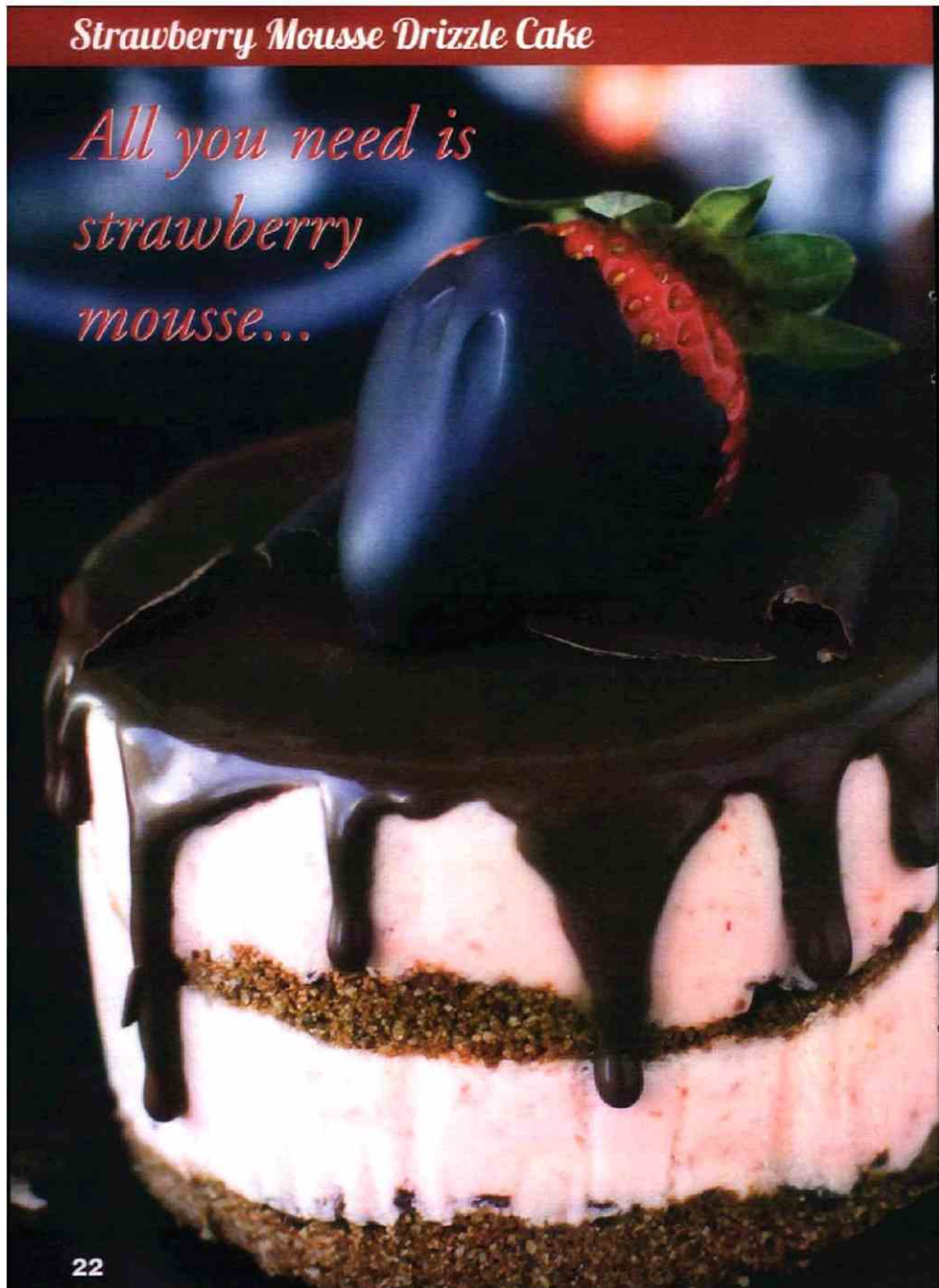
Answers please on the Entry Form

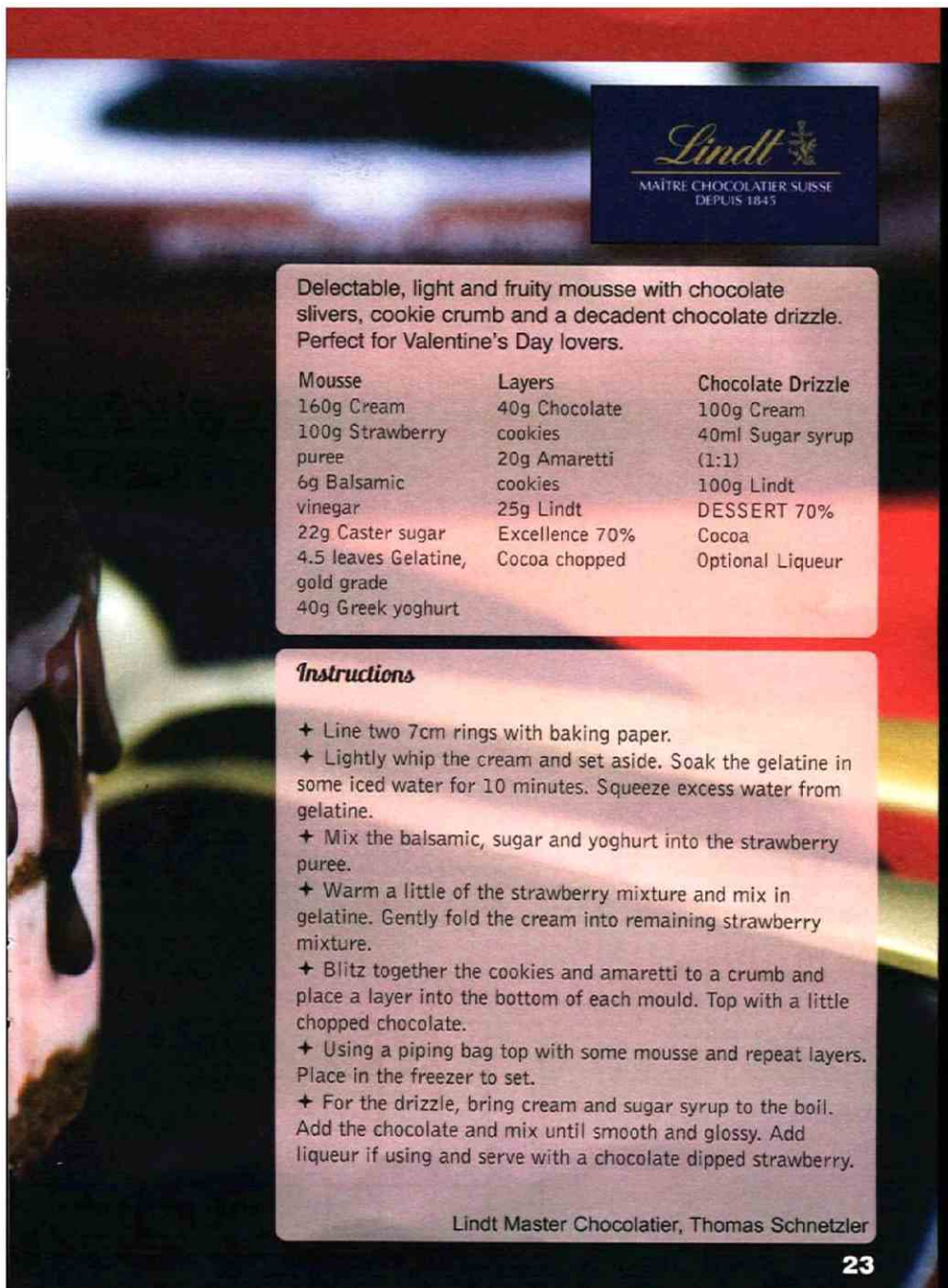
21




Lucky Break

► 2 February 2018







MAÎTRE CHOCOLATIER SUISSE
DEPUIS 1845

Delectable, light and fruity mousse with chocolate slivers, cookie crumb and a decadent chocolate drizzle. Perfect for Valentine's Day lovers.

Mousse	Layers	Chocolate Drizzle
160g Cream	40g Chocolate	100g Cream
100g Strawberry puree	cookies	40ml Sugar syrup (1:1)
6g Balsamic vinegar	20g Amaretti cookies	100g Lindt DESSERT 70% Cocoa
22g Caster sugar	25g Lindt Excellence 70% Cocoa chopped	Optional Liqueur
4.5 leaves Gelatine, gold grade		
40g Greek yoghurt		

Instructions

- ✦ Line two 7cm rings with baking paper.
- ✦ Lightly whip the cream and set aside. Soak the gelatine in some iced water for 10 minutes. Squeeze excess water from gelatine.
- ✦ Mix the balsamic, sugar and yoghurt into the strawberry puree.
- ✦ Warm a little of the strawberry mixture and mix in gelatine. Gently fold the cream into remaining strawberry mixture.
- ✦ Blitz together the cookies and amaretti to a crumb and place a layer into the bottom of each mould. Top with a little chopped chocolate.
- ✦ Using a piping bag top with some mousse and repeat layers. Place in the freezer to set.
- ✦ For the drizzle, bring cream and sugar syrup to the boil. Add the chocolate and mix until smooth and glossy. Add liqueur if using and serve with a chocolate dipped strawberry.

Lindt Master Chocolatier, Thomas Schnetzler

23



2 Sets of Wine Goblet Glasses

The rhubarb juice is extracted using a traditional fruit press and blended with Edward Warners' Harrington Dry Gin to produce an alluring pink gin that is voluptuous on the palate with a sweet and tangy royal rhubarb explosion. Enjoy with plenty of ice and your favourite tonic. Authentic British craft at its best.

Rhubarb Gimlet



50ml Warner Edwards Victoria's Rhubarb Gin
 25ml Fresh lime juice
 20ml Sugar syrup
 3 Dashes of pink grapefruit bitters
 Mint to garnish

Method: Shake all ingredients together with ice and fine strain into martini glass.



For a chance to win 1 of 2 sets of Wine Goblet Glasses, solve the clues to reveal the answer in the circles.

1	2	3	4
5			
6			
7			



Across

- Applaud
- Assistant
- Close, approach
- One from Istanbul?

Down

- Vernacular
- In place of
- Jewish calendar month
- Benefit

24

Answers please on the Entry Form



For a chance to win, can you link the THE HOLIDAYS TO THEIR MONTH AND THEN TO THEIR ASSOCIATION? On the entry form just answer 1 - A, ? for example.

1. Christmas	A. February	? Bunny
2. Easter	B. January	@ Pumpkin
3. Valentine's Day	C. April	# Tree
4. New Years	D. October	\$ Fireworks
5. Halloween	E. December	£ Heart



Food Goodies!



1. Mini Fudge Sauces

Because sometimes it is just too hard to decide. Fancy trying a bit of everything? Then the Mini Sauce set from Fudge Kitchen is perfect for you! Containing 4x 50g Jars of their best selling sauce flavours makes this set the perfect gift. You can also warm each jar and use as a fudgey fondue which is the perfect alternative to after dinner petit fours or just an indulgent sweet treat on those days when only something extra delicious will do! £9 www.fudgekitchen.co.uk

2. Something Different for Cheese & Cheese Straws

Try this rich, dense fruit cake made by Stag that will perfectly accompany your cheese. You won't believe how wonderful the combination can be until you try it. Also from Stag Bakeries are their amazing cheese straws which are made with Highland Smoked Dunlop. This organic, unpasteurised cheese is smoked over whisky barrel shavings for a delicate smoky taste, melding perfectly with the buttery pastry to create light and flaky cheese straws. Cake: £10 Cheese Straws: £13.75 www.stagbakeries.co.uk



3. Tortilla Chips

The Food Should Taste Good™ range is free from preservatives, artificial flavours and colouring and each tortilla chip has ingredients baked in for a well-rounded taste. Better still, they're gluten-free and suitable for vegetarians. So head to the free-from aisle at your nearest Tesco. RRP £2.19 (150g) www.foodshouldtastegood.com

For a chance to win any of the following featured items, follow a path through the grid, moving horizontally and vertically starting at the marked letter to find FUDGE SAUCE FLAVOURS. Can you decide the last in the grid?

S	T	B	U	T	T	E	R
E	U	R	E	T	T	U	S
A	N	L	E	Z	T	B	C
S	A	L	T	A	U	N	O
A	C	D	E	H	E	A	T
R	A	M	E	L	P	H	C